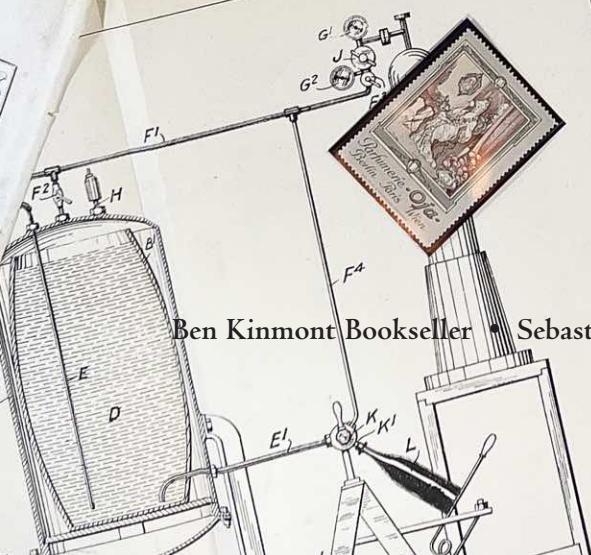
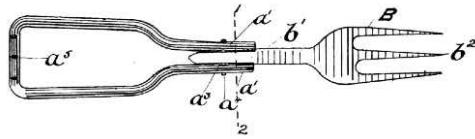


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JOB PRINTING



“The cultural history at issue here is not the history of high culture, not ‘culture with a capital c,’ as Robert Darnton puts it,¹ but culture as the broader set of practices by which people live and make sense of the world. Within this definition of ‘culture,’ how a society eats or practices childbirth is...as much [a] cultural moment as how character is delineated in a great tragedy.” – Elise Noël McMahon, *Classics incorporated: cultural studies and seventeenth-century French literature*, 1998, p. 1.

JOB PRINTING is the culture of printing with a lower case “c.” It has been around since printing began, and because of its low survival rate, the history of job printing tells a story that is often forgotten. Unlike books, which are longer and bound to survive (no pun intended), the pieces of paper produced in job printing are meant to be used. The 31-line Indulgence of 1454 was an example of job printing. It was a single sheet and a form to be filled out. These Indulgences were printed and sold as a means to earn money for the church and reduce the purchaser’s punishment for his or her sins. They had a purpose. Broadsides, receipts, public announcements, labels, advertisements, ticket stubs, and menus are other examples of job printing; they exist only because they meet a need.

Since job printing has always been the easiest way for printers to make money, it also meets the needs of the printers. Whether it is for a profit or not-for-profit enterprise, the work is commissioned, quick, and relatively simple. In fact, the profits from job printing often underwrite the more creative and speculative projects that are bound as books.

Job printing also occupies an important place in the history of printing because of how integrated it is into people's everyday lives. These printed pieces of paper help us to eat; to do our finances; to get to the train on time; to know what product to buy and how much to pay. Sometimes they are the arm of governmental power, and at other times, the means by which we critique it. They are part of a "cultural moment" that can be read, that "helps us make sense of the world," and, most importantly, each piece of job printing has a *materiality* specific to its purpose.

For myself, the most exciting aspect of job printing is the diversity of its distribution, especially when compared to books. Many pieces of job printing are given away; some are handed out on the street or posted on buildings to be read publicly; some come into our home attached to other things; and others are the means by which we tell people where we live and how we want to be seen.

What follows are some examples of job printing related to the history of gastronomy and perfume.

Special note: I am indebted to my friend Laurent Coulet and his catalogue “*Au bon choix*” for the inspiration for this list, as well as Nicolas Petit’s bibliography *L’éphémère, l’occasionnel et le non livre* (1997), and Simon Eliot’s chapter “Recasting book history” that appeared in Cynthia Johnston’s *The Concept of the book* (2019).

¹Robert Darnton, *The Great cat massacre and other episodes in French cultural history*, 1985, p. 3.

The Beginnings of a Gourmet

I. (BABY FOOD.) Twenty-three works from France, Peru and the United States, 1713-1993.

In 2003 I sold an unusual edition of Brillat-Savarin's *Physiologie du gout* that was illustrated by Bertall.¹ This particular edition was in the format of a newspaper and it included some woodcuts that were not in Bertall's regular edition.² One of them depicted a mother breastfeeding her baby. The caption below the image read "Les debuts d'un gastronome."

Since that time, I have been on the lookout for books about infant nutrition and food. This is an area that is often overlooked in culinary history and, like many other subjects in women's health (e.g. menopause, reproductive rights, and access to healthcare), there is surprisingly little information available (especially antiquarian). In fact, it is easier to find children's books on food subjects – for example, on how girls can feed their dolls – than it is to find serious texts that address breastfeeding, infant food alternatives, and the postpartum health of the mother while providing nutrition for her infant.

The twenty-three works in this collection give a glimpse into the writing on these subjects. Spanning the years 1713-1993, the publications range from a Victorian food packet that once contained an early sample of baby formula to advice to a mother on infant nutrition bound in red morocco. Some discuss the physiology of the breast and mammary glands; breast and nipple care during breastfeeding; the chemistry of breast milk; and various alternatives to breast milk (including from other female mammals as well as modern fabricated options). There is even a typescript study from the 1950s on infant feeding in a remote village in Peru.

Other items include several offprints from the 1920s recording tests that were conducted on babies to determine how to best feed infants suffering from malnutrition; research on the different carbohydrates that exist in different baby foods; the possibilities of feeding babies with various supplements (e.g. corn syrup, evaporated milk, gelatin, and acidified cow's milk); and an analysis of the sugars present in baby food and breast milk. There is even a muckraking report on the chemicals and pesticides that appear in high concentrations in baby food.

Full descriptions of each item are available upon request.

Price for the collection en bloc:

\$7000.00

¹ Bertall was the pseudonym for Charles Albert, Vicomte d'Arnoux, Comte de Limoges Saint-Saëns, 1820-1882.

² The newspaper edition: Paris, Gustave Barba, c.1850. The regular and first edition illustrated by Bertall: Paris, Gonet, 1848.

*A Medicinal Remedy Made
With Culinary Herbs*

2. BAUME charitable. Maniere de le composer. [1778.]

4to. 4 pp. Unbound.

\$1,500.00

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

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

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

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

In very good condition.

¶ Unrecorded.

**BAUME CHARITABLE.
MANIERE DE LE COMPOSER.**

LE fonds de ce Baume, est de la meilleure Eau-de-vie ; l'on en peut employer une quantité plus ou moins grande, selon ce que l'on en voudra faire, en observant d'y employer aussi à proportion de chacune des Simples ou Herbes ci-après ; mais en supposant que l'on en veut faire la quantité de cinq pintes & demie, mesure de Paris, faire faire un bon bouchon de gros liege, formé exprès & à rebord sur l'embouchure de la cruche, le plus juste qu'il sera possible, pour empêcher le vent ; & environ le 12 ou le 15 Juillet, c'est-à-dire, lorsque la Lavande est en fleur, & que toutes les Simples ci - après, sont dans leurs plus grandes forces ; vous les rassembliez toutes en un jour ou deux, s'il est possible, vous les épluchez bien chaque espèce à part, sans y laisser de tiges ni de cotons, seulement les fleurs ou les feuilles ; vous les laisserez essorer ou un peu sécher sur une table pendant vingt-quatre heures, sans néanmoins les exposer au Soleil.

Etat de toutes les espèces de Simples, de la Lavande, du Romarin, de la Marjolaine, de la Sauge, du Baume, du Thym, de la Mélisse, du Basilic, de la graine de Genivre, de la Véronique, de l'Hysope, du Fenouil, de l'Absynthe, du Laurier, du Lierre de terre, de chacune une poignée.

Il faut deux poignées de Lavande & une poignée de chacune des autres Herbes : si on en manquoit de quelques espèces, on les remettroit dans la suite, & on s'en passeroit faute d'en pouvoir trouver.

Toutes ces Herbes ainsi disposées, vous les répandez légèrement lit par lit, l'une après l'autre dans la cruche ; ensuite vous y versez l'Eau-de-vie jusqu'à l'embouchure, puis la boucher bien, & vous couvrez le bouchon d'un parchemin doublé mouillé que vous fissez de plusieurs tours autour du goulot ; & si la cruche ne peut contenir d'abord toute l'Eau-de-vie, à cause des Herbes, vous gardez le reste pour en remplir ensuite la cruche environ quinze jours ou trois semaines après, lorsque le volume des herbes sera diminué, & la liqueur frayée par le bouillonnement, vous exposez la cruche à l'endroit de la maison où le Soleil donne le plus long-temps ; si le temps devient froid ou pluvieux, vous retirez la cruche pour la remettre ensuite au Soleil aussi-tôt qu'il devient beau & serein ; il faut râcher de mettre la cruche ou contre un mur ou en quelques autre endroit où la réflexion du Soleil puisse échauffer la cruche : la vertu du Baume en sera beaucoup plus efficace, & avoir soin d'y mettre le reste de l'Eau-de-vie à mesure qu'elle frayera.

Lorsque la chaleur du Soleil diminue considérablement, c'est-à-dire au mois d'Octobre, vous retirez la cruche, & au mois de Novembre vous verrez la liqueur au clair dans des bouteilles ou d'autres vaisselages que vous bouchez soigneuse-

*Breweries inside the City Walls
are a Health Hazard*

3. (BEER.) Extrait des registres du parlement. [Besançon:] Daclin, 1778.

Broadside: 48.5cm x 37.5cm. Large woodblock headpiece, woodblock historiated initial, printed in two columns, signs of having been folded three times, small hole at tear (not affecting text), small marginal hole (not affecting text), contemporary manuscript notation to recto and verso. \$1000.00

The extremely rare FIRST & ONLY EDITION of this broadside announcing that breweries can no longer operate within the city walls. Not only is the Parliament of Franche-Comté tired of their stench, but they are concerned about the breweries as a health hazard. It is probable that this critique originated with wine-makers in the region (see below). Franche-Comté is in a region in eastern France and shares a border with Switzerland.

As the broadside notes, breweries are "Distributed in several districts of the city, they cause a stench capable of producing diseases among the people. The water which comes out...infests the neighborhood wells, and also spreads a dangerous odor in the cellars." In addition "the owners of these breweries distill brandy from the grounds and grains which were used to make beer; and it is certain that the quality of brandy of this species is pernicious to citizens' health."



Consequently, the breweries established within the walls of “Besançon & in other towns in the province” must be demolished and installed *extra-muros* (outside of the city walls). It is now forbidden to distill brandy from the grounds and grains used to make beer, and to establish new breweries within the walls of the towns of Franche-Comté.

In his *Political, civil and literary annals of the eighteenth century* (vol. III, p. 388), Linguet places this decision “among the distressing judgments which annually escape what we call Justice, that is to say, to our courts....In 24 hours everything was destroyed.” Linguet denounced the owners of the vineyards surrounding Besançon as “the secret instigators of the Indictment.”

Broadsides such as the one on offer here, occupy an important place in the history of job printing and public space. The judgment was to be printed and posted publicly so that no one could claim ignorance of the new regulation. As noted in the broadside:

Copies collationnées en seront envoyées dans les bailliages, sièges présidiaux, jurisdictons de police, & autres du ressort de ladite cour, pour y être pareillement lu, publié, enregistré & affiché, afin que personne n'en ignore.

Roughly translated to:

Collated copies will be sent to the bailiwick, presidential seats, police courts, & others within the jurisdiction of the said court, to be similarly read, published, recorded & displayed, so that no one is unaware of them.

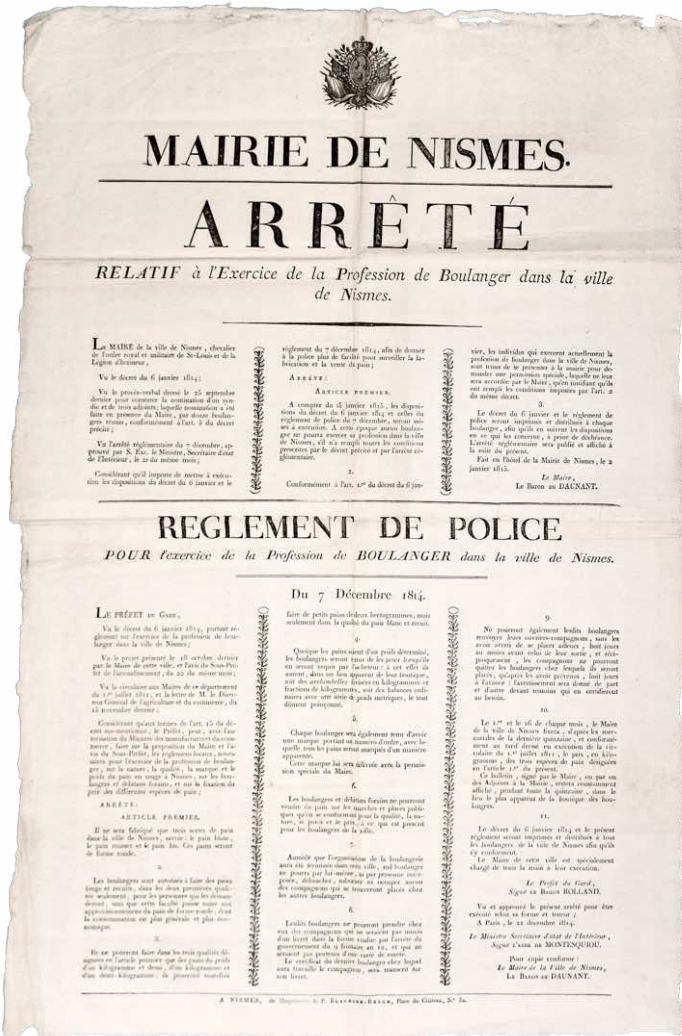
Our copy is the one that was sent and used in Orgelet in the Jura, homeland of Cadet Roussel. On the recto in a contemporary hand is: “publié par moy sergent de Lhotele de ville dorgelet et sousigné le dix huite fevrier mille sept sant soixante et dix huite Lacamobes” (published by me sergeant of the town hall of Orgelet and signed on February eighteenth, one thousand seven and sixty-eighth Lacombes) with the manuscript signatures of Doubey and Seguin. On the verso in the same hand is: “3 fevrier 1778 arret Concernant les Brasseries Trois cent quarante neuf” (February 3, 1778 judgment Concerning Breweries Three hundred and forty nine).

The woodcut at the top of the broadside is particularly nice.

A beautiful copy from the town of Orgelet, countersigned by Joseph Lacombe, sergeant of the Town Hall.

In very good condition.

¶ Not in OCLC.



¹ See the Bibliothèque nationale de France catalogue, which lists the printer, Pierre Blachier-Belle (b. 1772) as being from Nîmes: https://data.bnf.fr/fr/17153746/pierre_blachier-belle/.

² A colleague, Pierre-Yves Guillemet, kindly pointed out that there was a manuscript (also dated 1814) at auction that was from Le Baron de Daunant, the mayor of "Nismes." The Baron's printed stationary notes that "Nismes" is in the Département du Gard. The Gard is located in the south of France, further supporting that the broadside is from Nîmes, France, rather than Belgium.

Staff of Life

4. (BREAD.) Arrêté relatif à l'exercice de la profession de boulanger dans la ville de Nismes. Nismes [Nîmes]: 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." This is an early spelling for Nîmes, France, and it is not Nismes, Belgium.¹

The announcement declares that anyone wanting to be a *boulanger* (baker) in the city of Nîmes, 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 Nîmes to make sure that these regulations are being followed.

The rules start out by declaring that, in the city of Nîmes, 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 Montesquieu, and copies of the broadside can be obtained from the Mayor of the City of Nîmes, the Baron de Daunant.²

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 Xbre [December] 1814."

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

¶ Not in OCLC.

A Victorian Bread-Making Machine

5. (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.

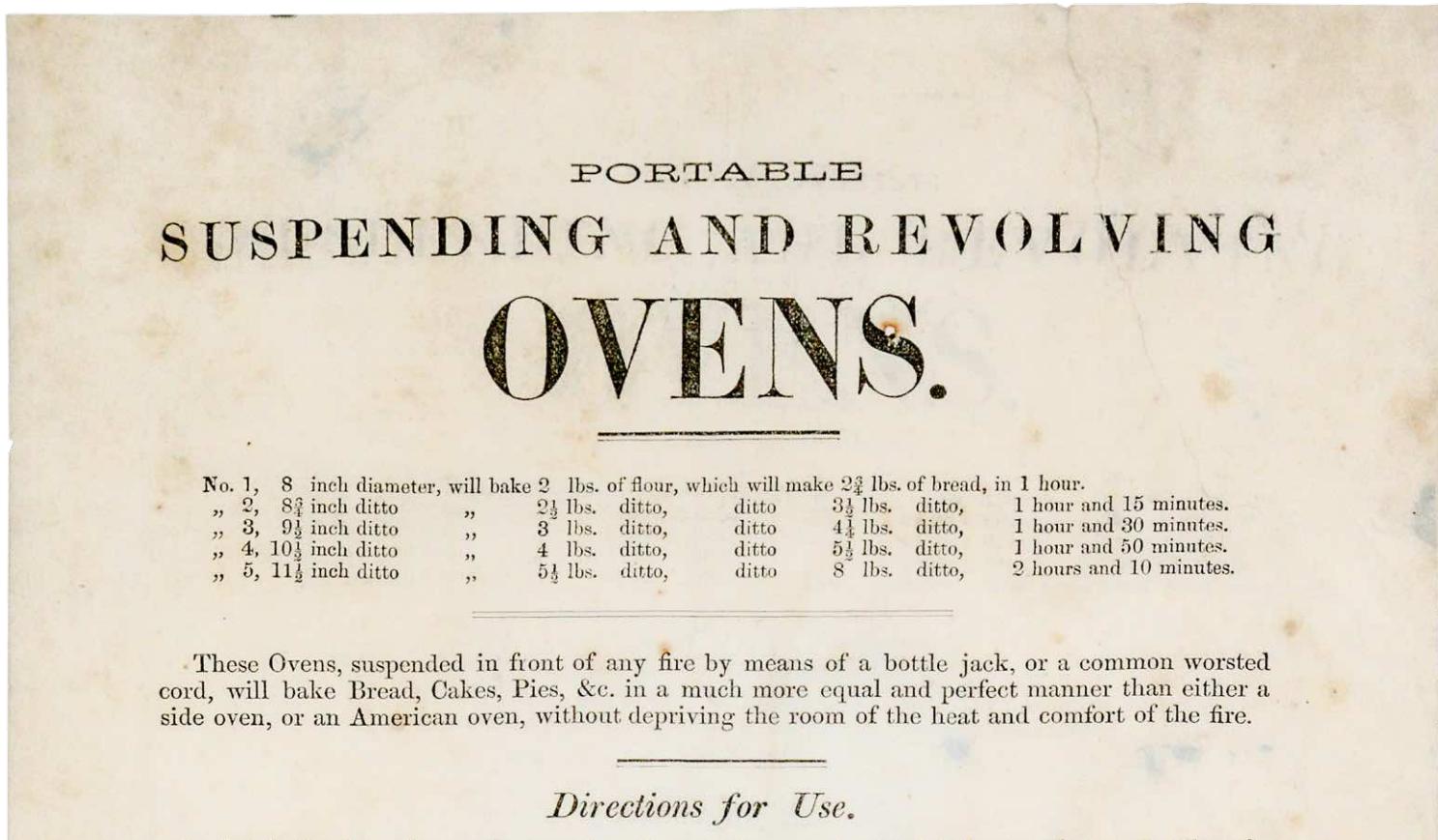
\$175.00

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.



*The Chocolate Caterer to the First Lady
Mary Todd Lincoln*

6. (CHOCOLATE.) Maillard's chocolate. Largest and most extensive chocolate manufactory in the United States. c.1865.

Flyer: 18cm x 11cm. Small woodcut. Marginal paper repair in two places just touching two letters. \$250.00

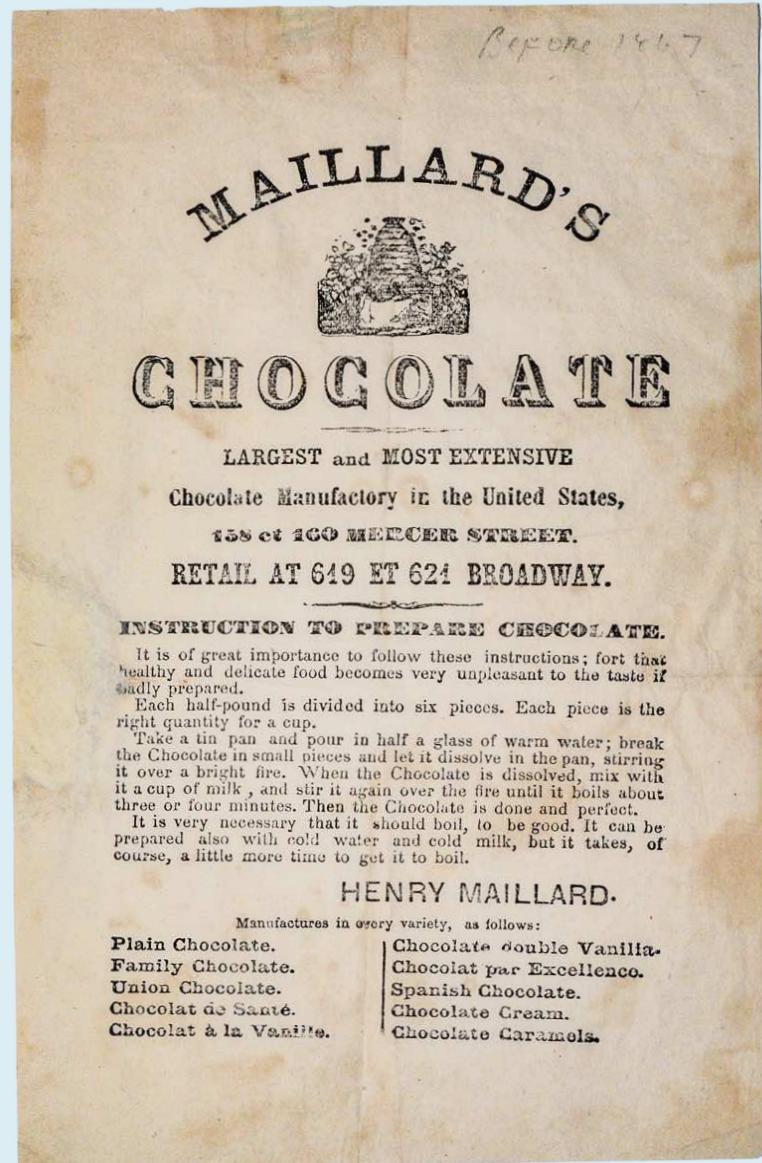
Unrecorded. A charming early flyer advertising the chocolate of Henry Maillard, a chocolate producer in New York City. The chocolates are made at 158 & 160 Mercer Street and the retail shop is around the corner at 619 & 621 Broadway (both addresses are in what today would be known as SoHo).

The broadside includes Maillard's "Instruction to prepare chocolate" – for a cup of hot chocolate:

Take a tin pan and pour in half a glass of warm water; break the Chocolate in small pieces and let it dissolve in the pan, stirring it over a bright fire. When the Chocolate is dissolved, mix with it a cup of milk, and stir it again over the fire until it boils about three or four minutes. Then the Chocolate is done and perfect.

Ten different types of chocolate are advertised including "Family Chocolate;" "Chocolat de Santé;" "Chocolate double Vanilia;" "Spanish Chocolate;" and "Chocolate Caramels." At the top, a small woodcut depicts a beehive surrounded by flowers.

According to *The Oxford companion to sugar and sweets*, Maillard "was America's preeminent nineteenth-century confectioner" – p. 418. He immigrated to the United States from France in 1848 and operated his business from lower Manhattan until the 1870s when he moved the



factory to West 25th Street and the retail shop to the Fifth Avenue Hotel at 23rd Street. On February 5th, 1862, Maillard catered a party at the White House which included a "confectionary steamship flying the Stars and Stripes, along with sugar models of Fort Sumter and the Goddess of Liberty" – *ibid*. He must have had a keen interest in *pièce montées* because Maillard was also famous for exhibiting a 400-pound chocolate Venus de Milo at the 1889 Paris Universal Exhibition.

Maillard's operation expanded to include multiple luxurious shops and restaurants as well as an affordable chocolate line that was sold more broadly. Maillard's continued to operate well into the 20th century.

In pencil, along the upper edge, is written "Before 1867."

¶ Not in OCLC or the usual gastronomic bibliographies.

RETAIL AT 619 ET 621 BROADWAY.

INSTRUCTION TO PREPARE CHOCOLATE.

It is of great importance to follow these instructions; for that healthy and delicate food becomes very unpleasant to the taste if badly prepared.

Each half-pound is divided into six pieces. Each piece is the right quantity for a cup.

Take a tin pan and pour in half a glass of warm water; break the Chocolate in small pieces and let it dissolve in the pan, stirring it over a bright fire. When the Chocolate is dissolved, mix with it a cup of milk, and stir it again over the fire until it boils about three or four minutes. Then the Chocolate is done and perfect.

It is very necessary that it should boil, to be good. It can be prepared also with cold water and cold milk, but it takes, of course, a little more time to get it to boil.

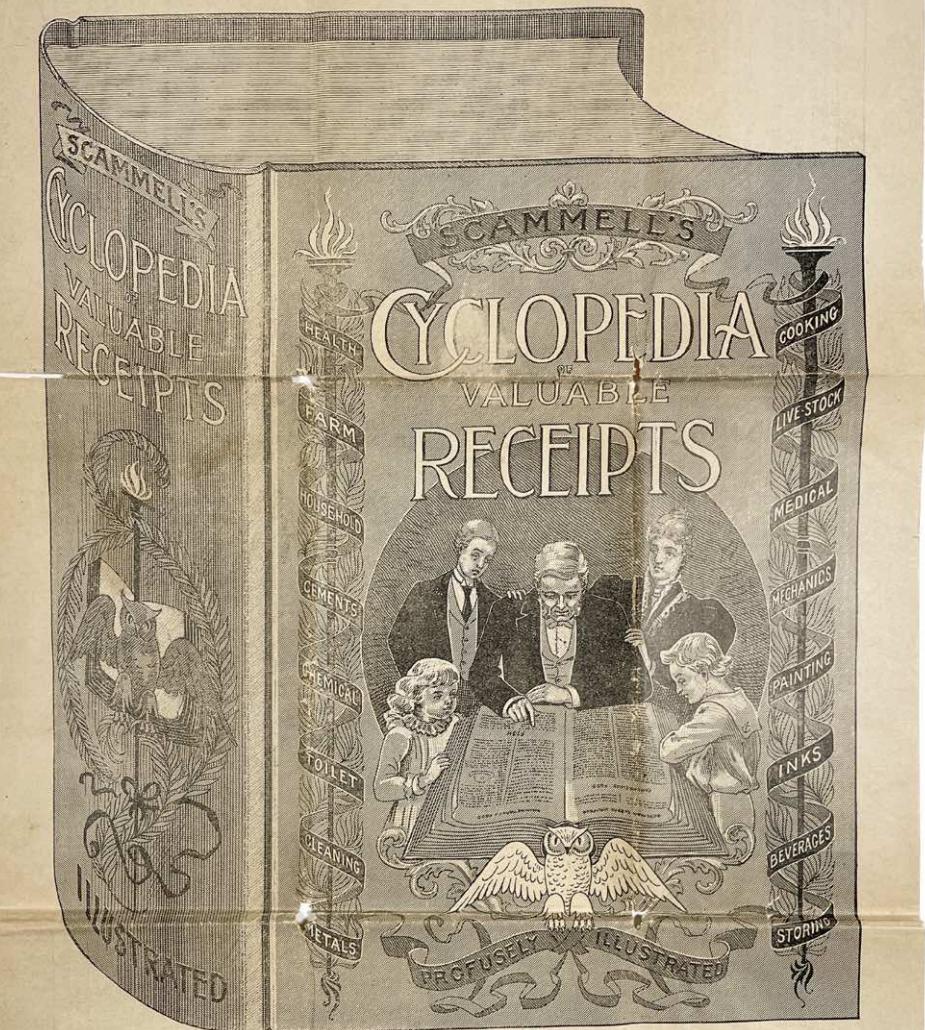
HENRY MAILLARD.

A Marvel in Book Making!

\$1,000 CHALLENGE!

Largest Receipt Book in the World!

The publishers of this "CYCLOPEDIA OF VALUABLE RECEIPTS" will pay One Thousand Dollars in Gold to be shown any other similar new, well-bound, royal octavo volume containing 1,200 illustrated double and three-column pages, that is, regularly sold to the people for the low prices which they receive for this work.



This Vast and Valuable Cyclopedia
is a Veritable

TREASURE-HOUSE OF USEFUL KNOWLEDGE.

It is the Volume Coming Closer to the Actual Daily Use and Necessities of
Every Man, Woman and Child in the World than Any Ever Yet Published.

Compiled and Edited by
HENRY B. SCAMMELL,
Assisted by Experts in Every Department.

The Conception
of a Great Work.

For six years Mr. SCAMMELL labored towards this grand culmination of his life. He was no visionary literary theorist, but a publisher and a business man of over a quarter of a century experience, and of wide acquaintance with the labors of authorship, and his practical business brain formed the

HOW THE LABOR
WAS PERFORMED.....

As he worked, his conception expanded into vast dimensions. A large force of assistants was employed to sort out, analyze, classify and arrange the immense mass of material which had been gathered from both Europe and America. A thorough system of classification of topics was adopted, so that those things relating to the same subject could, as far as

*An Early Example of Cookbook
Publicity*

7. (CULINARY EPHEMERA.) [Scammell, Henry B.] A marvel in book making! Largest receipt book in the world! St. Louis, Missouri: Planet Publishing Company, [c.1885-87].

When opened: 81.6cm x 24.3cm. One large wood engraved illustration, signs of having been folded, small holes at folds (affecting some text but sense still clear), browned. \$250.00

The UNRECORDED announcement of Henry B. Scammell's *Cyclopedia of valuable receipts*, a collection of recipes for the "actual daily use and necessities of every man, woman and child in the world." This large advertisement sheet was probably a newspaper or magazine insert that was intended to be pulled out and unfolded and read. It includes a summary of each section of the book.

Part one is on health and chemistry and includes receipts for popular medicines; inks; explosives and fireworks; and perfumes. Part two is on domestic life and contains "the Processes by Which the Leading Foods of All Nations are Prepared." There are receipts on confectionery; cooking; preserving and pickling; and "liquid refreshments" (including cider,

vinegar, malt tonics, *koumiss*, effervescent powders and medicinal liquors.) There are also helpful hints on running a household including “mental, moral and industrial training;” receipts for household cleaning agents; laundry tips; ample help in how to arrange one’s home; how to deal with pests; and finally, a household miscellany.

Part three covers all aspects of farming, including agriculture; landscaping; dairy work; and animal husbandry. Part four has to do with "mechanical arts" such as building; wood-working; metal working; watchmaking; and painting. Part five is devoted to recreational activities such as gymnastics, field sports, water sports, and dancing.

Part six was written while the rest of the book had already been set to type:

It took several years of great research to find, arrange and edit the immense mass of matter and make the thousands of engravings to illustrate the myriads of processes in the foregoing main body of this great volume. The systematic analysis and classification of all receipts in the work under headings, thus bringing all things on the same subjects together as they should be, is an extremely valuable feature unknown to other receipt books. While the stupendous collection was being set in type, hundreds upon hundreds more of most valuable receipts which had been sent for, kept coming in to the editor, too late to be classified. These then had to be arranged alphabetically in a final grand Sixth Division.

At the end of the announcement is an “agents wanted” ad for those desirous of the job of canvassing for sales.

¶ Not in OCLC.

FIG. 3

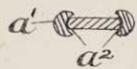


FIG. 1.

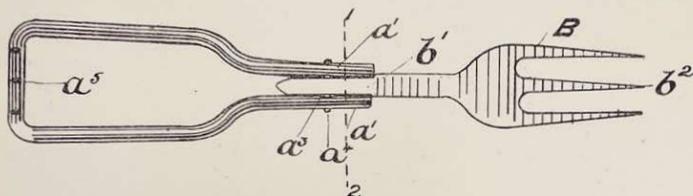


FIG. 2.

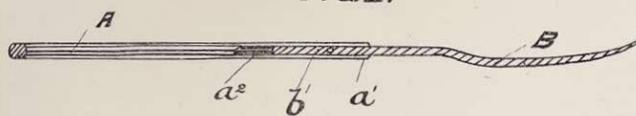
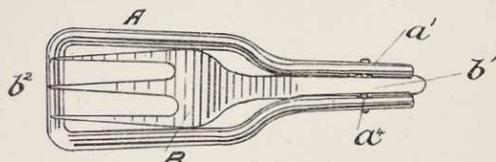


FIG. 4.



[This Drawing is a reproduction of the Original on a reduced scale.]

*A Fork Designed for the
Use of Workmen*

**8. (CUTLERY.) Improvements in or relating to forks.
[Redhill: Malcomson, 1900.]**

Disbound: One plate. 2 pp. Red edges, signs of removal from gutter, purple stamp on page [1]. \$100.00

This is the patent for an innovative and affordable fork designed for laborers. Invented by Charles Frederick Marriott, this fork was to be constructed so that it could fold closed safely without the tines being exposed, and then be kept in one's pocket while working.

With a plate showing the nature of the invention as well as the means for putting it into effect. The four figures represent an opened folding fork; a longitudinal section through the fork; the cross section of the fork; and the fork in its closed position.

With a purple stamp from the Manchester department of patents on page [1] dated 16 May 1900.

In good condition.

¶ Unrecorded.

To Clean and Dye Cloth

9. (DOMESTIC economy.) A Receipt for cleansing clothing, &c. Nashua, May 6, 1836.

Broadside: 14cm x 20cm. Decorative border, paper browned and spotted, signs of having been folded.

\$400.00

An extremely rare 19th-century broadside with recipes for cleaning and dyeing cloth. The recipes included are for removing grease spots, restoring colors, and “for coloring drab pantaloons.”

FOR COLORING DRAB PANTALOONS — Take one ounce Cream of Tartar, once ounce Blue Vitriol, and boil them in a pailful of water — boil the garments in this liquid 15 minutes — takem [sic] out and put in 3-4 lbs. Logwood and boil it until the strength is out, and then dip your garments into the dye.

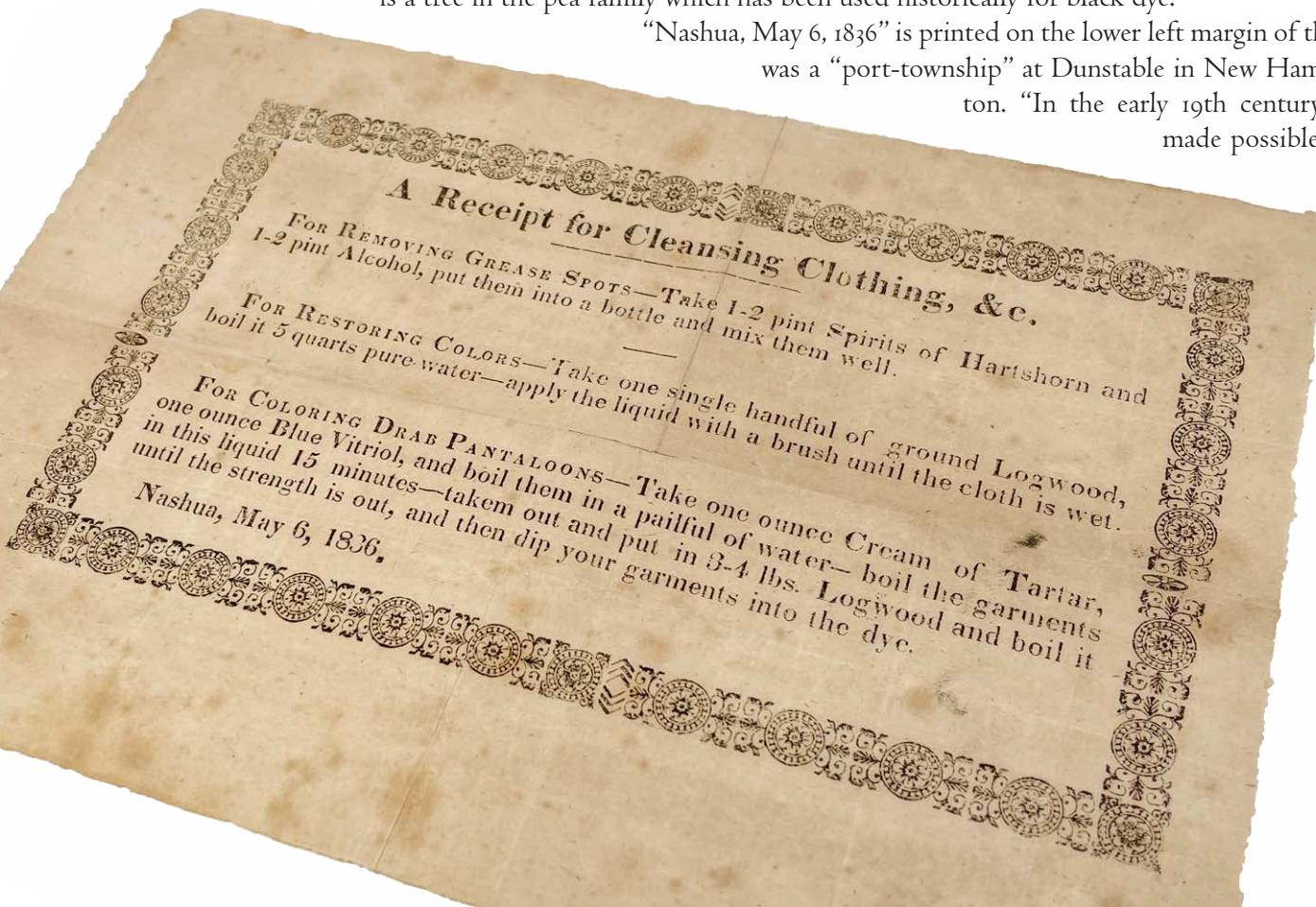
Blue vitriol (also known as copper sulfate) is a highly poisonous chemical that, today, is used in insecticides and germicides. Logwood (or bloodwood) is a tree in the pea family which has been used historically for black dye.

“Nashua, May 6, 1836” is printed on the lower left margin of the broadside. Between 1823 and 1836, Nashua was a “port-township” at Dunstable in New Hampshire and a center for manufacturing cotton. “In the early 19th century industrial development [in Nashua] was made possible by a combination of water power and wa-

ter transportation access and centered on the Nashua Manufacturing Company which was incorporated in 1823 for the manufacture of cotton goods.”¹ Over the years, textile mills provided a solid economic base for the local economy. For this reason it is not surprising that a flyer of recipes for cleaning fabric would be printed and distributed in Nashua.

¶ Not in OCLC.

¹ See <https://www.cottonmillnh.com/about/history?start=2>



Vegetables as Medicine

10. DR. STRONG'S vegetable stomach pills. c. 1850-c.1870.

Broadside: 23.1cm x 15.1cm. Printed on thin bright yellow paper, double black border around two separate areas of text, light wear and rubbing, signs of having been folded four times, faint brown fingerprints. \$150.00

An extremely rare relic from the Bowery in New York City announcing a medicine made from vegetables that is a miracle cure for "dyspepsia in all its forms." The broadside is an exceptionally rare example of the ephemera printed around the use and distribution of popular medicine.

According to the leaflet, hundreds of people in New York who were at death's door were saved by this vegetable medicine and would be happy to attest to that fact. Dr. Strong's pills can cure consumption; dyspepsia; asthma; coughs, colds, and bronchitis; pains in the side, chest or stomach; indigestion; and distress from overeating. In cases of "female weaknesses and chronic diseases," the pills have "extraordinary strengthening powers.... They never fail of curing all those diseases so peculiar to the sex."

"ADVICE GIVEN FREE OF CHARGE" is advertised at the foot of the handout. The free advice from the doctor is available "at all times" at the principal office located at 85 1-2 Bowery, New York.

Although fragile, in remarkably good condition.

¶ OCLC: University of Rochester Medical Center and Library Company of Philadelphia.

DR. STRONG'S VEGETABLE STOMACH PILLS.

A SPECIFIC

FOR DYSPEPSIA, CONSUMPTION, COUGHS, CATARRH, BRONCHITIS, ASTHMA, AND ALL DISEASES ARISING FROM
A DISORGANIZED STATE OF THE STOMACH.

DYSPEPSIA IN ALL ITS FORMS

IS PERMANENTLY CURED BY THESE PILLS.

The efficacy of these Pills is unparalleled in the history of medicine; their virtue and power in healing and restoring the lungs to a healthy state, and removing all dyspeptic habits, is truly astonishing, and is the only remedy that can be relied upon for the safe, speedy, and permanent cure of those dread dis-

influence that this medicine imparts to the lungs is beyond comparison, the patient need take these Pills but a very few days to satisfy himself of their utility.

FOR DYSPEPSIA.—Take one Pill immediately after eating, continue this course until a cure is effected. The most aggravated cases of Dyspepsia, are within

French Liqueurs

II. (ENGRAVED copper plate.) Dormet, rue de l'Horloge, no. 5 a Rennes. c.1850.

Plate: 27.4cm x 25.8cm; print: 50cm x 40cm. \$4000.00

AN AMAZING SURVIVAL! This is an engraved copper plate that was used to print advertisements or labels for liqueurs produced by Dormet at no.5 rue de l'Horloge in Rennes. Six labels are included on the copper sheet: *anisette* (anise-flavored liqueur); *cassis* (a blackcurrant liqueur); *parfait amour* (a lilac-colored liqueur made with curaçao, rose petals, vanilla, and almonds); *vespetro* (a liqueur flavored with anise, fennel, coriander, and angelica); *huile de rose* (rose oil); and *crème de noyau* (a liqueur made with apricot, peach, or cherry stones).

Each label depicts the same scene of two men working in the *atelier* of Dormet. One man is next to an alembic and the other is using a very large mortar and pestle to grind the ingredients to make the liqueurs. In the background are shelves and tables filled with various products. The type of each liqueur is noted at base of each label.

The plate comes with a recent print made from the original plate.

On the verso is stamped "JUERY / JACOUES N.o 43 / A PARIS."

In very good condition.



*A Tantalizing Announcement
on Food Preservation*

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

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

\$250.00

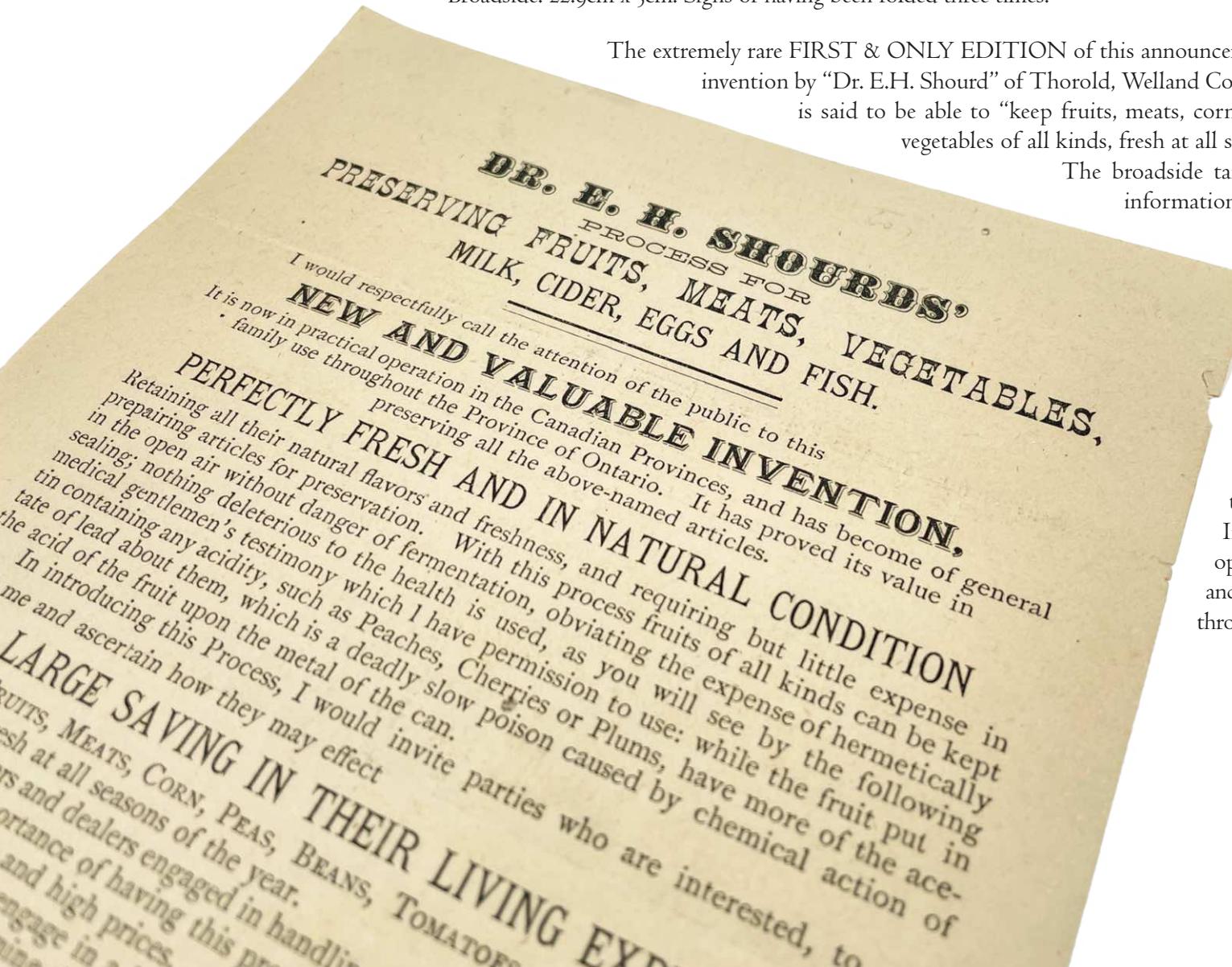
The extremely rare FIRST & ONLY EDITION of this announcement for a new food preservation invention by "Dr. E.H. Shourd" of Thorold, Welland County, Ontario. Shourds' invention is said to be able to "keep fruits, meats, corn, peas, beans, tomatoes, fish and vegetables of all kinds, fresh at all seasons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

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

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

In very good condition.

¶ Not in OCLC.



*The Clergy Blames Famine on the
Blaspheming Poor*

13. (GASTRONOMY & economic precarity.) 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 necessaries 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

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

An 18th-Century French Merchant Ship's
Kitchen Inventory

14. (MARITIME gastronomy.) Inventaire des agrès, appareaux & ustenciles du navire La Notre-Dame du Rozaire, de Bordeaux. 1751.

Broadside: 54.5cm x 41.8cm. Printed in three columns, an ornamental border between the columns, signs of having been folded two times, contemporary ink annotations, lightly browned, deckles remaining.

\$1750.00

An UNRECORDED broadside of the sale in 1751 of a merchant ship equipped for trade between Bordeaux and Martinique. There are more than 320 pieces of rigging, instruments, and kitchen utensils inventoried. This document is remarkable both in terms of vocabulary and what it reveals of life on board an 18th-century merchant ship. At the top of the broadside it is noted in manuscript that the sale of the ship and its contents took place on April 5th, 1751.

The broadside is divided into sections including those for the rigging; the carpenter's supplies; the gunner's supplies; those of the cooper; and the pilot's tools and materials. The list ends with roughly thirty miscellaneous objects that remained onboard (e.g. a pump hook, a grapple, 2 capon hens, 5 hoists, a big bell, and a big anchor) followed by the contents of the "ship's surgeon's chest," which include various remedies and instruments.

The section that is of particular interest to the culinary historian are the "utensils for the bedroom and the cook." This list of kitchen supplies helps us understand what the gastronomic life was like on board a French merchant ship in 1751. Among the 45 items are table tops; tablecloths; napkins; tea towels & aprons; cups & saucers; teapots; salt shakers; pepper mills; water jugs; 10 forks; 5 earthenware plates of different sizes; frying pans; coffee pots; torte pans; casseroles; dish covers; 13 pewter spoons; tin pots; sieves; bellows; and an iron shovel & tongs.

INVENTAIRE

DES Agrès, Apareaux & Ustenciles du Navire LA NOTRE-DAME DU ROZAIRE, de Bordeaux : Ledit Navire de 72. pieds & 8. pouces de Quille, 25. pieds de large, 11. pieds 6. pouces de calé ; du port de 300. Tonnes sur environ, ayant fait trois Voyages à la Martinique, & confondu à Bordeaux, mité de ses trois Mâts, leurs Vergues & Bespîre, Chaloupe & Canot. En l'état où le tout trouvait.

Don il sera procédé à la vente judiciaire & volontairement, au Siège de l'Amirauté de cette Ville, le Cing anxti yst. & Jours suivante

1. Outil de grand bûcher & de petit bûcher.	Un grapin de Chaloupe.	1. Six feux de pincettes.
1. Bras de ménage.	2. Quatre châtaignes d'Hubaut du Chapeletier.	1. Cinq paires de id.-dehors.
1. Cagoule & Cagoule-bouline & Palmequin de perthimier.	3. Quatre de bous-dehors.	2. Quatre châtaignes.
1. Drôle de vole d'eau.	4. Quatre tiges de fer.	3. Une châtaigne.
1. Bouillotte de ménage.	5. Quatre feux de bous-dehors.	4. Une ligne de fondre à main.
1. Cagoule & Cagoule-bouline de ménage.	6. Quatre tiges de fer.	5. Un pinceau de fondre à main.
1. Cagoule & Cagoule-bouline de grand bûcher.	7. Quatre tiges de fer.	6. Un pinceau fil à roule.
1. Cagoule & Cagoule-bouline de l'Amirauté de Paimonts du grand bûcher.	8. Quatre tiges de fer d'Hubaut.	7. Quatre tiges de fer à bouteille.
1. Cagoule d'artimon.	9. Quatre tiges à bouscules.	8. Sept capes.
1. Cagoule & Cagoule-bouline de perthimier.	10. Quatre tiges à bouscules.	9. Quatre tiges de fer de la Chambre & de la Cagoule.
1. Bras de grand bûcher.	11. Quatre tiges à bouscules.	10. Sept capes.
1. Bras de grand bûcher & de drôle.	12. Quatre tiges à bouscules.	11. Quatre tiges de fer de la Chambre.
1. Balancette de petit ménage.	13. Quatre tiges à bouscules.	12. Quatre tiges de fer de la Chambre.
1. Cagoule & Cagoule de grand-vache.	14. Quatre tiges à bouscules.	13. Sept capes.
1. Drôle de ménage.	15. Quatre tiges à bouscules.	14. Quatre tiges de fer de la Chambre.
1. Drôle & drôle de perthimier de fourgs.	16. Quatre tiges à bouscules.	15. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	17. Quatre tiges à bouscules.	16. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	18. Quatre tiges à bouscules.	17. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	19. Quatre tiges à bouscules.	18. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	20. Quatre tiges à bouscules.	19. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	21. Quatre tiges à bouscules.	20. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	22. Quatre tiges à bouscules.	21. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	23. Quatre tiges à bouscules.	22. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	24. Quatre tiges à bouscules.	23. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	25. Quatre tiges à bouscules.	24. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	26. Quatre tiges à bouscules.	25. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	27. Quatre tiges à bouscules.	26. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	28. Quatre tiges à bouscules.	27. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	29. Quatre tiges à bouscules.	28. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	30. Quatre tiges à bouscules.	29. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	31. Quatre tiges à bouscules.	30. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	32. Quatre tiges à bouscules.	31. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	33. Quatre tiges à bouscules.	32. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	34. Quatre tiges à bouscules.	33. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	35. Quatre tiges à bouscules.	34. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	36. Quatre tiges à bouscules.	35. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	37. Quatre tiges à bouscules.	36. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	38. Quatre tiges à bouscules.	37. Quatre tiges de fer de la Chambre.
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1. Drôle & drôle du petit feu.	40. Quatre tiges à bouscules.	39. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	41. Quatre tiges à bouscules.	40. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	42. Quatre tiges à bouscules.	41. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	43. Quatre tiges à bouscules.	42. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	44. Quatre tiges à bouscules.	43. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	45. Quatre tiges à bouscules.	44. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	46. Quatre tiges à bouscules.	45. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	47. Quatre tiges à bouscules.	46. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	48. Quatre tiges à bouscules.	47. Quatre tiges de fer de la Chambre.
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1. Drôle & drôle du petit feu.	51. Quatre tiges à bouscules.	50. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	52. Quatre tiges à bouscules.	51. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	53. Quatre tiges à bouscules.	52. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	54. Quatre tiges à bouscules.	53. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	55. Quatre tiges à bouscules.	54. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	56. Quatre tiges à bouscules.	55. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	57. Quatre tiges à bouscules.	56. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	58. Quatre tiges à bouscules.	57. Quatre tiges de fer de la Chambre.
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1. Drôle & drôle du petit feu.	60. Quatre tiges à bouscules.	59. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	61. Quatre tiges à bouscules.	60. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	62. Quatre tiges à bouscules.	61. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	63. Quatre tiges à bouscules.	62. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	64. Quatre tiges à bouscules.	63. Quatre tiges de fer de la Chambre.
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1. Drôle & drôle du petit feu.	68. Quatre tiges à bouscules.	67. Quatre tiges de fer de la Chambre.
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1. Drôle & drôle du petit feu.	70. Quatre tiges à bouscules.	69. Quatre tiges de fer de la Chambre.
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1. Drôle & drôle du petit feu.	80. Quatre tiges à bouscules.	79. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	81. Quatre tiges à bouscules.	80. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	82. Quatre tiges à bouscules.	81. Quatre tiges de fer de la Chambre.
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1. Drôle & drôle du petit feu.	84. Quatre tiges à bouscules.	83. Quatre tiges de fer de la Chambre.
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1. Drôle & drôle du petit feu.	94. Quatre tiges à bouscules.	93. Quatre tiges de fer de la Chambre.
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1. Drôle & drôle du petit feu.	99. Quatre tiges à bouscules.	98. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	100. Quatre tiges à bouscules.	99. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	101. Quatre tiges à bouscules.	100. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	102. Quatre tiges à bouscules.	101. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	103. Quatre tiges à bouscules.	102. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	104. Quatre tiges à bouscules.	103. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	105. Quatre tiges à bouscules.	104. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	106. Quatre tiges à bouscules.	105. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	107. Quatre tiges à bouscules.	106. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	108. Quatre tiges à bouscules.	107. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	109. Quatre tiges à bouscules.	108. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	110. Quatre tiges à bouscules.	109. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	111. Quatre tiges à bouscules.	110. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	112. Quatre tiges à bouscules.	111. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	113. Quatre tiges à bouscules.	112. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	114. Quatre tiges à bouscules.	113. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	115. Quatre tiges à bouscules.	114. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	116. Quatre tiges à bouscules.	115. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	117. Quatre tiges à bouscules.	116. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	118. Quatre tiges à bouscules.	117. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	119. Quatre tiges à bouscules.	118. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	120. Quatre tiges à bouscules.	119. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	121. Quatre tiges à bouscules.	120. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	122. Quatre tiges à bouscules.	121. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	123. Quatre tiges à bouscules.	122. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	124. Quatre tiges à bouscules.	123. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	125. Quatre tiges à bouscules.	124. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	126. Quatre tiges à bouscules.	125. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	127. Quatre tiges à bouscules.	126. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	128. Quatre tiges à bouscules.	127. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	129. Quatre tiges à bouscules.	128. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	130. Quatre tiges à bouscules.	129. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	131. Quatre tiges à bouscules.	130. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	132. Quatre tiges à bouscules.	131. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	133. Quatre tiges à bouscules.	132. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	134. Quatre tiges à bouscules.	133. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	135. Quatre tiges à bouscules.	134. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	136. Quatre tiges à bouscules.	135. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	137. Quatre tiges à bouscules.	136. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	138. Quatre tiges à bouscules.	137. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	139. Quatre tiges à bouscules.	138. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	140. Quatre tiges à bouscules.	139. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	141. Quatre tiges à bouscules.	140. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	142. Quatre tiges à bouscules.	141. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	143. Quatre tiges à bouscules.	142. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	144. Quatre tiges à bouscules.	143. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	145. Quatre tiges à bouscules.	144. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	146. Quatre tiges à bouscules.	145. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	147. Quatre tiges à bouscules.	146. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	148. Quatre tiges à bouscules.	147. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	149. Quatre tiges à bouscules.	148. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	150. Quatre tiges à bouscules.	149. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	151. Quatre tiges à bouscules.	150. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	152. Quatre tiges à bouscules.	151. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	153. Quatre tiges à bouscules.	152. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	154. Quatre tiges à bouscules.	153. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	155. Quatre tiges à bouscules.	154. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	156. Quatre tiges à bouscules.	155. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	157. Quatre tiges à bouscules.	156. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	158. Quatre tiges à bouscules.	157. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	159. Quatre tiges à bouscules.	158. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	160. Quatre tiges à bouscules.	159. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	161. Quatre tiges à bouscules.	160. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	162. Quatre tiges à bouscules.	161. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	163. Quatre tiges à bouscules.	162. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	164. Quatre tiges à bouscules.	163. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	165. Quatre tiges à bouscules.	164. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	166. Quatre tiges à bouscules.	165. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	167. Quatre tiges à bouscules.	166. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	168. Quatre tiges à bouscules.	167. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	169. Quatre tiges à bouscules.	168. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	170. Quatre tiges à bouscules.	169. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	171. Quatre tiges à bouscules.	170. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	172. Quatre tiges à bouscules.	171. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	173. Quatre tiges à bouscules.	172. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	174. Quatre tiges à bouscules.	173. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	175. Quatre tiges à bouscules.	174. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	176. Quatre tiges à bouscules.	175. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit feu.	177. Quatre tiges à bouscules.	176. Quatre tiges de fer de la Chambre.
1. Drôle & drôle du petit		

de mouton de gambes d'heure ferrees.	Dix cerceaux de fer.	La grande ancre, & celle de tout à bord.
vergues de baies verrees.	Un Entommoir.	La seconde & la troisième mouillées.
baie de grand vergue & de mésenne ferrees.	Articles du Pilote.	La grande cloche.
baies de ferrees.	Quatre compas de route.	Deux grandes voiles.
baies de baies verrees.	Un id. de variation.	Deux mizennes.
de hune.	Un id. renverré.	Deux petits huniers.
ancreures courantes.	Un voler.	Un perroquet de fougues.
ague de hune.	Une horloge de 4. heures.	Un grand foc.
de Maître.	Quatre id. de demi heure.	Une voile d'étai de hune.
petites.	Deux demi-minutes.	Un artimon.
	Un grand pavillon blanc.	Deux tormentins.
	Un id. petit.	Deux bonnettes de hune.
	Un id. de couleur grand.	Un vieux foc.
	Trois fanaux à lignaux.	Deux restes de toile à voile neuve, d'environ 50. aunes.
	Quatre fanaux clairs.	Une caisse & ses baguettes.
	Deux fanaux de combat.	Un coffre de Chirurgie, avec quelques remèdes qui peuvent servir, & une ferrugue.
	Un id. sourd.	Une boîte où sont les instrumens de Chirurgie, contenant une scie, un couteau courbe, un bec à corbin, un tire-bale, deux devidoirs, deux bistouris, droit & courbe, une lancette à abcès, une paire pinces à ressort, une éspatule, une paire ciseaux à incision, un déchaussoir, une tonde, une paire de balances & deux aiguilles.
	Deux huilières.	
	Une lampe avec ses pincettes.	
	Deux porte-voix.	
	Une ligne de sonde de 120. brasses.	
	Trois plombs de sonde de différentes grosseur.	
	Un tour de loc avec la ligne.	
	Une pome de pavillon avec deux drisses.	
	Trois fers de girolettes.	

During the reign of Louis XV, Bordeaux supplied a large part of Europe with coffee, cocoa, sugar, cotton and indigo, and became the leading French port and the second largest in the world (after London). The increase of merchant fleets and the progression of trade with lands within the French Colonial Empire made Bordeaux one of the main French ports for colonial trade.

The French Colonial Empire included parts of North and South America, the West Indies, West Africa, and India. Because of the inventory listed on this ship, the *Notre-Dame du Rozaire* was most likely engaged in “straight” trade with the West Indies (exchanges of regional commodities such as wine for colonial products). This is in contrast to the infamous “triangular trade” which involved trading food, cloth and arms from France for slaves taken in East Africa who were then brought to Haiti to trade for sugar, cocoa, tobacco and cotton, which was then brought back to Bordeaux.

It is indicated in the title that this 300-ton frigate, armed with eight cannons and built in Bordeaux, had already made three transatlantic voyages. These expeditions would have been carried out while maritime traffic benefitted from a short period of peace between the War of the Austrian Succession (1744-48) and the Seven Years' War (1755-1762).

With a manuscript signature vowing that the inventory printed on this document is complete as of 31 March 1751. There are Xs in manuscript checking off each item on the list. On the verso in manuscript is written "8 May =."

Preserved in a nice folder made of early paper

In good condition.

¶ Not in OCLC.

An Enormous Broadside to be Posted Publicly in Texas

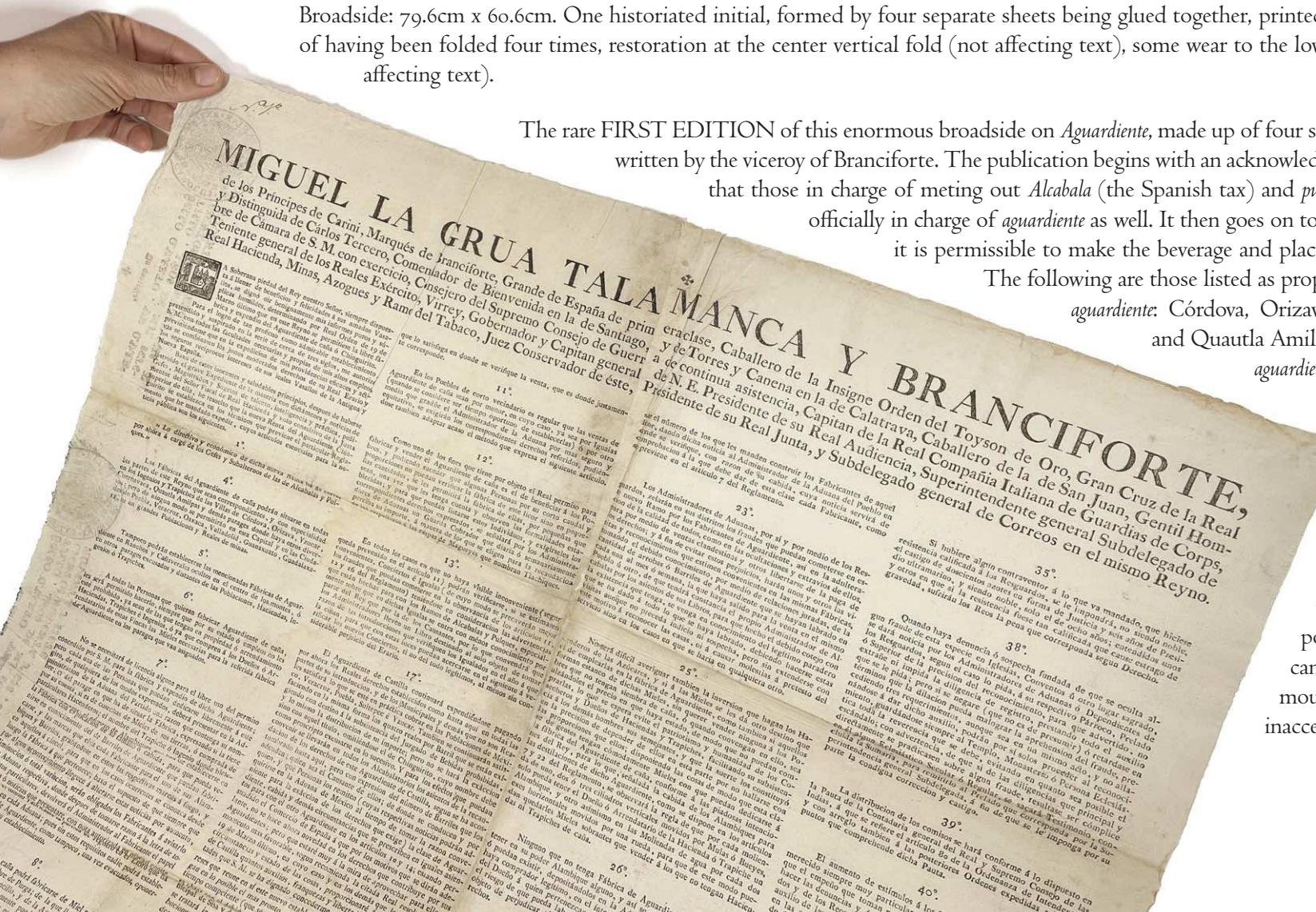
15. (MEXICAN alcohol regulations: *aguardiente*.) Miguel la Grua Talamanca y Branciforte...Marqués de Branciforte.... La Soberana piedad del Rey nuestro Señor, siempre dispuesta á llenar de beneficios y felicidades...del Aguardiente de caña ó Chinguirito. [Mexico City, N.p.], 1796.

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

The rare FIRST EDITION of this enormous broadside on *Aguardiente*, made up of four sheets glued together and written by the viceroy of Branciforte. The publication begins with an acknowledgment of the new ruling that those in charge of meting out *Alcabala* (the Spanish tax) and *pulque* regulations are now officially in charge of *aguardiente* as well. It then goes on to discuss locations where it is permissible to make the beverage and places where it is forbidden.

The following are those listed as proper locations for making *aguardiente*: Córdova, Orizava, Yzucar, Cuernavaca, and Quautla Amilpas. Those places where *aguardiente* absolutely cannot be made are: Mexico City, Puebla, Veracruz, Oaxaca, Valladolid, Guanajuato

(Guanajuato), and Guadalajara, nor in any places that are highly populated, nor in hidden cane fields high in the mountains, or other such inaccessible places.



Article number eight states that

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

Roughly translated to:

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

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

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

¹ With a manuscript notation “Monclova 7 de Enero de 1797” (Monclova 7 of January 1797), ordering that the broadside also be posted publicly in the valley of Santa Rosa and kept in court for their records. The valley of Santa Rosa is 140km north of Monclova, Coahuila; Monclova became the Spanish colonial capital of Texas in the late 17th century.

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

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

*The Fruit of the Incas,
the Yeast in Pulque,
Chile Cultivation,
& Aztec Corn*

16. LA NATURALEZA. Mexico City: Escalante, 1870-73.

31.5cm x 21.5cm. Fifteen issues (nos. 9, 10, 11, 17, 18, 19, 21, 24, 25, 26, 30, & 31) bound in original printed wrappers, upper and lower wrappers with an ornamental border, vignette on upper wrapper, wrapper paper in seven different colors, some wrappers detached, edges worn in places, early library stamps and duplicate release annotations in pencil, entirely untrimmed. \$2500.00

FIRST EDITIONS of this important Mexican periodical issued by the Sociedad Mexicana de Historia Natural, one of the oldest continually running scientific societies. Founded in 1868, just two years before our run of issues, the group included a number of important Mexican scientists, including Alfonso L. Herrera, the first Mexican biologist. Devoted to the natural history of Mexico, the periodical focuses on indigenous plants with some issues including essays on non-native plants, mineralogy, and mining (including two full-page maps), as well as one essay on a lichen used for dye that comes from Baja California and another on a scientific ascent of Popocatepetl.



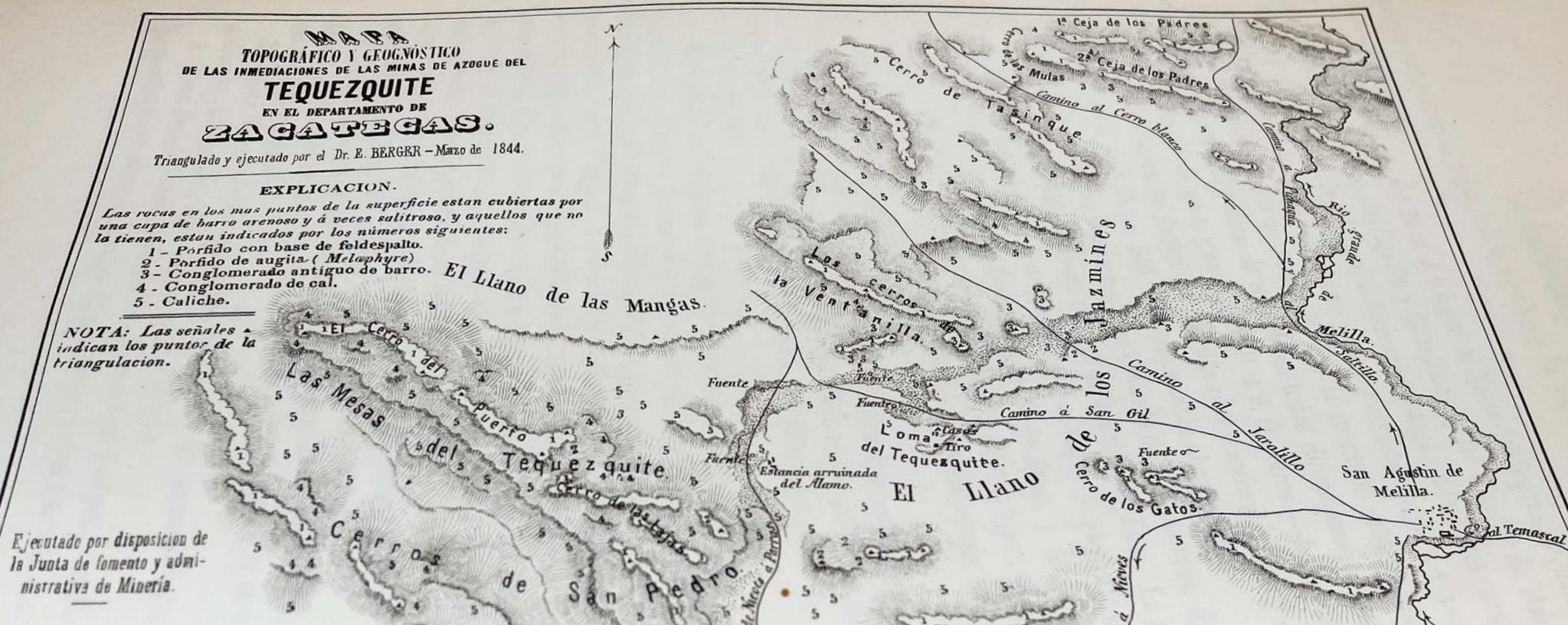
There is much of interest to the culinary historian, including essays on *el chabuiztle* (the Nahuatl word for a type of corn disease, issue no. 9); the cactus family in Mexico (issue no. 10); the yeast found in *pulque*, a special fermented alcohol drink that dates back to Mesoamerica (issue no. 11); cashews (issue no. 17); and chile production (issue 18).

In issue no. 33 there is an essay on *yepacibuitl* and another on *la chirimoya*. *Yepacibuitl* is a medicinal plant that was used as a purgative by the Nahua (of which the Aztecs are a part); it is also known as *Croton dioicus* or *C. Vulpinus*.¹ Also in issue no. 33 is an essay on *la chirimoya*, a fruit that was especially popular with the Incas; it is a strangely faceted fruit that, today, is known in the English-speaking world as a “custard apple.”

Although copies of this Mexican periodical are rare, it seems to have been widely distributed. On the verso of one of the wrappers (issue 9), it is noted (in translation) that "By agreement of this Society...it has established relationships with several foreign societies for the exchange of publications, through the Smithsonian Institute of Washington." The scientific societies that they've established partnerships with include those in Sweden, Norway, Denmark, Russia, Holland, Prusia, Switzerland, Belgium, Italy, France, England, Australia, Cuba, and Chile.

A good set of this rare and colorful Mexican periodical.

¹ In Tucker and Janick's *Flora of the Voynich Codex, an exploration of Aztec plants*, they write "It is our belief that the inability to decipher the symbols and translate the Voynich Codex stems from the erroneous belief that the manuscript must be a European work." One of the plants that Tucker and Janick associate with the *Codex* is the *yepacihuatl*. See p. 305 of their work (available on Google books).



17. (PERFUME.) A collection of French perfume labels. Montpellier, c.1800.

Framed: 46.5cm x 67.7cm. Individual labels range from 2cm x 6cm to 4.5cm x 7cm.

Unframed: \$850.00

Framed: \$950.00

A lovely collection of thirty perfume bottle labels from the firm of Dubois "Marchand à Montpellier." Scents range from *eau de citron* to *eau d'or* to *eau de Belle de Nuit*.

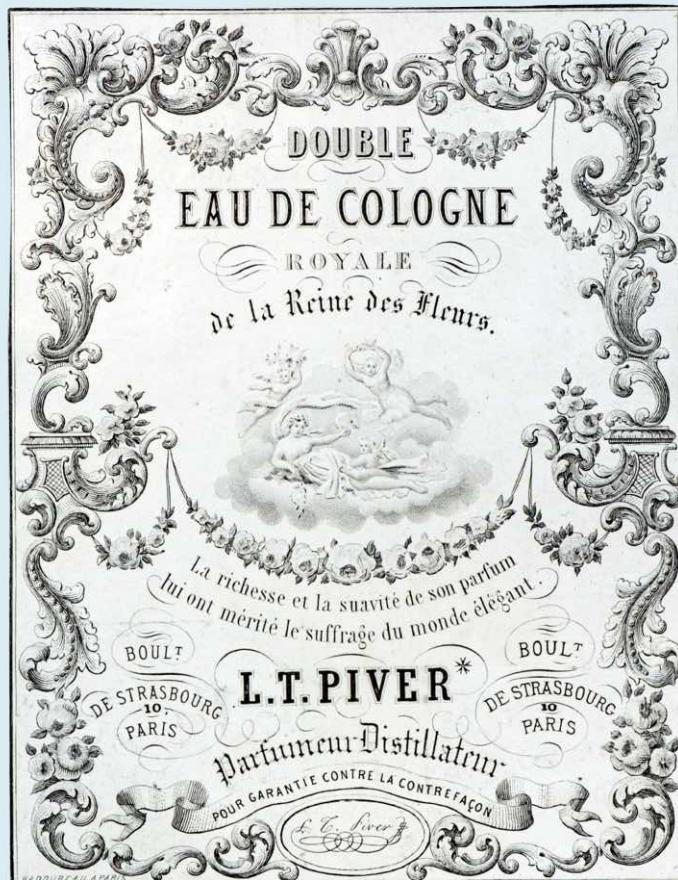
In fine condition.



18. (PERFUME.) Double Eau de Cologne Royale de la Reine des Fleurs. La richesse et la suavité de son parfum lui ont mérité le suffrage du monde élégant. L. T. Piver, Parfumeur Distillateur. c.1835.

Label: 12.2cm x 9.5cm. Lithograph label on *papier porcelaine* within an ornate border and depicting a goddess receiving flowers and perfume from three angels. \$200.00

Louis-Toussaint Piver succeeded Guillaume Dissey in 1813 as the proprietor of a shop called La Reine des Fleurs (Morris, *Fragrance*, p. 174). He was also one of the 19th century's most famous French perfume manufacturers.



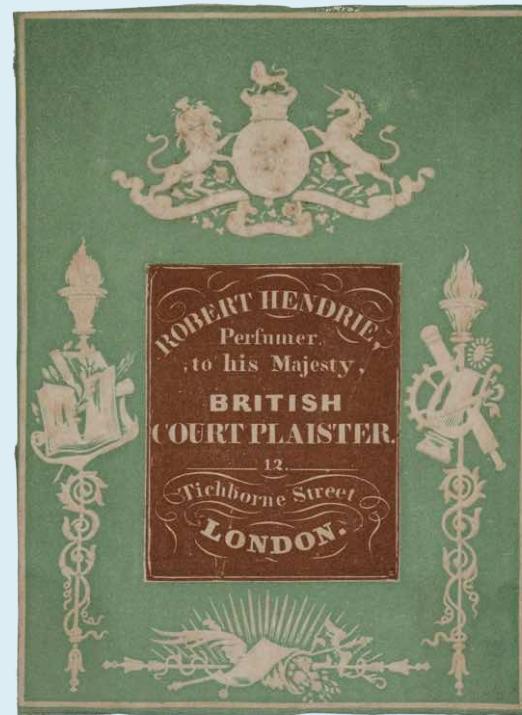
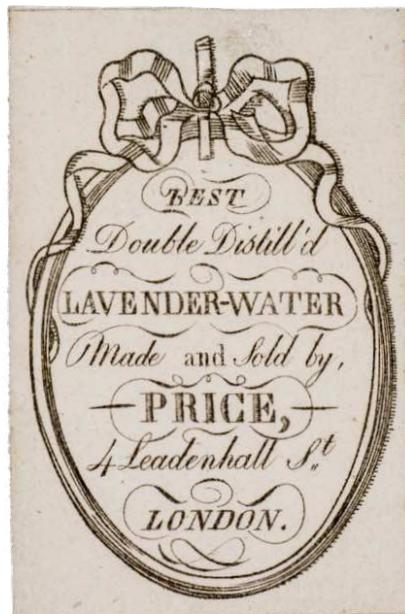
19. (PERFUME.) 38, rue de Rome, Marseille, Eau de Toilette de Paris, pour rafraîchir et adoucir la peau. Anglès. Parfumeur-Chimiste. Fournisseur de la Fashion Européenne. c.1900.

Label: 7.7cm x 5.4cm. Engraved within an ornate floral border and depicting a bowl of burning incense in the center. \$125.00

20. (PERFUME: English calling card.) Best Double Distill'd Lavender-Water Made and Sold by, Price, 4 Leadenhall St., London. c.1790.

Calling card: 6cm x 4.5cm. Engraved.

\$250.00



21. (PERFUME: English calling card.) Robert Hendrie, Perfumer to his Majesty, British Court Plaister. 12 Tichborne Street, London. c.1825.

Calling card: 10cm x 7.4cm. Embossed by Dobbs in green, white, and brown.
\$250.00

Dobbs was embosser to George IV and his handsome cards have the contrasting effects of Wedgwood jasper ware.

22. (PERFUME.) French sachet. E. Coudray, c.1905.

Envelope: 6.7cm x 10.6cm (closed). A sachet envelope printed in gold and brown ink, blue stamp of E. Coudray and the gilt stamp "Rosanella" at the envelope's lip. \$50.00

An amazing survival. A lovely envelope for a sachet of rose-scented perfume from the firm E. Coudray at 13 rue d'Enghien, Paris. Coudray is a perfume house which began in 1822 during the reign of Louis XVIII; Edmond Coudray, the founder, was a doctor, chemist, and perfume-maker whose perfumes are still being manufactured today.

In very good condition.





23. (PERFUME.) J. Delcroix. [Cheltenham: S. Y. Griffith and Co., c. 1822.]

Announcement: 31cm x 23cm (plate dimensions: 19.7cm x 13.1cm). One engraved leaf surmounted by the English Royal Coat of Arms and incorporating roman, gothic, italic, outline, and shaded scripts. \$700.00

A lovely copper engraving for the perfume manufacturing company J. Delcroix, perfumer to the Royal Family and a producer of “unrivalled foreign perfumery.” Although the engraving’s primary purpose was to announce a change of address (from 33 Old Bond St. to 158 New Bond St.) it also advertises the following various Delcroix perfumes: Esprit de Lavande aux Millefleurs, Esprit de Rose, Bouquet du Roi George IV, Muguet Marechalle, and “His New & Elegant Perfume called Bouquet D’Espagne.” Hair products are advertised as well as “Genuine Bears Grease prepared for use solely by him in pots, with his name & price affixed.”

A wonderful piece of extravagant early 19th century perfume advertising. In very fine condition.

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

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

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

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

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

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

Roughly translated to:

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



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

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

In very good condition.

¶ Not in OCLC.



A Grand Example of Lithograph Printing sur Papier Porcelaine

25. (PERFUME.) Parfumerie Brunier & F. Millot, Paris: N.p., c. 1860.

Framed: 58cm x 44.5cm. Label: 26.7cm x 37.5cm. Lithograph and gilt on *papier porcelaine*.

Unframed: \$300.00

Framed: \$400.00

An amazingly large perfume label advertising the perfume shop of Brunier and F. Millot & Cie., located at 91 Faubourg Saint Martin, Paris. The lithograph depicts two angels sitting around a table of bottles of various perfumes. The label is printed on *papier porcelaine*, a special coated paper which was used for printing ornate labels and menus in Belgium and northern France from the mid-1840s to the late 1870s. Its use was discontinued due to the toxicity of the process but the surface was a favorite of lithographers at the time. This is an extraordinary example because it is so large.

Frederic Millot was a famous Parisian perfume-maker in the 19th century whose firm became as well-known for its scents as it was for the bottles it commissioned, the most famous of which was created on the occasion of the 1900 Paris World Fair by Guimard, the designer of the art nouveau Paris metro stations.



*Beautiful Lithograph
Perfume Label*

**26. (PERFUME.) Parfumerie – Oja – Berlin Paris Wien.
Wolfrum & Hauptmann, [c.1898].**

6.1cm x 4.5cm. Lithograph printed in red and pink ink. \$20.00

A lovely lithograph advertising tool made for the perfume house Oja of Berlin, Paris, and Vienna. The lithograph is printed on a gummed rectangle, shaped like a postage stamp. Amazingly, the gum is unused.

With an image of an elegant woman sitting at a vanity, gazing at her reflection and a fellow peeking at her from behind a curtain.

New.



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

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

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

\$8750.00

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

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

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

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

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

PARFUMERIES
DE
LAUGIER PÈRE ET FILS
seuls Successeurs de la Maison
BLAISE LAUGIER PÈRE,
Rue Bourg l'Abbé N° 41
À PARIS.



PARFUMERIES DE LAUGIER PÈRE ET FILS

seuls Successeurs de la Maison

BLAISE LAUGIER PÈRE,

Rue Bourg l'Abbé N° 41

À PARIS.



LAUGIER Père et Fils Brevetés du ROI pour le Perfectionnement des Eaux de Cologne, de Paris, d'Ispahan, Régénératrice, d'Achem, Eau Cosmétique &c. des Savons de toute espèce, Crème d'Amandes amères à l'usage de la Toilette et des Bains.

Laugier Père et Fils was founded in Paris in 1756 and is one of the earliest known Parisian perfumeries.¹ In 1805 the firm was at 31 rue Bourg l'Abbé and by 1814, it had moved to no. 26. In 1812, it received a patent for its *Eau de Cologne* and sometime between 1814 and 1820, it moved to 41 rue Bourg l'Abbé, the address on our broadside.

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

At the center of the broadside, near the top, are the arms of France. Below that is a scene of a port with ships in the harbor and supplies on the docks. In the clouds, above the ships, is an image of Hermes flying in the sky and holding a caduceus (the staff of life); to his right is a seated Antheia decorated with various flowers. The caduceus and flowers illustrate the connection between health and perfume. For example, included in the advertised products are a regenerative tonic, an anti-contagion sanitary water, and a tonic for the teeth. Below Hermes and in the clouds is

¹ See <https://cleopatrasboudoir.blogspot.com/2013/04/reaud-perfumes.html>.

a globe identifying the land masses of Europe, Africa, America, and Asia. On either side is a column formed by a large caduceus interspersed with coats of arms and cartouches advertising the products made by Laugier.

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

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

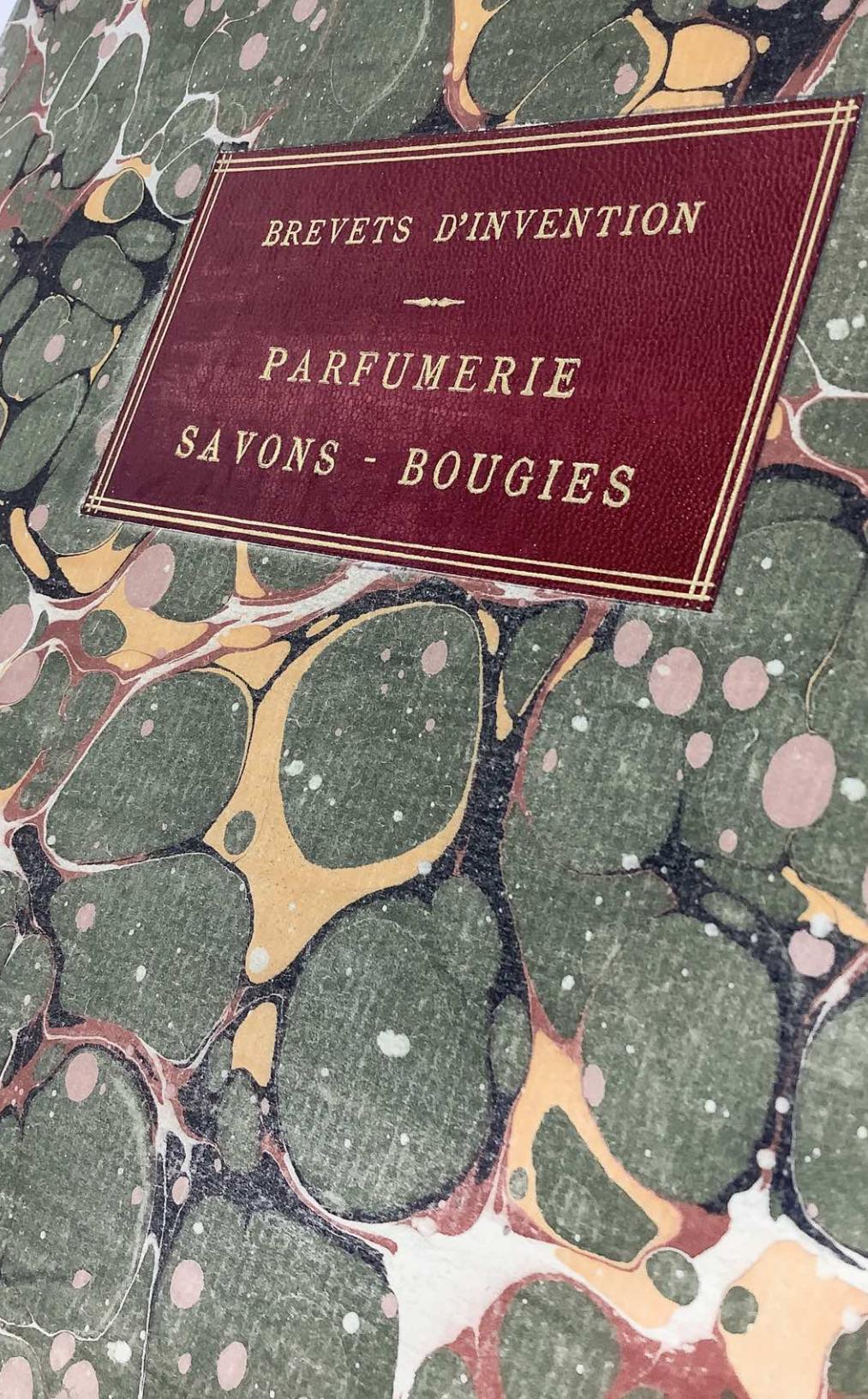
With the contemporary round tax stamp “DEPT DE LA SEINE / 10 CENTIMES” with an image of a crown and two *fleur de lys*. According to the Service des archives économiques et financières’s publication *Collection de papiers timbrés originaux (1673-1969)*, this stamp is from 1816 (p. 179).²

In very good condition.

¶ Not in OCLC or the perfume bibliographies.

² The full publication can be accessed at www.economie.gouv.fr.





The Emergence of the Modern Perfume Industry

**28. (PERFUME, Soap, essences, wax, etc.) Four patents,
1861-81.**

4to. Paginated variously (see below) and preserved in a marbled paper clamshell box, red morocco lettering piece on spine and upper board. \$750.00

A small collection of French patents concerning perfume, soap, wax, oils, rubber, and other related products as well as the apparatus invented for their manufacture. This is a fascinating glimpse into the rapidly growing industrialization of scent manufacturing in the second half of the 19th century. More than 200 patents are listed in all ranging from a patent to stabilize extracts of flowers in perfumes to a patent for using butter as a base for making soap.

The patents are as follows:

Description des machines et procédés pour lesquels des brevets d'invention ont été pris sous le régime de la loi du 5 Juillet 1844. Bougies, Savons. Année 1861, Tome lxxxi. [Paris: l'Imprimerie Nationale, 1861.] 4to. 22 pp., followed by a blank leaf. Disbound, unopened.

With:

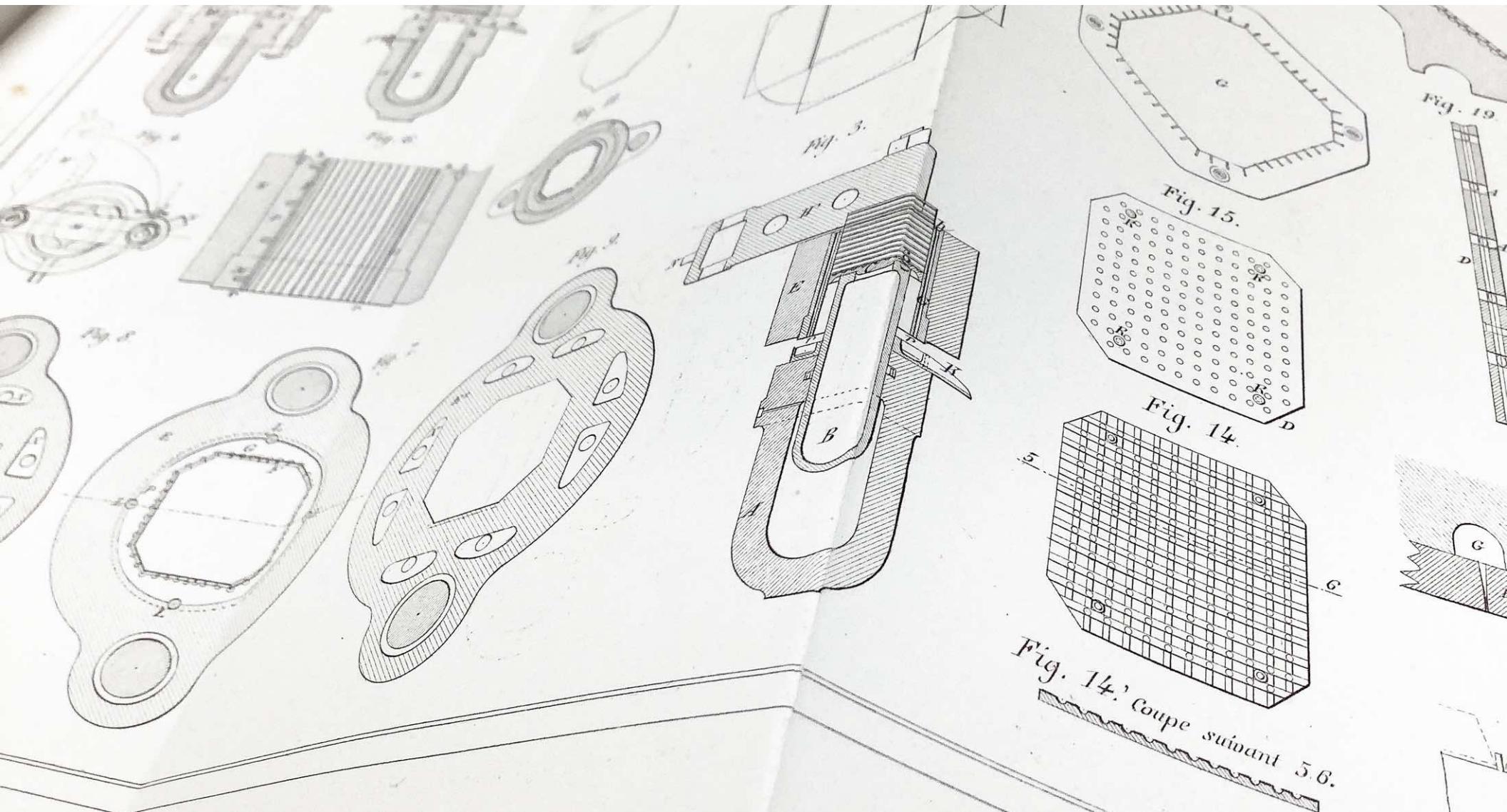
Description des machines et procédés pour lesquels des brevets d'invention ont été pris sous le régime de la loi du 5 Juillet 1844. Huiles, Essences, Résines, Caoutchouc, Vernis, Cirages, Encres, Etc. Année 1873, Tome vi. [Paris: l'Imprimerie Nationale, 1873.] 4to. Five folding plates. 26 pp., followed by a blank leaf. Disbound, unopened.

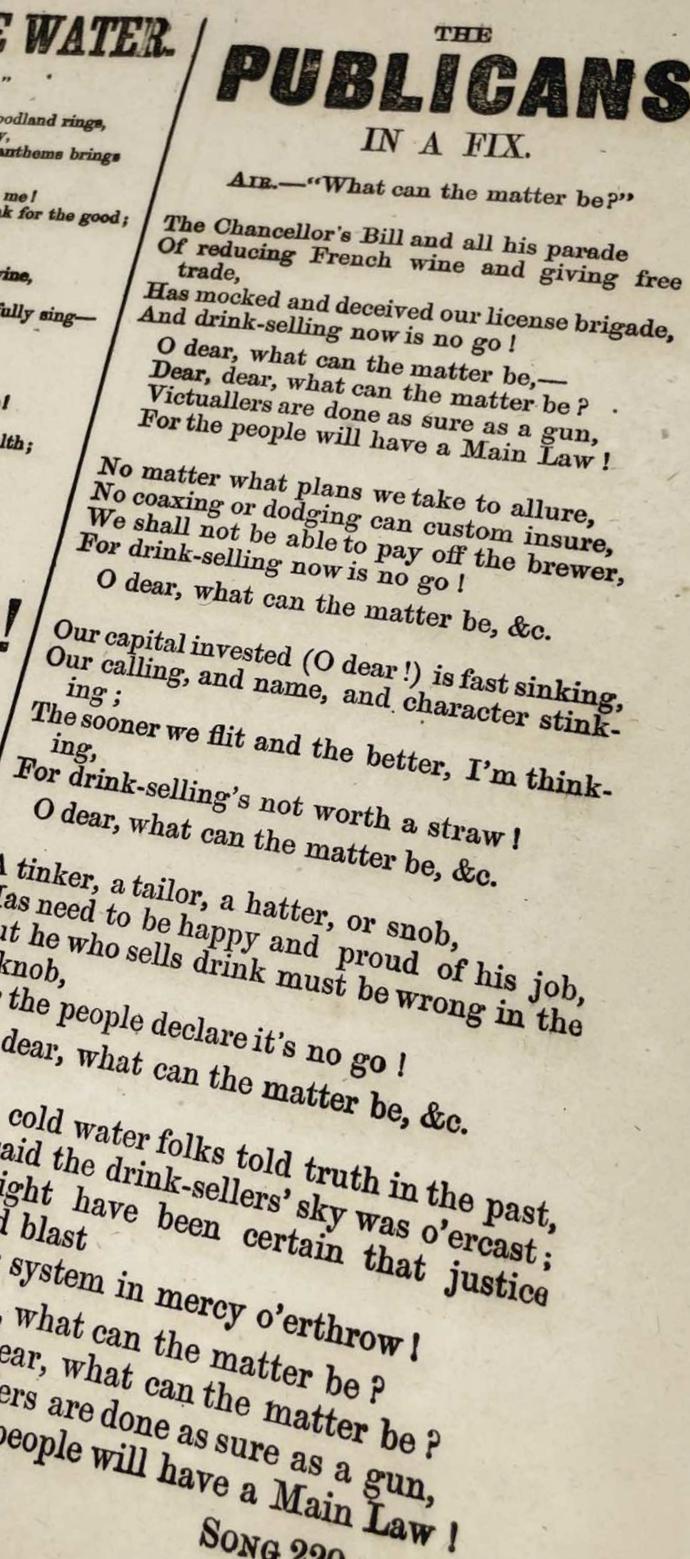
With:

Description des machines et procédés pour lesquels des brevets d'invention ont été pris sous le régime de la loi du 5 Juillet 1844. Bougies, Savons. Année 1873, Tome vi. [Paris: l'Imprimerie Nationale, 1873.] 4to. Two folding plates. 14 pp., followed by a blank leaf. Disbound, unopened.

With:

Description des machines et procédés pour lesquels des brevets d'invention ont été pris sous le régime de la loi du 5 Juillet 1844. Corps Gras, Bougies, Savons, Parfumerie. Année 1884, Tome I. [Paris: l'Imprimerie Nationale, 1884.] 4to. Two plates (one of which is folding). 14 pp., followed by a blank leaf. Disbound, one plate with a corner torn off just touching one word, unopened.





"Sold... on Street Corners"

29. (STREET SHEETS.) A collection of four broadside ballads regarding temperance in alcohol and ice cream. c.1850s.

I. *A new teetotal song & dialogue, between a drunkard and a teetotaller.* [c.1830.] Broadside: 25.4cm x 19cm. Text in two columns, lightly browned.

II. *Shiver and shakery.* [c.1850s.] Broadside: 25.4cm x 19.3cm. Text in two columns, lightly browned.

III. *Water, pure water.* [c.1850s.] Broadside: 25.2cm x 18.8cm. Text in two columns, lightly browned.

IV. *Willie, drunk again.* [c.1850s.] Broadside: 25.2cm x 18.8cm. Text in two columns, lightly chipped at lower margin (not affecting text), lightly browned. \$1200.00

AN EXTREMELY RARE GROUP OF BROADSIDE BALLADS. Due to the ephemeral nature of these examples of mid-19th century job printing, very few of the originals survive today. "Broadside ballads, printed cheaply on one side of a sheet of paper from the earliest days of printing...[were] sold in large numbers on street-corners, in town-squares and at fairs by traveling ballad-singers and pinned on the walls of alehouses and other public places."¹ Each of the ballads is numbered at the lower right margin, (i.e. "SONG 229" for item I).

Three of the ballads are on the subject of abstinence from alcohol. *A new teetotal song* is a tale about a man who believes that his heavy drinking is having no ill effects on those around him. He is warned kindly and firmly by a teetotaler that the drunkard's life will result in penury and is to the detriment of his married life. The broadside identified as "SONG 229" is actually comprised of three songs: *Water, pure water*; *Cheer, boys, cheer!*; and *The Publicans in a fix*. The first two songs are celebrations of alcohol-free living. The last song is a critique of the publican:

¹ See <http://ballads.bodleian.ox.ac.uk/about>. The Bodleian Library at the University of Oxford holds nearly 30,000 songs, many of them unique survivals, printed from the 16th to the 20th Centuries.

SHIVER AND SHAKER Y.

*A tinker, a tailor, a batter, or snob,
Has need to be happy and proud of his job,
But he who sells drink must be wrong in the knob*

Willie, drunk again, (song sheet 215) is printed in two columns. The left column contains a lament against a husband who has forsaken his wife and children in favor of roaming about with drunkards, leaving his family in abject poverty. The right column contains a grim lament for British soldiers who died in India, led by Sir Colin Campbell at the Second Battle of Cawnpore. It is thanks to the names and places in this ballad that we can roughly place this song around 1857 which was the year in which that battle took place.

Shiver and shakery, song 253, is an outrageous cautionary tale about a man who wanted to cool off by eating ice cream. Unfortunately, he ate to excess and was never able to warm back up. Eventually, he dies of hypothermia in a bathtub when his personal body temperature turns the bathwater to ice.

*The morning after he was drowned,
While in a hot bath he was found,
The water frozen all around
The man that couldn't get warm....*

*"Oh! Have ice creams when you will,
But do not eat them till you're ill,
And always first take off the chill,
And swallow your ices warm!"*

*ALL you who are fond, in spite of price,
Of pastries, creams, and jellies nice,
Be cautious how you take an ice
When you are over warm!*

*A merchant who from India came—
And Shiver-and-Shakery was his name—
A pastry-cook did once entice
To take a cooling luscious ice;
The weather hot enough to kill,
Kept tempting him to eat, until
It gave his coppers such a chill,
He never again felt warm.*

*Shiver and Shakery, oh! oh! oh!
Criminy, crickety, isn't it cold?
Woo, woo, woo, oh! oh! oh!
Behold the man who couldn't get warm!*

*Close to a burning fire he got,
And took to drinking brandy hot;
And sent for doctors, such a lot,
The man that couldn't get warm.
Who recommended chamois leather—
Flannel—shoes of India rubber;
Mustard, chilis, and cayenne!
But nothing seemed to warm the man.
And when the doctors took their fees,
It chill'd their blood full twelve degrees,
And really made their fingers freeze—
The man that couldn't get warm.*

*His room was hot enough to bake,
And yet he still with cold did ache,
Nay, made his servants shiver and shake—
The man that couldn't get warm.*

*The nursery-maid, the scullion, cook,
Even John, the coachman, shivered and shook,
And all kept crying, night and morning,
"We really must give master warning!"
What's worse, his wife began to pout,
And left his house, quite chill'd, no doubt,
For it even froze his gardener out—
The man that couldn't get warm.*

*To make his wife come home again,
The Doctors' Commons tried in vain,
For there his looks did soon condemn
The man that couldn't get warm.*

*The Proctors' fee with cold did shuffe,
Learned brothers learn'd to snuffle;
The clerks for warmth their bodies thump'd
And round the court the crier jump'd.
The judge had nigh a frozen nose,
And he, in haste, the case to close,
Decreed against—you may suppose—
The man that couldn't get warm.*

*Then he, with grief fill'd up to brim,
Resolv'd to go abroad by steam;
But not a ship could move with him
The man that couldn't get warm.*

*He went into the engine-room,
And gave the stoker sudden col—
Condensed the steam, which st—
And gave the passengers the c—
The vessel ice-bound seem'd,
The captain, shivering from t—
Affirm'd on shore again mus—
The man that couldn't g—*

*Shiver and Shakery,
I say, messmates, isn't it cold?*

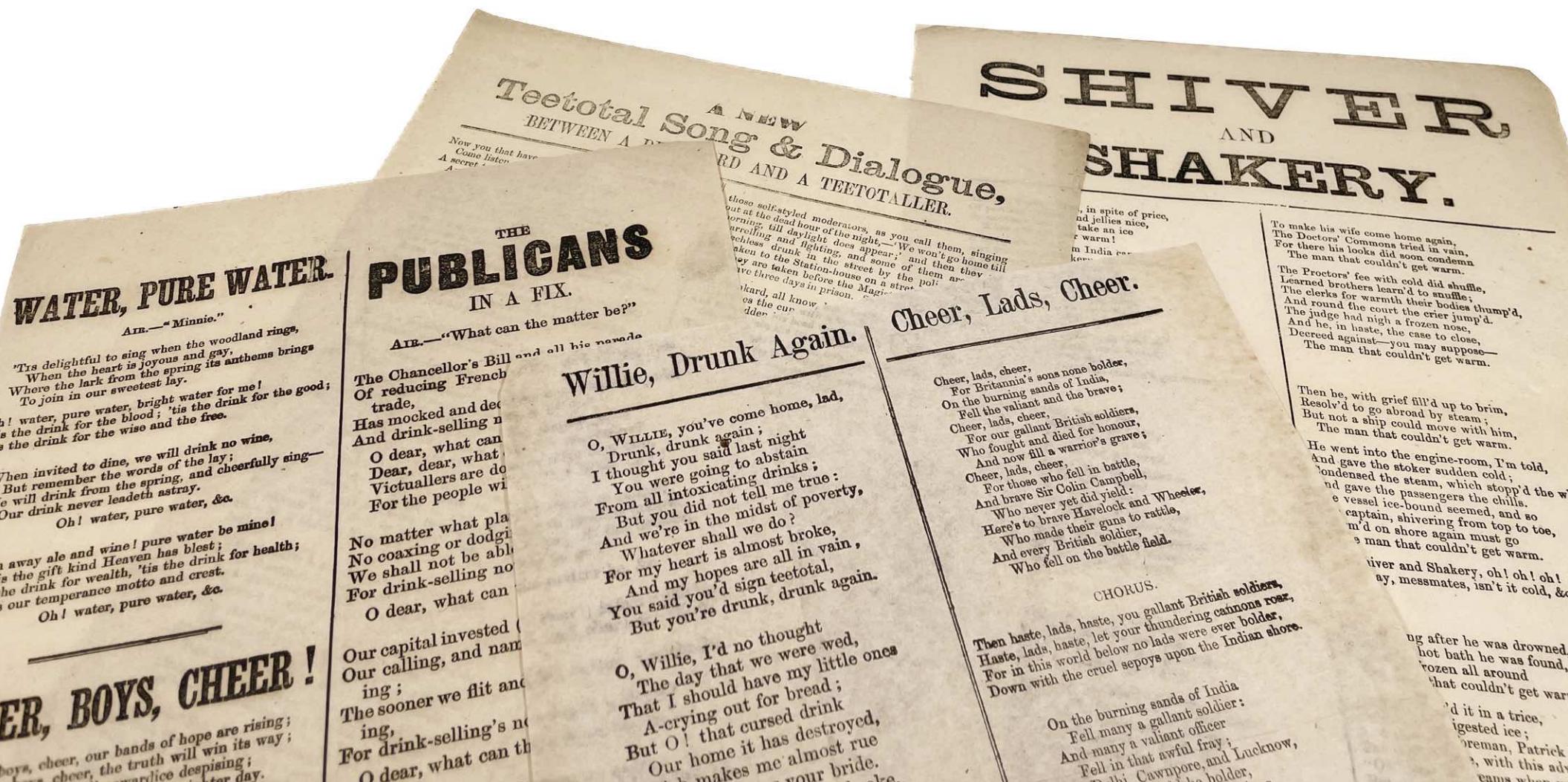
*The morning after he
While in a hot bath he
The water frozen all
The man that cou—*

*The jury prov'd it
He died of indiges—
And then the fore—
The verdict gave—
"Oh! have ice c—
But do not eat
And always fir—
And swallow i—*

Job printing has been around since printing began. Because of its low survival rate, the history of job printing tells a story that is often forgotten. Since job printing has always been the easiest way for printers to make money, it meets the needs of the printers. Whether it is for a profit or not-for-profit enterprise, the work is commissioned, quick, and relatively simple. Job printing also occupies an important place in the history of printing because of how integrated it is into people's everyday lives. For example, it includes the labels on products sold; the street sheets posted on buildings; the train schedules given out on a trip; the wedding announcements sent in the mail; and the receipts tendered for a service performed. These printed pieces of paper are part of a cultural moment that can be read and that helps us navigate our daily life. Most importantly, each piece of job printing has a materiality specific to its purpose. In the case of these broadsides, their purpose was to entertain and be affordably distributed in public space. They are also rare survivals of how food and drink were understood in popular culture in Victorian England.

In good condition.

¶ I. OCLC: one location outside of the United States only. II-IV. Not in OCLC.



The Trade in Food during War Time

ACCOUNT of CHARGES on 30 Casks RAW SUGAR, received from London and forwarded to Amsterdam.

Freight, Average, and Hat-Money	fl. 330
Crane and Quay-Money	9
Cartage to the Warehouse	20 10
Scale-Money and Porterage	32 10
Warehouse Rent	10
Cartage, Crane, and Quay-Money, on reshipping	25 10
Bill-Brokerage, Postage, and Petty Charges	15
Commission, inclusive in and export Duty	45
<i>Hof</i>	487 10

On 25 Casks COFFEE, received from London and forwarded to Amsterdam.

Freight, Average, and Hat-Money	fl. 110
All other Charges, including Commission, 1 per Cent. upon the Value fl. 7800	75
Certificate of its Origin	15
<i>f. 200</i>	

In case the Coffee is not landed and shipped on Board of another Vessel alongside, the Charges are 1/2 per Cent. less.

On 12 Casks INDIGO, received from London and forwarded by Water to Amsterdam.	fl. 77
Freight, Average, and Hat-Money	77
All other Charges, including Commission, 1/2 upon the Value of fl. 19000	90
Certificate of its Origin	12
<i>f. 179</i>	

East India Cotton, Manufactures, and such other valuable Articles, are charged at the same Rate.

P. M. Thos: Manufactures, and the Colonial Produce sent hither from England and Scotland, intended for Germany, Holland, France, Italy, and Switzerland, are forwarded partly by Water and partly by Land.

Freights by Water are from hence to:

Amsterdam	fl. 10 a 15
Rotterdam	12 a 18
Antwerp	25 a 40

Land Carriage to:

Bremen	Rh. 4 a 6
Frankfurt 'M.	17 a 20
Duisburg	12 a 14
Düsseldorf	11 a 12
Wesel	10 a 14
Erfeld	12 a 13

Goods going by Way of Meppen go from hence to Halle, from whence they proceed in small Craft to Meppen, where there is always Conveyance for:

Wesel	fl. 3 a 8½
Duisburg	4 a 4½
Erfeld	4½ a 5
Düsseldorf	5 a 5½
Frankfurt 'M.	9 a 9½
Münster	2 a 3

Many Goods go direct from hence by Ship to Papenburg, in Preference to Meppen, as they have to unload at Halle. The Freights from Papenburg are to:

Frankfurt 'M.	Rh. 15 a 16
Düsseldorf	9 a 19
Wesel	7 a 8

Now as the Weather becomes more dry, the Roads in East Friesland better, the Freight is also cheaper, and having always plenty of Wagons to convey the Goods direct to Frankfort 'M., Düsseldorf, &c. which consequently makes it preferable than going by the way of Meppen and Papenburg.

Neither Hanoverian, nor any other Territory occupied by the French, is passed through to any of the above-mentioned Places.

The Premium of Insurance is from hence to:

Amsterdam, by the interior Navigation	1½ a 1½ per Cent.
Rotterdam	ditto
Antwerp, free of Capture	1½ a 2
Halle	1½ a 2
Münster	2 a 3

30. (SUGAR, coffee, and indigo.) Account of charges on 30 casks raw sugar. c.1801.

Broadside: 25.5cm x 20.9cm. Signs of having been folded, edges curled along two edges, light soiling, small red stain just touching one word (sense still clear).

\$750.00

An UNRECORDED broadside that lists the cost of shipping sugar, coffee, indigo, and other "Colonial Produce" from England and Scotland first by water to Amsterdam and thence by land to various parts of Germany. Interestingly, as this was most likely printed during the French Revolutionary Wars, there is a caveat which states that "Neither Hanoverian, nor any other Territory occupied by the French, is passed through to any of the afore-mentioned Places."

For 30 casks of raw sugar, being shipped from London to Amsterdam, the importer could expect to pay the following charges: 330 florins for "Freight, Average, and Hat-Money;" 9 florins for "Crane and Quay-Money;" 20.10 florins for "Cartage to the Warehouse;" 32.10 florins for "Scale-Money and Porterage;" 10 florins for "Warehouse Rent;" 25.10 florins for "Cartage, Crane, and Quay-Money, on reshipping;" 15 florins for "Bill-Brokerage, Postage, and Petty Charges;" and 45 florins for "Commission, inclusive in and export Duty.¹ Calculations are also given for coffee and indigo and a note is added that "East India Cotton, Manufactures, and such valuable Articles, are charged at the same Rate" as indigo.

The paper is watermarked "1801."

One illegible word in a contemporary hand in the lower left corner.

In good condition.

¶ Not in OCLC.

¹ Hat-money is a small amount of money that is traditionally given to the captain and sometimes the crew of a ship to ensure that the cargo is handled with care.

*A Native American Plant is Used
as Food Coloring*

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

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

\$350.00

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

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

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

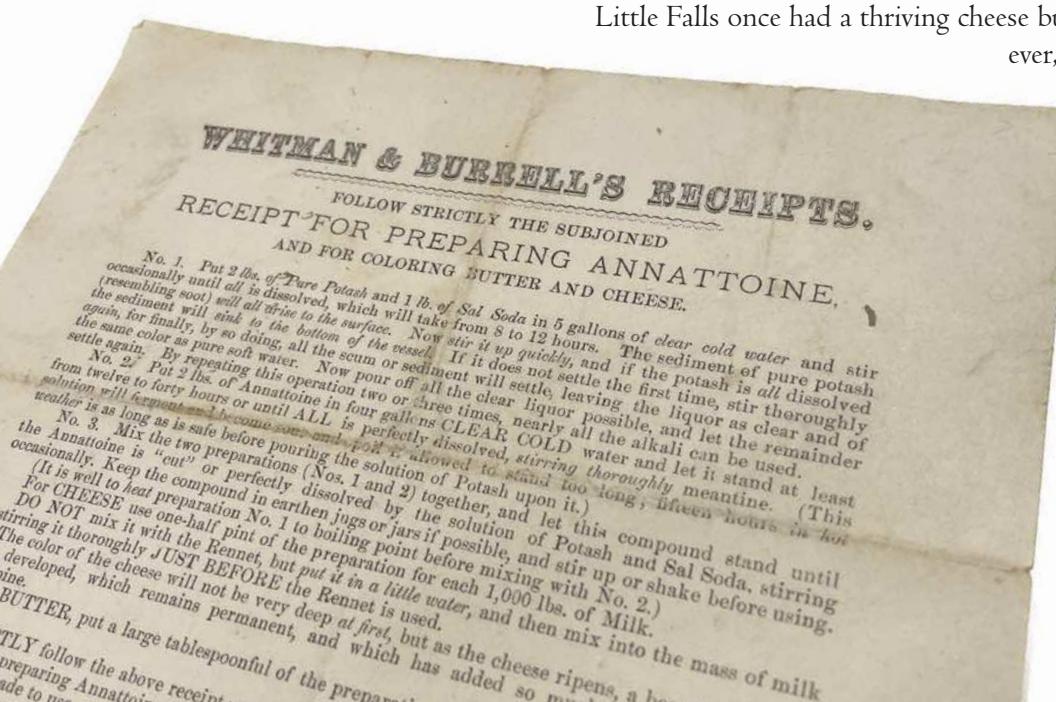
Burrell, was a successful businessman and had a great interest in cheese production. After an extended stay in England, Burrell's "attention was called to the superior quality of the English Cheddar cheese and after gathering all the information he could he set sail for America with the new purpose of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

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

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

In very good condition.

¶ Not in OCLC.



¹ For more on Burrell, see the Schenectady Digital History Archive at https://www.schenectadyhistory.org/resources/mvgw/bios/burrell_david.html.

² Ibid.



*The First Example of Color Printing
in California*

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

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

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

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

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

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

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

A lovely example.

*An Unrecorded Early Broadside
on French Wine*

33. (WINE.) Ceaux du conseil des domaines & finances du Roy ayant ...le commerce des vins rouges. Brussels: Fricx, 1707.

Broadside: 20.8cm x 23.6cm (oblong.) Large woodblock historiated initial. Signs of having been folded, lower right corner excised (not affecting text).
\$1500.00

The extremely rare FIRST & ONLY EDITION of this royal decree seeking to control the price of wine coming from France into (what was then) the Spanish Netherlands. Written by the king's ministers, the regulations are directed at French red and white wines and the import fees that are incurred. The king stipulates that his provinces will not pay more than 15 *florins* per "150 pots" of reds and 20 *florins* for white. One pot was almost one liter.

The wine trade had been flourishing in the Netherlands until high import taxes began to slow down commerce.¹ The current decree ensures that all "Receivers, Collectors, Controllers, Clerks & Guards" will settle business according to the pre-agreed taxation levels.

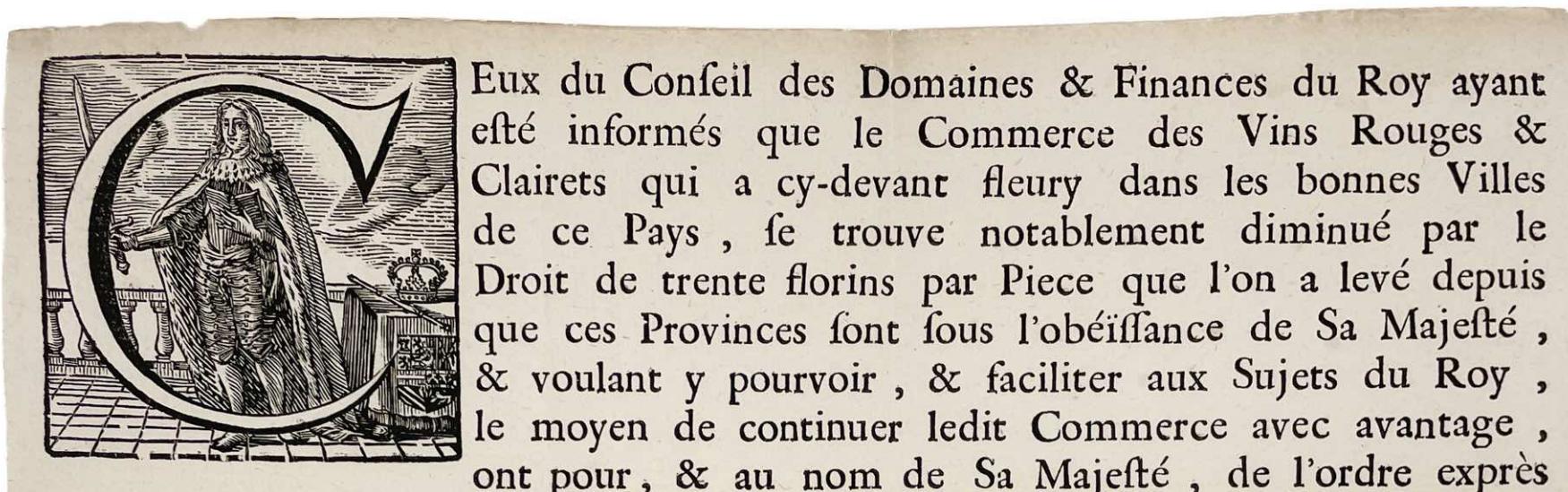
The types of wines listed are interesting to note, as well as how they are classified. For the wines described as "red and *clairets*," the regulation include those from Champagne, Burgundy, Lorraine, Paris, Ruelle, Argenteuil, Huy, Mulceau, and Hermitage. For the whites, which bear a larger tax, the law applies to those wines and liquors from Paris, Ay, Frontignan, Arbois, Ciutad (La Ciotat), and Muscat.

With a handsome woodblock historiated initial depicting a king with crown and scepter set to the side while he holds a book in one hand and a raised sword in the other.

In good condition.

¶ Not in OCLC.

¹ It is interesting to note that this is a concern even today in the United States as federal regulators try to protect the U.S. wine market by adding enormous import taxes on wines coming in from France.



An Early Wine Label Collection

34. (WINE.) Etikett Bok. [1834-1893.]

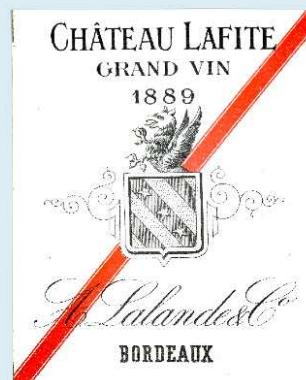
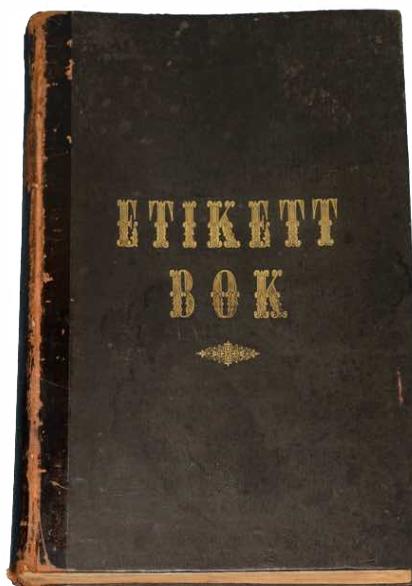
Album: 47cm x 30.5cm. Labels range from 14cm x 16cm to 7cm x 8cm. Numerous mounted wine labels. [96] ll. Contemporary quarter-calf over gilt-stamped cloth boards, rubbed, some wear to spine, 1" hole to one leaf affecting two labels, a few labels rubbed or torn away. \$3000.00

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

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

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

Splendid and wonderfully colorful!





*On the Wines from Alsace;
Unrecorded*

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

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

\$1750.00

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

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

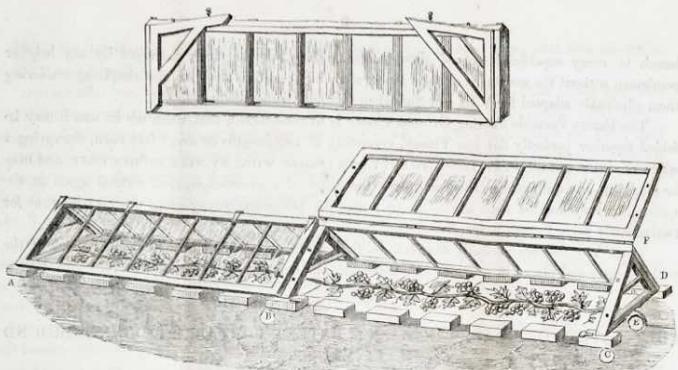
Alsace is a region of France which has fluctuated between being part of Germany and France. It is populated by speakers of both French and German. This second part of the broadside was probably printed in both languages so that no one could feign ignorance due to a language barrier.

Early printed material about wines from Alsace are very rare.

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

¶ Not in OCLC.





Dimensions : A to C, 14 feet. B to C, 7 feet. C to D, 2 feet 6 inches. E to F, 15 inches.

GRAPES FOR THE MILLION.

BY ROYAL LETTERS PATENT.

WELLS' PORTABLE FOLDING GROUND VINY,

WITH SLATE BOTTOM, FOR GROWING AND RIPENING
GRAPES WITHOUT ARTIFICIAL HEAT.

THE Vinery consists of a glass roof or ridge, made in seven feet lengths, one, two, three, or more of which forming a Vinery. Each piece or length is joined in the centre with hinges, and connected with hinges to the saddles or ends, so that they may be opened at pleasure to get at the Vines or crops, or folded together when not in use. One end of each is glazed to form the outside end, the ends that are to be placed together are open to allow the Vine to pass under; these stand upon two rows of bricks two feet apart, and half a brick space left between each brick in the rows, the space between the two rows of bricks being covered with slates, either flat or ridged, as hereafter described. The Vine is planted in the ground, and is trained along and on the slates. One of the sides of the Vinery is made to be lifted up, to enable the cultivator to do whatever is necessary to the Vine and the fruit. The vacancies between the bricks provide ample ventilation, and the grapes will ripen and colour without any particular attention, beyond thinning the berries and stopping the shoots. The Patentee has produced, on an average, twenty bunches in each of his fourteen feet Ground Vineries during the Autumns of 1863 and 1864, with no further attention than mentioned above; but feels sure that thirty bunches is the maximum of a fourteen foot Vinery, when the Vine is fully established, or one

*A New Viticultural Invention:
"The Vinery"*

36. (WINE.) Grapes for the million. London?, c.1870.

Advertisement: 25.7cm x 20.3cm. One illustration in the text. 4 pp. Unbound, signs of having been folded and pinned to something else. \$350.00

An extremely rare piece of English wine ephemera, here illustrating and explaining an affordable "Portable folding ground viney, with slate bottom, for growing and ripening grapes without artificial heat." The "viney" that it would create "may be easily managed by any lady or gentleman without the assistance of a gardener, after once planting the Vine, this simplicity rendering them admirably adapted for Villa and Suburban Gardens of the smallest size."

The "viney" is basically a low profile, triangular greenhouse (and is illustrated). The set up; planting; pruning; and harvest are covered; as well as costs (based on seven foot increments). The developer of the patent was able to produce twenty bunches of grapes from one fourteen foot length of "viney." There is also a discussion of someone named Visper who had proposed and successfully pursued such a project in Chelsea in the 1780s.

At the bottom it mentions that B. J. Edwards of Bishopsgate Street are the sole London agents of this invention.

¶ Unrecorded.

With a Lovely Engraving of a Wine Cellar

37. (WINE.) Hammick's Sherry. His own growth. London: 1883-1887.

Oblong: 22.2cm x 24.9cm. One large engraved headpiece, lower half of sheet pink and blue-ruled, stamp mounted onto lower edge, with manuscript notations on recto and verso, small spot to upper edge, signs of having been folded three times. \$250.00

An absolutely lovely bill of sale with a large intricately engraved headpiece showing wine barrels, great stacks of laid-down wine, and a couple of barrel-tasters.

According to the manuscript notations, this was written up for a delivery of 6 dozen bottles of Hammick's Sherry going to "Francis Leybourne Popham" of Littlecote. Based on the dates of the two Francis' that we have found with that surname and address, it seems most likely that this was Francis William Leyborne-Popham of Littlecote and Hunstrete House. Leyborne-Popham was a Justice of the Peace for Berkshire and Wiltshire and a lieutenant in the Berkshire Yeomanry. He died on July 15th, 1907.

According to an advertisement we found in *The Lancet* dated 17 May, 1879, Hammick's Sherry was "Highly commended for INDIA and everywhere....recommended by the Faculty, remarkable for its purity, dryness, freedom from acidity, powerful tonic properties, and strengthening the nervous powers of the system." (*The Lancet* is a weekly peer-reviewed medical journal, founded in England in 1823.)

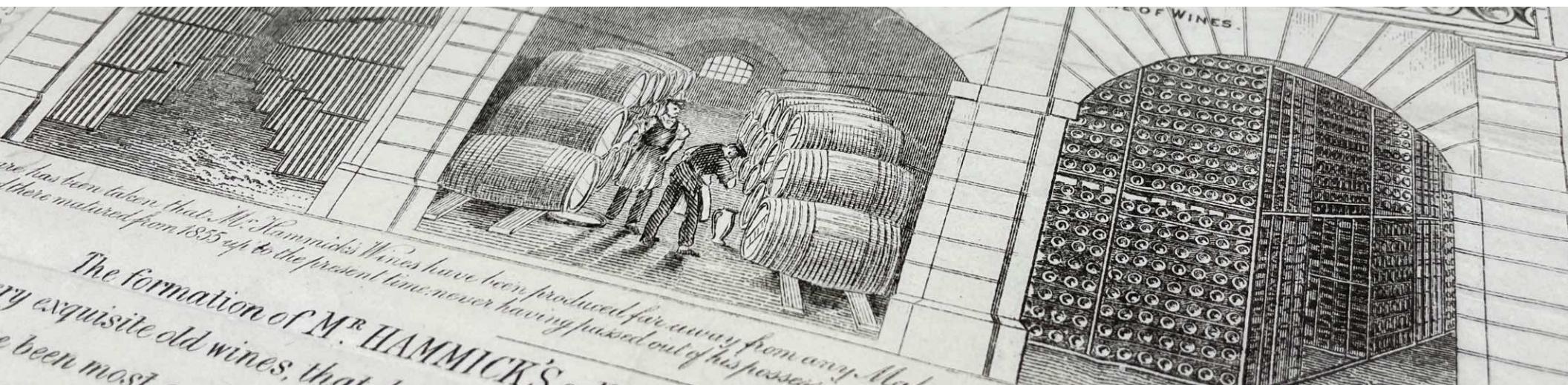
On the edges of the engraved sheet are two smalls chart depicting "A Ladder of excellence" that lists six different levels of sherry (Grave, Grande, Superior, Imperial, P.A.V., and P[rince]. of W[ales]); their class (5-10); their mark; five columns of prices based on what container the wine is in; and their "growth" (i.e. how old they are) and qualities.

The date of the order (in manuscript) is 15 December 1883 and the price, £36.12. On the verso there is, however, a hand-written note with the date of 3 September, 1887, and the same price.

The date of 1 September 1887 appears in manuscript on a purple Queen Victoria stamp on the recto and is accompanied by the inscription "With Mess^{rs} Hammick's Compliments."

In good condition and suitable for framing.

¶ Not in OCLC.



*An Inexpensive & Labor-Saving
Device for Bottling Champagne*

**38. (WINE.) Improvements in or relating to the manufacture and bottling of Champagne or other sparkling liquors.
[Redhill, England: Malcomson, 1899.]**

Disbound: One double-page plate. 4 pp. Red edges, signs of removal from gutter, purple stamp on page [1], original (?) fabric support on verso of plate
at fold. \$200.00

This is the patent for a system and device that will enable winemakers to save time and money when bottling sparkling beverages. The inventor's name is Robert William Perry.

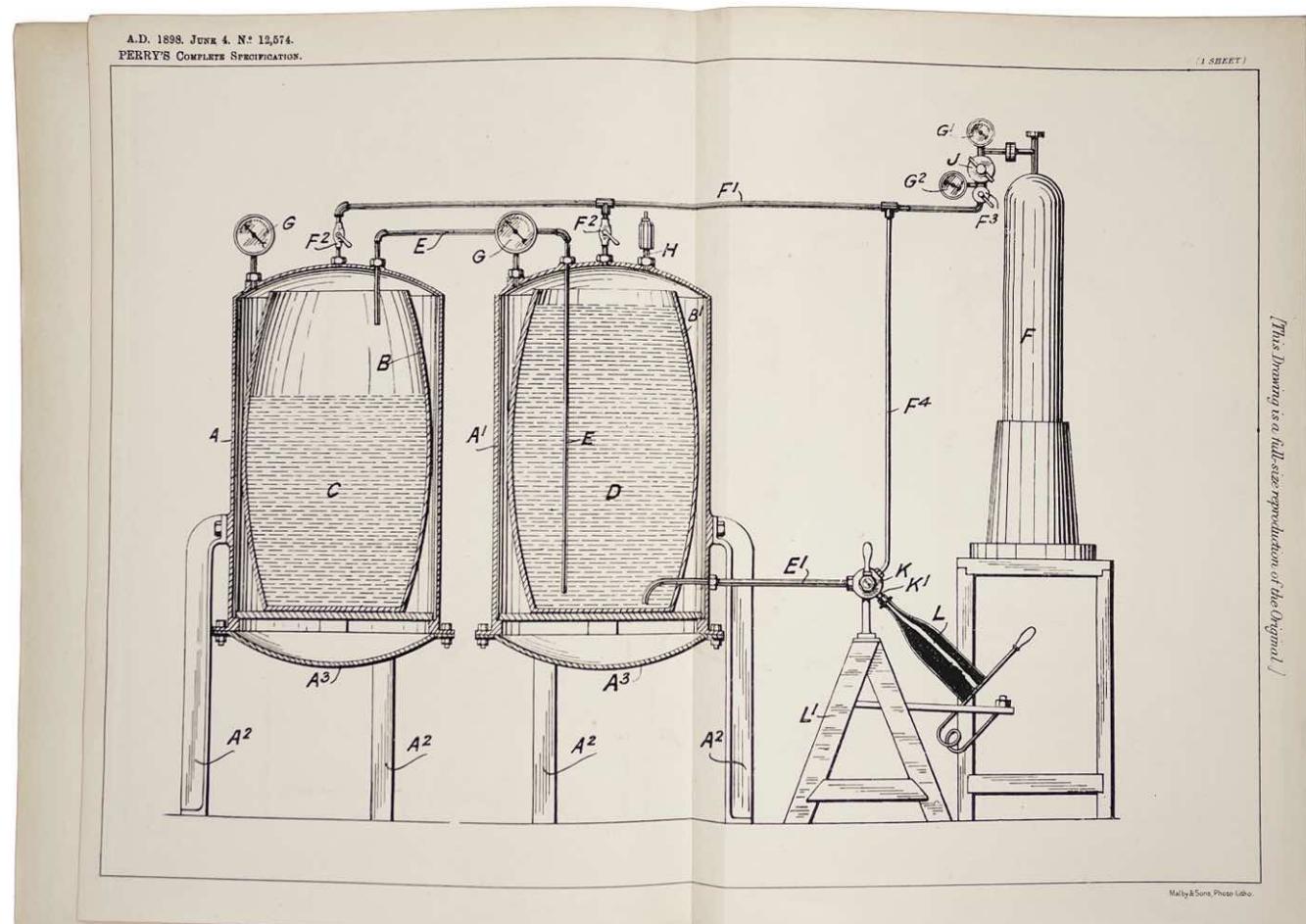
The main function of this device is to impregnate still wine with gas from already-fermented wine and to then bottle it in such a way as to contain the gas, thus making a high quality sparkling wine at very low cost.

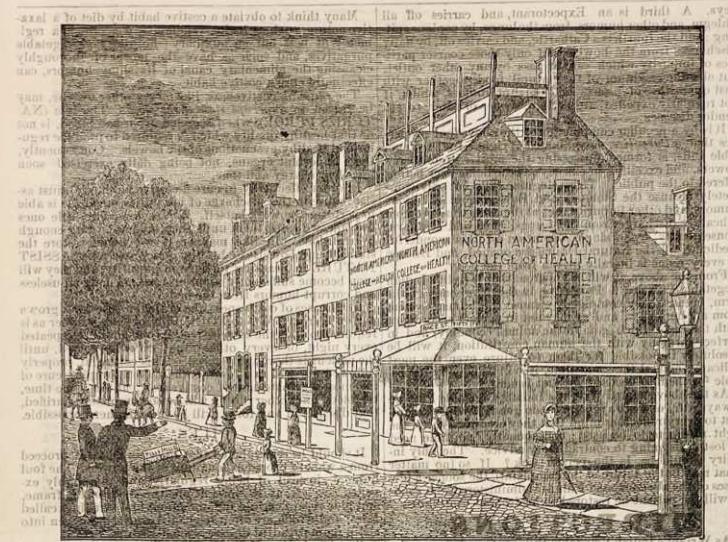
With a large plate illustrating a construction of the apparatus along with a detailed description of each figure.

With a purple stamp from the Manchester department of patents on page [1] dated 8 February 1899.

In good condition.

¶ Unrecorded.





**WRIGHT'S INDIAN VEGETABLE PILLS,
(INDIAN PURGATIVE.)**
Also, **WRIGHT'S INDIAN VEGETABLE SYRUP,**

FOR CHILDREN.

North American College of Health,

FOR THE CURE OF DISEASE IN THE FORM OF

Intermittent, Remittent, Nervous, Inflammation of the Brain, Head, Mouth, Skin, Pains, &c. Inflammation of the Throat, Stomach, Lungs, Liver, Pains, &c. Headache, in the Spine, Back, &c. Consumption, Disease of the Head, of the Chest, of the Liver, &c. and of the Limbs; Scrofula, Arthritis, &c. Syphilis, Cancer, Gout, Loss of Appetite, &c. Rheumatism, Acute and Chronic; Sprains of Blood; Irritation, Dysesthesia, &c. Colic; Synapses, Anoplysis, and Paralysis; Hypochondriasis, Tetanus, Epilepsy, Hooping Cough, Irritation of the Heart, Ulcers, and Sores of every description; Hysterics, Weak Nerves, and Lossiness of Spirits; Suppression, and other Female Complaints.

"The Art of Healing had its origin in the Woods, and the Forest is still the best Medical School."

The Author of our existence has provided certain outlets, or channels, viz., the Lungs, Skin, Kidneys, and bowels, through which all useless and corrupt humors are excreted from the system; these are natural drains of the body, and so long as they are all kept open, and discharge their allotted portions of impurity, the body will continue in health. But when, from eating impure food, & washing impure air, over-excitation, or any other cause, these outlets become closed, the humors will continue to accumulate, until the body is literally overflowing with disease.

If the channels of our mighty rivers should become choked up, would not the accumulated waters find new outlets, or the country be inundated? Just so with the human body; if the natural drains become clogged, the accumulated impurities will most assuredly find, in some form of disease, or death, will be the certain consequence.

Entered according to Act of Congress in the year 1844, by W. Wright in the Clerk's Office of the District Court for the East Dist. of Penna.

*Healing with Roots & Herbs
The "Red Man" Way*

39. WRIGHT'S Indian vegetable pills. [New York, c.1844.]

Bifolium: 28cm x 18.2cm (folded). One large woodblock illustration. 4 pp. Signs of having been folded twice, slight crease down the middle, paper lightly browned due to paper quality. \$600.00

The extremely rare FIRST EDITION of this pamphlet describing the many medicinal uses for "Wright's Indian Vegetable Syrup," said to be derived from natural medicines developed by the "Red Man of the Wilderness" and "manufactured from the formula of the late WM Wright, proprietor of the North American College of Health."

The primary purpose of this remedy was expurgation from all orifices of the body. The anonymous author explains that this medicine is made of the "ample products of hill and valley, certain roots and herbs, which possess in the highest degree those cleansing and purifying properties." Although the quote included in the headline of this pamphlet is not attributed, it paints a clear picture of the medical theory behind these pills: "The Art of Healing had its origin in the Woods, and the Forest is still the best Medical School."

The author explains that the root of all illness and disease lies in not purging the body of extraneous matter. With careful dosing of the "Vegetable Syrup," one may be cured of piles, fevers, headache & giddiness, dyspepsia, rheumatism & gout, consumption, and "female complaints" (e.g. "menstrual obstruction"), among many other maladies.

The author then goes on to explain that pregnant women who take

several of these pills several times a week can fend off "unpleasant disorders" associated with pregnancy such as nausea, vomiting, heartburn, headache, toothache, costiveness, piles, and diarrhea. He goes even further and states that taking this remedy during pregnancy "will not only insure to the mother a safe and easy delivery, but will most assuredly give a robust and vigorous constitution to the child."

Also available is a syrup for infants, designed to help in expunging all of the stored up waste in their bodies "as the bowels, and other excretory functions of all children, previous to birth are entirely inactive."

These Indian Vegetable Pills were first manufactured in Philadelphia in 1837. At the bottom of page [1] is the statement of copyright in the year 1844 and on page 4 the principal office for Wright's Indian Vegetable Pill Co. is listed as being in New York.

The woodcut illustration depicts the "North American College of Health." On the street are men, women and children walking by with a young man pushing a wheelbarrow full of boxes of "PILLS" across the street (presumably the medicine described in the flyer).

In good condition.

¶ OCLC: University of Rochester and Miami University.

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ause by

LIVER COMPLAINT.
When stagnant and corrupt humors, which are the cause of every malady, are lodged in the liver, either a torpid or inflamed state of this organ is sure to follow, which, if not speedily removed, by vegetable purging, will sooner or later end in what is termed a confirmed Liver Complaint. The symptoms in this form of disease are various, according to the degree of inflammation. Sometimes the pain is so considerable, that an inflammation is not even suspected; but when the obstruction occurs in the upper, & convex part of the liver, and the humors are permitted to accumulate, the pain in the shoulder, attended with a difficulty of lying late, the pain in the side becomes more acute, extending through to the shoulder, appetite, costiveness, & sometimes the patient is troubled with a dry cough, great thirst, with a pale or yellowish color of the skin and eyes. In order to cure this disease, Wright's Indian Vegetable Pills must be taken in such a manner as to keep up constant and free discharges by the bowels. By this (speaking metaphorically) will take up their line of march for the various sewers, or outlets of the body; the finer particles will pass off by the skin, the fluid portion by the urine, and the coarser particles, such as cannot escape by any other outlet, will pass off by the bowels. If the pain and inflammation be great, the patient should from three to six pills, and repeat the same every 12 hours until the pain is gone; after which, small doses

FEMALE COMPLAINTS.
In all cases of menstrual obstruction, either total or partial, Wright's Indian Vegetable Pills will be found of infinite service. From three to six of said pills, taken every night on going to bed, will in a short time not only restore this functional derangement and other fluids will be so purified, as effectually to put to flight all complaints which arise from female irregularities. If, on the contrary, the menses return than natural to bed, continue longer, or are more abundant than going to bed, be the same time, as effectually to put to flight all complaints which arise from one to three pills, or such number in smaller doses, say more or less, as will, if properly carried out, will so completely invigorate the constitution, that every appearance of weakness, or debility, will be literally banished from the body.

PREGNANCY.
During this critical period, Wright's Indian Vegetable Pills will be found effectual in cleansing the body from those morbid humors which, if not properly expelled, lay the foundation for Small-Pox, Measles, & many dangerous complaints. Although some women

Most of them taking, however, the Indian Vegetable Pills, experience no difficulty in delivery, yet there are cases where the pains are so violent, that the physician is compelled to use such measures as to insure a safe delivery. In such cases, the physician should be such as to take every night, or every reasonable time, make a complete assumption. In all cases, however, where great pain or inflammation has subsided, once in 24 hours until all pain or inflammation has subsided; after which smaller doses, repeated at longer intervals, should be continued until every vestige of disease has disappeared.



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