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*The Earliest Monograph on  
Sake Wine in English?*

I ATKINSON, R.W. *The chemistry of sake-brewing*. Memoirs of the Science Department, Tokio Daigaku (University of Tokio), no. 6. Tokyo: Tokio Daigaku, 1881.

29cm x 20cm. Frontispiece reproducing a Japanese woodcut, 19 plates, and numerous tables in the text. viii, 73, [1 - blank] pp. Original publisher's green wrappers. \$7500.00

The FIRST & ONLY EDITION of this early monograph on *sake* wine, perhaps the earliest in English. It also contains one of the earliest English descriptions of *shochu*, a fermented drink that is distilled and stronger than *sake*.

Atkinson, a professor of chemistry at Tokyo University at the time, was among the first Western scientists to deeply study and comprehend *koji*, the enzyme responsible for fermenting *sake*. After publishing several papers on *sake* and the fermentation process, he broadened his research to produce this monograph. The first section of *The chemistry of sake-brewing* focuses on *koji*, the fungus that drives *sake* fermentation.

Inspired by Louis Pasteur's recent advancements in the research of fermentation, Atkinson examines the microorganisms involved in *sake* brewing, supplementing his analysis with numerous illustrations derived from daily observations of the brewing process. (In fact, plates xvii, xviii, and xix are reprinted from Pasteur's *Etudes sur le vin*, 1866).

The second part of the book describes the *sake* brewing process, accompanied by chemical analyses of its components at various stages, along with illustrations showing

microscopic analysis of *sake* at various stages of brewing. The final part of the book covers the distillation of the *sake* brewing residue into *shochu*, another traditional Japanese spirit, including a woodcut illustration of the distillation equipment needed.

The handsome plates show *sake* being made; apparatus needed; microscopic illustrations of *koji* and the *sake* fermentation process; and graphs depicting the action of *koji*.

An obituary published in the Cardiff Naturalists Society in 1930 gives a little more detail about Robert William Atkinson's early life, and his time in Japan. He was born at Newcastle-on-Tyne, but at age 11 he started at University College School, London, graduating in 1872. From 1874 to 1881 he was Professor of Analytical and Applied Chemistry at the University of Tokyo under the appointment of the Japanese Government, being recommended in high terms by Dr. A. W. Williamson of London "who not only commended his scientific attainments, but also his clear delivery in lecturing, and added that he never failed to gain the esteem and regard of those with whom he came in contact. In those seven years he was the pioneer of the science and art of chemistry in Japan, and he was succeeded by one of his pupils (Mr. Sakurai), who came to England for part of his training. Mr. Atkinson, for his services to Japan, was personally honoured by the Emperor."

This very rare book is interesting not just for its status as the first work in English on *sake*, but also as a valuable and in-depth record of Japanese social history, recording as it does with great detail the methods and varieties of *sake* brewing in the late nineteenth century.

On the upper wrapper Atkinson has inscribed the book to "Prof. Wurtz With the Author's Compliments." Charles Adolphe Wurtz was a French chemist and educator noted for his research on organic nitrogen compounds, hydrocarbons, and glycols.

Page vi is misprinted as "iv" and a red ink chop appears on the upper and lower free endpaper.

In very good condition.

¶ OCLC: Columbia University, University of California (Berkeley & Davis), Yale, Harvard, Peabody Essex Museum, Johns Hopkins, Linda Hall, Princeton, Oberlin, University of Cincinnati, Hunt Library, and twelve copies outside of the United States.

*Pub Etiquette for Children?*

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

11.5cm x 15.3cm. Printed recto only on thick cardstock paper, light rubbing. \$350.00

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

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

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

¶ Unrecorded.

*For the Female Chef*

3 LA CUOCA DI BUON GUSTO con economia e pulizia: dedicata alle madri di famiglia. Turin: Benfa e Ceresola, anno IX repubblicano [1800/1801].

8vo. Woodcut on the title page. 192 pp. Contemporary quarter calf over olive green boards, heavy spotting to title page, moderate spotting on other leaves. \$6000.00

The extremely rare FIRST EDITION of the second cookbook in Italian published for a female cook. The first was *La cuoca tremonese* (1794). Our cookbook is of additional interest because it was also intended for those living with modest household incomes and, as such, it marks an important turning point in cookbook publishing.

Prior to this period, all cookbooks in Italian were written for male cooks and they were expected to be professionals. Dishes were elaborate, costly, and would often use expensive and uncommon ingredients. But when Italian cookbooks first emerged that were intended for female cooks, the dishes were simpler, were meant for family meals, used more modest ingredients, and were, in fact, healthier. This is evident in the current cookbook.

Additionally, this cookbook describes the woman's responsibility included the well being of her family. After a discussion of the role of food in a person's life and its ability to expand happiness and extend longevity, our anonymous author asks wouldn't it be better "for the ladies to extend their knowledge to the same art?" Repeatedly, the author implores women to educate themselves in how to cook and in so doing, "contribute to the family." The author also believes that the female cook can be both economical and still focus "on the good taste of the food." At the end of the introduction, the author reveals that unlike previous cookbooks, "this pamphlet...is written for the greater number, that is, for the simple women,"

What follows are 497 simple recipes organized into the following subjects: salads; fried dishes (those for meat days and fasting days); broths and juices; soups; boiled dishes; dishes for meat days; poultry and fowl; dishes for fasting days; fish; herbs; pasta; garnishes; and sauces. At the end is a section on kitchen provisions; table settings and servings; dishes; and cooking vessels.

What is fascinating is that this Italian cookbook and its format corresponds to the first French cookbooks that were *authored* by French women. (The first cookbook in France written for a woman cook was Menon's *La cuisinière bourgeoise*, 1746; Mérigot's *La cuisinière républicaine*, 1794/95, was the first French cookbook by a woman.) The first cookbook written by an Italian woman and receiving authorial recognition on the title page was Giulia Ferraris Tamburini's *Come posso mangiar bene? Libro di cucina con oltre 1000 recette di viande*, 1900.

A very good copy.

¶ Paleari, p. 226 (who dates it to 1800). Not in B.I.N.G., Bitting, OCLC, Vicaire, or Simon.

*A Handbook for the Vineyard and Cellar Owner*

4 EHRENHAUß, F. E. *Meine Erfahrungen über den Weinbau, die Behandlung des Weines im Keller und die Bereitung einiger Fruchtweine*. Leipzig: Hartmann, 1827.

8vo. vi, [2 - blank], 79, [1 - blank] pp. Contemporary quarter vellum over marbled boards, gilt fillets on spine, moderate rubbing, corners bumped, spine sunned, edges stained yellow. \$1500.00

The extremely rare FIRST & ONLY EDITION of this work on viticulture and the care of wine in the cellar followed by a smaller section on how to make fruit wines.

The work begins with chapters on the location of the vineyard; the soil; planting of the vines; laying out the rows and stakes; fertilizing; trellising; the harvest; how to make red wine; the wine cellar; the containers for wine; and the care of the wine. This is then followed by several pages on wines made from white and red currants, cherries, and raspberries. The work ends with the note "I have no doubt that wild strawberries will produce a spicy and tasty wine, and am therefore determined to try them out in due course when I can obtain a sufficient quantity."

In the foreword, Ehrenhauß explains that he has written the book for the person who owns a vineyard but has to rely on his employees ("an often dishonest or ignorant viticulturist and...cooper") to manage the vines and cellar. Towards this end, the author has summarized the essentials about making wine and bases his work on his own experience in the field and in the cellar.

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

In good condition.

¶ OCLC: four locations outside of the United States.

*"When Taste and Fancy are United"  
in Scotland*

5 FRAZER, Mrs. *The Practice of cookery, pastry, pickling, preserving*. Edinburgh: Peter Hill; London: T. Cadell, 1791.

12mo. in 6s. Two engraved plates bound at the beginning (upside down). xiii, [1 blank], 254 pp. Contemporary calf, red morocco lettering piece on spine, spine with single gilt fillet in six compartments, faint spotting on the first few leaves. \$3000.00

The FIRST EDITION of Mrs. Frazer's Scottish cookbook. Organized into general categories, chapters cover "Of Soups;" "Of Fish;" "Of Flesh;" "Pies, Pasties, &c.;" "Of Puddings, Cheese-Cakes, Custards, &c.;" "Of Creams, Jellies, Syllabubs, &c.;" "Sauces for Meat;" "Sauces for Poultry;" "Sauces for Fish;" "General directions for trussing Poultry &c.;" "Preserves, Pickles, &c.;" and "Vinegar, Ketchup, Shrue, Wines, &c." At the end of the table of contents is noted: "The liquid measure is here given

in *Scotch*; but it can in a minute be reduced into *English*." Recipes include "Scotch soup, or hotch potch;" "To dress codlings with an ale sauce;" "To pickle mussels, or cockles;" "Brain cakes;" "A pigeon dumpling;" "Marrow pasty;" "Fairy butter;" and "An elegant floating island."

*The arts of which we are about to treat are, like every other art, gradually advancing towards perfection; and the more rapid must the progress be when taste and fancy are united. These indeed are so particularly requisite in the arts of cookery and confectionary, that much depend upon them. It is therefore with a view to the improvement of both that the present work is humbly offered to the public* (from the preface).

With an engraved plate of various trussed animals prepared for roasting and one engraved plate showing a table with nineteen dishes. There are five pages devoted to bills of fare for dinners of five to seventeen dishes. Also featured is a seasonal guide to meat, poultry, fish, and "fruits and kitchen stuffs."

In very good condition and in a handsome contemporary binding.

¶ ESTC: British Library, National Library of Scotland, University of Leeds Brotherton Library, University of Western Ontario Library, Lilly Library, and Michigan State University; Maclean p. 55; Oxford p. 120; Vicaire col. 375. An edition was published in Dublin later in the same year. Not in Bitting.

#### *A Rare Work on Sparkling Wine*

6 FUNCKE, M J. Die Kunst moussirenden Champagner Wein am Rhein zu bereiten. Bonn: Weber, 1826.

1 p.l., x, 28 pp. Late 19<sup>th</sup> century pebbled quarter cloth over marbled boards, paper label on spine with title in manuscript, moderate foxing throughout. \$2000.00

The extremely rare FIRST EDITION of this description of sparkling wine, including the "first mention of Riesling as a base wine for sparkling wine" (Arntz in *Persönlichkeiten der Weinkultur*).

"Shared from personal experience," the book describes the properties of sparkling wine and "how beneficial their effects on human spirits" can be. Sections discuss the chemistry involved; how wines in the Rhein can be prepared for being made into sparkling wine; the clarification, racking, and fining; on the must and sugar; naturally sparkling wines and artificially sparkling wines; and the different varieties one can make sparkling wine from.

Funcke was a pharmacist in Linz am Rhein

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and the ink stamp on the title page (not affecting text). Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

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

#### *An Early History of Feeding the Poor with Grain and Bread*

7 (GASTRONOMY & economic precarity.) Onely, Richard. An account of the care taken in most civilized nations for the relief of the poor, more particularly in times of scarcity and distress. London: Hawkins et al., 1758.

8vo. 3 p.l., 34 pp. Modern quarter cloth over marbled boards, red morocco lettering piece on upper board, marbled endpapers, bookseller's ticket of "John Durham & Son" in Dundee on the upper pastedown, pages lightly browned. \$1750.00

The FIRST EDITION of Onely's study on how to feed the poor and the government policies that have affected the availability of bread and wheat.

"In every wise and well established Commonwealth, from the earliest Ages of the World down to the present Times, the Consideration of that most important Article, BREAD, *the Staff of Life, and the Strengthener of Man's Heart*, has been duly attended to by the Legislature." Thus begins Onely's argument to look after the feeding of the poor.

At this time in England, the term "corn" referred to all cereal grains, including wheat, barley, malt, beans, peas, and oats, and the policy of its price, storage, and distribution was of immense concern to those who lived on a modest income or in poverty. Onely acknowledges this and notes that "[t]he present high Price of CORN, and the Complaints and Disturbances arising therefrom amongst the poorer Sort of People" have led him to write his *Account*.

The work begins with a study of the biblical passages that call for a consideration of the poor and the role of bread in one's survival (e.g. "give us this day our daily bread"). He then looks at classical civilizations (Greek, Egyptian, Roman, and Jewish) and how they had laws for the distribution and price of grain and how hunger was handled during times of dearth. There is then reference to Pliny's writings on wheat, bakers, and bread followed by early English policy. The history ends with a consideration of the Assize of Bread up to the reigns of King George the I and II (this work was written in the final years of George II's reign).

In good condition.

¶ OCLC: Yale, Lilly Library, Case Western, Cornell, New York Public Library, University of Miami, University of Chicago, Harvard, and eleven locations outside of the United States.

*On Improving the Quality of the  
English Soldier's Ration*

8 (GASTRONOMY & economic precarity.) Report of the committee appointed to enquire into the question of soldiers' dietary. London: Harrison, 1889.

4to. 5, [1 - blank], [1], [1 - blank], [1], 6-39, [1 - blank] pp. Original printed upper wrapper bound in half sheep over marbled boards in the style of the period, upper wrapper browned, sunning to upper margin and gutter on first three leaves.

\$1000.00

The extremely rare and absolutely fascinating FIRST & ONLY EDITION of this study of the British soldier's diet. The report questions whether soldiers are adequately paid for the food they need to supplement their rations and whether they are spending their "messing allowance" on a "sufficient diet." The report also studies whether the rations being served are of a good enough quality and if their dining hours are adequate.

In order to substantiate the findings of the report, the compilers interviewed the manager of "Pearce's Dining Company, a prosperous business for providing cheap dinners to the working classes" and George Augustus Sala "who has had wide experience of the systems existing in foreign armies." Sala (1828-1895) was a popular newspaper columnist who traveled extensively in the United States and wrote a book published in 1865 titled *My diary in America in the midst of war*.

The first chart compares English and American troop rations in garrison: English soldiers are fed beef or mutton and bread and are expected to pay for "vegetables, groceries, &c." out of their "messing allowance." Meanwhile, American troops are fed a range of meats (including beef, bacon, and fish); bread; vegetables; and fruit. They are also provided with coffee, tea, soap, and candles.

The second chart compares field rations during times of conflict. Here we find that the common English soldier is fed much the same as the American and that, in both cases, the meat and vegetables are preserved (instead of being fresh). Interestingly, while Americans are also given soap and candles, the English are provided with rum. The study also discovered that regimental officers didn't know how to determine whether the meat provided was up to "the contract standard."

Bread has always been an important part of a soldier's diet. The study found that of the two types of bread being made, hospital bread was of a higher standard than the daily bread being made for soldiers. Made from "London Seconds" flour, the daily bread was so awful that most soldiers simply threw it away. In order to alleviate this waste, an experiment was conducted wherein the soldier's bread was made with patent yeast instead of the standard brewers' yeast. As a test, the compilers also baked smaller-sized loaves in order to ensure that they would be baked all the way through and thereby last longer. This experiment was met with a resounding success.

There is a long appendix which includes a memorandum from Colonel Burnett of the Royal Irish Rifles to the Quarter-Master-General regarding the various improvements he made in the rations for his soldiers. This is followed by a glowing report from the Surgeon-Major regarding Colonel Burnett's improvements. This includes documentation of the soldier's rations and their cost from 6-12 January 1889 and a suggestion to up the fat in the soldiers' diet. Each of the above dietary reports is extremely detailed and quite fascinating to read.

With a partially obscured purple stamp on the upper wrapper dated 22 June [18]89 and the purple library stamp of the RUSI Library [of Military History] on page [1] dated 8 march 1902. Also on the upper wrapper is "339" written in orange pencil.

In good condition.

¶ OCLC records digital copies only.

*Class Consciousness through Hunger*

9 (GASTRONOMY & economic precarity.) State Hunger March. On to Sacramento January 10<sup>th</sup> [1932].

27.7cm x 21.6cm. Mimeograph, lightly chipped along edges, browned due to paper quality, signs of having been folded. \$900.00

AN UNRECORDED HANDBILL produced by the Los Angeles section of the Communist Party advertising a protest march from Los Angeles to Sacramento. The demands are for immediate cash relief and unemployment insurance.

*The Fourth winter of Starvation, Hunger, Evictions, Broken up Homes and Forced Labor is here. Admitting that there are 240,000 Unemployed Workers facing actual starvation in Los Angeles, the Boss Class does nothing except increase the police force to club and gas the hungry.*

Throughout the 1930s, the Communist Party in the United States organized many statewide hunger marches and two national hunger marches to Washington D.C. It is likely that this particular march is the one described in the *Western Worker* (vol. 1, no. 3) which reported tens of thousands of workers who were met with police "manning machine guns and sawed-off shotguns."

A remarkable survival.

¶ Not in OCLC.

*This is not a Novelty Cure from  
"Unknown America"*

10 GUÉRIN, François Antoine. *De vini intra corpus assumpti usu et noxa*. Straßburg: Kürsner, 1740.

8vo. 4 p.l., 40 pp. Late 19<sup>th</sup> century pebbled half cloth over marbled boards, leaves moderately browned, one large wormhole going through most leaves affecting some letters (but sense still clear). \$750.00

The very rare FIRST & ONLY EDITION of François Antoine Guérin's medical study "to expound the benefits and harms of Wine." Guérin was a professor at the Military Hospital in Straßburg.

After describing the making of wine and its characteristics (color, taste, smell, virtues, age, and place), Guérin describes the wines from different regions (including Burgundy, Italian, and German wines); adulterations; and its chemistry. He also describes how it can preserve health (e.g. how it aids digestion) and how, among the drawbacks, excessive consumption damages the circulation and muscle tissue.

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and his ink stamp is on the title page (not affecting text). Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

¶ OCLC: Yale, National Library of Medicine, University of Texas, and thirteen locations outside of the United States. The author's name is sometimes catalogued as "Guering."

## *Why it is Healthy to Drink Wine*

II GUILLORY AINÉ, Pierre Constant. Les vins alimentaires consideres au point de vue hygienique. Guide du consommateur. Angers & Paris: Barasse & Librairie Agricole, 1869.

12mo. viii, 243, [1 - blank] pp. Late 19<sup>th</sup> century pebbled half cloth over decorative boards, portion of original wrappers used as the printed label on spine (handsomely done). \$1000.00

The very rare FIRST EDITION of this study of various types of wines and how to enjoy them. Guillory Aimé (1796-1878) was a vigneron of Swiss origin with a vineyard in Savennières. He was also the founder of the Société Industrielle d'Angers et Agricole et du Département du Maine-et-Loire and a member of the Académie d'Agriculture de France.

The work begins with an introduction on the health properties of red and white wines; of natural red wines (*les vins rouges naturels*); of fortified wines; blended wines; and artificially colored wines. The next part of the book describes the composition of wines; the role of wine in food; the diseases that affect wine; wine's classification; six sections about Bordeaux wine; on wines from other regions (including Hermitage); on Burgundy wine and its relation to food; on the use of wines for human diseases; and how wine can be administered to those who are ill.

The third part of the book is concerned with tasting wine; caring for it in the cellar; and how to serve it. The fourth and final part is concerned with the falsification and adulteration of wine, including faked vintages.

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and his ink stamp appears on the half-title page (not affecting text). Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

In very good condition.

¶ OCLC: California State University (Fresno) and six locations outside of the United States.

### *“Experiments and Play Mechanisms”*

12 GÜTLE, J. K. Sammlung neuer physikalischer, chemischer und mechanischer Instrumente und Spielwerke. Nürnberg: Seidel, 1805.

8vo. Engraved title page vignette and ten folding engraved plates. xvi, 304 pp. Contemporary pastepaper boards, gilt-stamped label on spine, corners lightly bumped, mild wear to spine, edges speckled red. \$3500.00

The FIRST & ONLY EDITION of this extremely rare study of scientific instruments by the well-known Nuremberg inventor Johann Konrad Gütle (1747-1827). The work contains experiments and apparatus from the fields of electricity, mathematics, and chemistry as well as two detailed chapters on the production and effects of different types of gas. In the section on distillation, which is in the part on chemistry, there is a description on how to make "a spirit of wine."

The numerous large folding plates depict various scientific apparatus and are beautifully engraved.

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In very good condition.

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

*A Prominent Early Woman Novelist  
Writes about Servants  
& the Kitchen*

13 [HAYWOOD, Eliza Fowler.] A present for a servant-maid: or, the sure means of gaining both love and esteem. To which are added, directions for going to market; for dressing any common dish, whether flesh, fish, or fowl; and for washing &c. London, 1763.

12mo in 6s. vi, 102 pp. Contemporary quarter calf over marbled boards, expert restoration to the spine. \$1750.00

The FIRST EDITION (? – see below) of this rare book of recommendations intended to be read by a female servant working in a wealthy household. This edition is unrecorded in American libraries.

From the preface: "It is not to be wondered at, that in an age abounding with luxury...servants should be in general so bad, that it is become one of our calamities, not to be able to live without them....A due observance of the rules contained in this little treatise, cannot fail of making every Mistress of a family perfectly contented, and every Servant-maid both happy and beloved."

Among the sixty-six different sections, one finds "Caution against bad houses;" "Secrets among fellow-servants;" "Of thieves;" "Listening to fortune-tellers;" "Giving saucy answers;" "Liquorishness;" "Aping the fashion;" "Giving away victuals;" "Wasting of victuals;" "Quarrels among fellow-servants;" and "Temptations from the master" (a few different sections are about how to respond to unwanted advances).

The sections of interest to the culinary historian include "Directions on going to market;" "How to chuse fish;" "How to chuse poultry, &c.;" "Directions for dressing victuals;" "Boiling butchers meat;" "Boiling poultry;" "Boiling fish;" "Fricassees;" "Roasting butchers meat;" "Roasting poultry, &c.;" "Stewing;" "Puddings;" "Pyes;" and "Custard, cheese-cake, fritters, &c.."

Eliza Fowler Haywood (1693-1756) was an important early woman novelist. Author of *Love in excess; or, the fatal enquiry* (1719-20), she was a prolific author as well as an actress and publisher who contributed to political discourse and early feminist thought through her fiction and periodical writing. *A present for a servant-maid* is an example of early conduct literature that was intended for working-class women while simultaneously revealing gender roles, domestic labor, and class distinctions.

A very good copy.

¶ According to OCLC, there were three different editions published in 1743 and priority has not be established. Our 12mo. edition without a publisher: British Library, Aberdeen, National Library Scotland (it should be noted that the Scotland copy calling for a plate is in error; if you go to the library catalogue for the National Library of Scotland, it notes that the plate is missing). OCLC also records an edition of the same year, London: T. Gardiner, 8vo., with locations at the Library of Congress, University of Illinois, Indiana University, Harvard, Oakland University, Library Co. of Philadelphia, Gunston Hall Plantation Library, Case Western University, National Library of Scotland, Aberdeen, St. Andrews, and Oxford; and a Dublin edition in the same year at Cambridge, Edinburgh and Leeds.

*To Educate the Next Generation of Viticulturists*

14 HECKLER, J B. Der Rheingauer Weinbau, aus selbst eigener Erfahrung nach der Naturlehre systematisch beschreiben, nebst Anhang: über Weinbehandlung, Gebrechen der Weine und der Verbesserung. Frankfurt: Sauerländer, 1844.

8vo. vii, 187, [1 - blank], [4] pp. Late 19<sup>th</sup> century pebbled half cloth over decorative boards, a spine label has been made from the title of the original wrappers (and looks handsome), edges marbled, faint spotting on a few leaves. \$1200.00

The FIRST EDITION of this extensive work written with the intention to educate the next generation of vineyard workers in the Rhine region of Germany. Chapters include the Rhine wines made; the grape varieties; cultivation of a young vineyard; fertilization; pruning techniques; training of the vineyard workers; different types of stakes and their care; trellising; vineyard maintenance at different times of the year; the pests of the vine; grafting; and various infections that can affect the vine.

There are also chapters on winemaking: the different ways to press the grapes; what one can do with the pomace; the nature of green (new) wine; racking the new wine; diseases that can attack the wine; what to do when the wine becomes cloudy; how to deal with the barrel smell in the wines; and the characteristics of a good pure Rhine wine.

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and his ink stamp is on the title page (not affecting text). Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

A very good copy.

¶ OCLC: University of California (Davis), St. Louis Public Library, University of Michigan, and seventeen locations outside of the United States.

*Instruments for Better Winemaking*

I 5 HERPIN, Jean Charles. *Description de plusieurs instrumens nouveaux pour conserver et ameliorer les vins*. Paris: Audot, 1823.

8vo. One large folding frontispiece. [3], 6-34 pp. Contemporary block-printed wrappers, rubbed and moderately soiled, edges chipped, wear to spine, lightly spotted. \$950.00

The extremely rare FIRST EDITION of this winemaking study by Jean Charles Herpin (1798-1872), a prolific author of books on wine. Herpin notes that the fermentation process occurs in a closed vat and that much is hidden from us. The current work describes some instruments of Herpin's invention that will help us to know more about the process and, in so doing, be able to make better wine.

Sections cover fermentation and devatting; on the crushing of the grapes; on the ullage in a barrel (the empty space between the wine and the top of the barrel); on the instruments Herpin is proposing; and on decanting.

The folding plate entitled "instrumens pour conserver et ameliorer les vins" provides fifteen figures showing the use of the instruments.

Although soiled, the block-printed wrappers are a lovely pattern in black and silver.

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the verso of the upper wrapper and his ink stamp is on the title page just touching one letter. Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

¶ OCLC: California State University (Fresno), National Agriculture Library, and one location outside of the United States. Another edition appeared later in the same year at Metz (University of California Davis only).

*Recipes to be Found "on Local Tables"*

I 6 INDIAN COOKERY, "general," for young house-keepers, containing numerous recipes, both useful and original. Bombay: Bombay Education Society's Press, 1905.

21cm x 13.5cm. vii, [1 - blank], 190, [ix]-xiii, [1 - blank] pp. Original quarter cloth over printed boards, worn and rubbed, restoration to the gutter of the first leaf, lightly browned, edges of some leaves worn, p. 45/46. \$1000.00

All early editions are extremely rare. This edition, advertised as the “fifth edition, revised and enlarged,” is unrecorded. OCLC does list an electronic copy from 1892 and a “4<sup>th</sup> ed.” from 1901 with one location at Bryn Mawr and the British Library only.

Our preface begins by writing about the shortage of Indian cookery books for the English living in Bombay:

*The recipes contained in this little work are the collection of many years, gathered in many parts of the Presidency. They were originally noted down as an aid to the Authoress herself, for the simple reason that all the books treating on the subject procurable, with one exception are guides to English Kitchens, and hence of very little use practically to Indian Mistresses.*

The first section describes what equipment is needed in the kitchen (including a large black stone and a device to scrape coconut). This is then followed by 722 recipes including “Chicken Mulligatawney;” “Fresh Bombloes fried” (an Indian duck); “Tamarind Fish;” “Stuffing for Pig (Mesopotamia);” “Mussala Mutton;” “Pullao;” “Cocoanut Rice;” “Indian Corn (Bhootahs) with Cheese;” “Tiparee for Tarts;” “Sweet Bread or Chuppaties;” “Mango Pickle;” and “How Curray Mussala is prepared Daily.”

At the end is a glossary for “Bombay Fish with their Latin Names” and “Bombay Vegetables, Fruits &c., with their Botanical and Vernacular Names.”

Surprisingly rare.

*“Wine is Deservedly Mentioned”*

17 JAENISCH, Nicolas. *De spiritus vini usu et abusu*. Göttingen: Dieterich, 1793.

8vo. 61, [2], [1 - blank] pp. Stitched as issued, small strip of light blue paper on spine, short tear to first leaf repaired (not affecting text). \$750.00

The very rare FIRST & ONLY EDITION of Jaenisch’s dissertation on how drinking wine can be beneficial to one’s health or detrimental. The work begins:

*From the earliest times man, not content with the simplest drink, water, was led, as it were, by an innate desire, to other drinks that would please the palate. Among the first such drinks that human memory has revealed, wine is deservedly mentioned.*

The work then continues with the story of wine beginning in the classical period with citations and reference to important writers in the history of wine. Numerous authors are cited and commented on. The second and third sections of the work cover the benefits of drinking wine and the drawbacks to drinking wine (to one’s health).

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the verso of the first leaf (not affecting text). Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family’s activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

In good condition.

¶ OCLC: five locations outside of the United States.

*With Information on the Harvests from 1611 to 1808*

18 KALB, Ludwig Heinrich. *Der Weinbau nach theoretischen und praktischen Kenntnissen*. Stuttgart: Erhard, 1810.

8vo. Two small woodcut illustrations in the text. iv, 268, 15, [1 - blank] pp. Contemporary pastepaper boards, spine sunned and slightly soiled, contemporary paper label on spine with title in manuscript, edges stained red. \$1250.00

The FIRST EDITION of this extremely rare study of the viticultural methods in Württemberg. Kalb begins by saying that usually in the cultivation of vineyards, the sons just follow what their fathers did, who followed their fathers, and so on. For our author, this has resulted in numerous mistakes in viticulture that he seeks to amend. Instead of leaving it to the farmer’s position that “This is how it has to be,” Kalb seeks to improve vine cultivation according to experimentation and testing.

Sections discuss the vineyard's location; its soil conditions and how to improve the soil; how to care for a young vineyard; pruning; the harvest; pressing of the grapes; the jobs in the cellar and its maintenance; care for the vineyard at different seasons; the effect of climate on a vineyard; and so on.

There is a very interesting chart that covers the years from 1611 to 1808 that includes harvest times and, when available, the prices that the wines sold for. It is interesting to note that fifty years later, in 1860, Württemberg would establish the first school for viticulture and oenology in Germany (in Weinsberg).

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

In very good condition.

¶ OCLC: four locations outside of the United States.

### *Do Not Produce Overly Extracted Wines*

I9 [KALB, Ludwig Heinrich.] Leichte und grundliche durch Erfahrungen eprobte Anleitung die Weine . Stuttgart: Erhard, 1804.

8vo. x, 116, [2] pp. 19<sup>th</sup> century blue boards, gilt-stamped black morocco lettering piece on spine, corners lightly bumped, edges speckled red. \$1750.00

The rare FIRST EDITION of Kalb's guide to viticulture, winemaking, and care of the wine cellar. From the title page we learn that "even in bad wine years," Kalb's recommendations will produce "a good, drinkable and healthy wine from a poor, sour wine."

The work begins by noting the importance of the wine industry in Germany:

*Viticulture is one of the richest and first sources of livelihood for a large part of Germany. It employs so many hands who work to produce wine or use it as a business, and all are richly rewarded for their efforts. There is no commodity that brings in more to the owner than a vineyard, especially when several good years follow one another, and no trade article that yields more than the commerce of wine.*

Kalb then follows this up with the reality, however, that sometimes terrible years occur in succession. When these years occur, if the wine has been made overly extracted (too much pressure in the pressing of the grapes), during bad years the wine will become more rotten and rough "and often almost undrinkable."

Chapters cover the planting of the vineyard; the buildings needed; the harvest; the time of the harvest; how to harvest; the pressing of the grapes; how to improve your press; maintenance of the wines in the cellar; the color of your wine; and on the blending of your wines.

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

On the verso of the title page there is also an early ownership stamp for "August Scheppach."

In very good condition.

¶ OCLC: seven locations outside of the United States.

*Soviet Candy Factory Recipes with  
Jewish, Turkish, & Greek  
Inspiration*

20 KANTOR, Ia. A. *Retseptury na vostochnye i evreiskie sladosti* [Oriental and Jewish Sweets Recipes.] Moscow: Narodnyi komissariat pishchevoi promyshlennosti SSSR [People's Commissariat of Food Industry of the USSR], 1939.

22.5cm x 14.5cm. 143, [1] pp. Contemporary blue cloth over original printed boards, dampstaining to boards, edges of boards and lower board rubbed, occasional dampstaining to some pages, lightly browned due to paper quality. \$1500.00

The extremely rare FIRST EDITION of this Russian dessert recipe book containing 216 recipes. In addition to the directions on how to make the sweets, each recipe describes the dish; explains how much can be produced per kilogram of batter or dough; and if the dessert should be sold by the piece or by weight.

The cookbook is organized into three sections: 146 Eastern Sweets (i.e. from Turkey, Greece, and Iran); 24 Ashkenazi Jewish recipes; and 46 assorted recipes from a cooperative for people who have disabilities.

Before 1917, these types of sweets were produced mainly by craftsmen at their small workshops in corresponding regions. After the Revolution, the Soviet Union replaced small artisanal workshops with large state factories. The state started compiling and printing official collections of recipes in 1937-1939.

Included in the Eastern sweets are "Badam-abi-nabad" (caramel filled with whole peeled almonds); "Kozinak from Sunjut" (Sunjut is in Turkey and the treat is peeled sesame seeds brewed with strong sugar-treacle syrup and molded into flat squares or diamonds); "Sesame Halva" (toasted sesame seeds cooked in a sugar-butter syrup); "Persian fruit sausage" (a candy made from raisins, sugar, and nuts, shaped like a sausage and sprinkled with powdered sugar); and "Greek Baklava" (layers of "tender" dough with crushed walnuts, honey, molasses, and vodka).

Jewish sweets include cinnamon sponge cake; "Geribenner-floden" (grated shortbread dough with layers of fruit filling); "Zemelakh" (shortbread cookies sprinkled with cinnamon); "Kamish-broit" (cake made with premium flour with cinnamon and walnuts and sprinkled with a mixture of sugar, cinnamon, and cocoa powder); cinnamon pretzel; and strudel with raisins or apples.

The section providing recipes from the cooperative for disabled people includes recipes for caramels, soft candy, and soya cakes. In the Soviet Union there was a tendency to replace precious ingredients with more affordable ones such as with the use of walnuts instead of pistachios in the baklava as well as the use of molasses in the same, in order to stretch the honey.

With marginalia and notes on the recto of the lower free endpaper written in pencil in a legible hand. Also with a signature signed in blue ink on the title page.

At the end is a useful index.

Although slightly worn, an interesting look at Soviet candy manufacturing.

¶ Not in OCLC.

*From the Library of Edouard Nignon*

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

8vo. 8 p.l., 218, [13], [1 blank] pp. Contemporary Cambridge paneled-calf, expertly rebacked in the style of the period, gilt roll pattern to the edges of the boards, edges sprinkled red. \$4000.00

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

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

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

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

This particular copy has two interesting points of provenance. On the recto of the upper free endpaper is the inscription of “Susanna Smith 1729.” Early cookery book ownership information for women collectors is uncommon.

On the upper pastedown is the woodcut bookplate of Edouard Nignon (1865-1934), the famous French cookbook author who was chef to Nicholas II of Russia and Franz Joseph I of Austria, chef at Claridges in London, and chef and owner of Larue Restaurant in Paris. Nignon is considered one of the fathers of modern cuisine and has been called “the Flaubert of the ovens.” He was also incredibly influential to later 20<sup>th</sup> century French chefs. All three of his cookbooks are celebrated and highly collected: *L'Heptaméron des gourmets* (1919); *Les Plaisirs de la table* (1926); and *Éloges de la cuisine française* (1933).

In a handsome contemporary binding and in very good condition.

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

### *This Retort will Make Better Wine*

22 KRÄMER, J. G. Die Schutzretorte, ein neu erfundenes, erprobts und ganz wohlfeiles Mittel. Heidelberg & Speyer: Oßwald, 1823.

8vo. Two folding plates. viii, 167, [1 - blank] pp. Contemporary marbled boards lightly rubbed and bumped. \$2500.00

The rare FIRST EDITION of this study on how to prevent the harmful evaporation of your wine during fermentation with the use of a retort. According to Johann Georg Krämer (1771-1835), his method will result in greater profits and improve the quality of the wine.

Chapters discuss the nature of fermentation; how the spirit evaporating out of the wine can be collected and then returned to the wine; an explanation of his invented apparatus to collect this evaporation; descriptions of the experiments he's conducted to test his device; and testimonies of those who have used his retort. There is also a chapter on how the retort can be used for distillers (which today, is its more common use).

The large folding plates depict how to use Krämer's retorts to collect what evaporates out of the wine barrels and how it is connected to barrels.

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and his ink stamp is on the recto of the upper free endpaper. Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

Also on the upper pastedown is a large early bookseller's ticket “Universitats Buchhandlung und Buchdruckerei von August Oswald in Heidelberg.”

In very good condition.

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

*How to Feed 200,000 Men*

23 MARCHAND, André. *Observations sur le meilleur mode à adopter pour organiser et administrer le service des subsistances militaires*. N.p.: N.p., [1817].

4to. 1 p.l., 66 pp. Contemporary quarter red straight-grained morocco over orange paper stamped to look like straight grained morocco, gilt roll pattern around the sides, gilt-stamped fleurette in the corners, edges rubbed. \$3250.00

The extremely rare FIRST & ONLY EDITION and a lovely copy of this study of how to best feed an army. On the first page, Marchand maintains that his method will save the French military 1.23 million French francs.

The work begins by noting that Marchand's objective is "to obtain the best possible quality of food at the most moderate price and by means which reconcile...with the safety of supplies." Sections discuss the army's grain supplies and the *pain munition* needed to feed the army; how and where to buy the grain and which vendors to use; the need to know about the harvests as they affect the pricing of wheat; how the person buying provisions for the army must think about where the army is going to purchase wisely; how the cost of *pain munition* should be kept to 15 centimes per ration of bread with 4.5 centimes for handling; how to buy grain when in foreign countries (e.g. Germany, Switzerland, Alsace, the Palatinate, Holland, Belgium, Flanders, Artois, and Picardy).<sup>1</sup>

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

In very good condition.

¶ Not in OCLC or the usual gastronomic bibliographies.

*Well Illustrated*

24 MOHR, Joseph. *Handbuch für Weinpflanzer zur Verbesserung des Weinbaues am Bodensee und in den Rheingegenden*. Freiburg: Herder, 1834.

Large 4to. Seven folding plates. 5 p.l., 57, [1 - blank] pp.; 2 p.l., 48 pp. Late 19<sup>th</sup> century black pebbled quarter cloth over decorative boards, a portion of the original printed wrappers used as a label on the spine (rather handsome), edges marbled, moderate spotting throughout, some wrinkling to a few leaves, many deckles remaining. \$2500.00

The rare FIRST EDITION of this study of how to improve the wines of the Upper Rhine and the area around Lake Constance. In the first part, Mohr's focus is on viticultural practices and the different varieties of grapes that can be cultivated there. The second part of the work describes sixty varieties of grapes, their characteristics and botanical descriptions. Interestingly, there are also prices for purchasing the cuttings from various vines as Mohr was also a professional nurseryman.

Rather profusely illustrated for such a book, the seven folding plates include depictions of planting techniques; pruning apparatus; trellising; and a wine press. The format is also unusually large for the subject.

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and his ink stamp on the title page (not affecting text). Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

¶ OCLC: California State University (Fresno), Library of Virginia, and two locations outside of the United States.

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<sup>1</sup> "Pain de munition" (ammunition bread) was the term for bread that was made for French troops. The first regulation for such bread was printed in 1588 and over the years, the composition of the bread changed. At times it was given freely to soldiers; at other times, it was deducted from their pay. The price and the quantity you could have, would also change according your rank and role within the army (e.g. foot soldiers sometimes received a different amount than cavalry). Considering that it was a staple and necessary for a soldier's survival, it is not surprising that the poor administration of *pain de munition* was often grounds for revolt and desertion.

*With an Early Map of the Wines of Bordeaux*

25 PAGUIERRE. Classification et description des vins de Bordeaux et des cépages particuliers au département de la Gironde. Paris: Audot, 1829.

12mo. One large engraved folding frontispiece. 211, [1 - blank] pp. Contemporary blue half calf over marbled boards, spine gilt in three compartments with gilt fillets and title stamped in gilt, marbled endpapers, light foxing to some leaves, expert repair at a small portion of the fold of the frontispiece. \$9750.00

The rare and much sought First French Edition of this important and early classification of the wines of Bordeaux. Written by a retired wine broker, the book classifies the wines of Bordeaux by quality, grape variety, and area. It also marks the beginning of the effort to understand the specific wine regions of the world and what makes Bordeaux such a great wine.

The large folding map is particularly detailed. It depicts the two rivers in the region – the Dordogne & the Garonne – as they come into the Gironde, and various chateaux, including Mouton, Lafite, Margaux, Haut-Brion, and Latour. Not all copies retain their folding maps and when they do, they are often in poor condition. Ours is in very good condition.

Chapters discuss the principles on which the wines are classified; on the propagation of grapes in Bordeaux; different wine-making techniques; on the market for Bordeaux wines; on the nature and value of different Bordeaux growths; chapters on specific regions are given; Bordeaux wine export numbers (including into Great Britain); the prices for different wines; and a historical overview by looking at the wines of 1647, 1722, and 1745.

The first English edition appeared one year before. At the end of our introduction, it is noted “On a traduit cet ouvrage, dans la confiance qu'il ne serait pas moins bien accueilli en France qu'il l'a été en Angleterre” (This work was translated in the confidence that it would be no less well received in France than it was in England). The French edition is also rarer and more sought after; this is not surprising as the book is written by a Frenchman and it describes a French wine region.

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

In very good condition.

¶ OCLC: University of California (Davis), University of Indiana, University of Virginia, and seven locations outside of the United States.

*Sweets and Gender Nonconformity*

26 (PASTRY chef.) Portrait of pastry cook Aron Forss, printed by Anderson, 1849 (according to an early pencil annotation).

24.5cm x 15cm. Lithograph print, left margin with traces from being previously bound, lightly browned with a couple of small white spots due to paper quality, contemporary annotation in ink and a near contemporary annotation in pencil in lower margin.

\$2000.00

EXTREMELY RARE. Aron Forss (1807-54) owned and managed a successful pastry shop in Uppsala in Sweden in the mid-19th century. He was also well-known due to the fact that he dressed in women's clothing and inspired numerous rumors surrounding his gender identity. According to contemporary accounts he had curly hair and a high pitched voice and was described as a generally feminine person. In addition to the gossip and speculation about his gender identity, he also had to endure verbal and physical harassment from the young students who frequented his pastry shop. Stories in student memoirs survive about how students would surround and grope Forss and generally torment the pastry chef. In these accounts, the harassment is always portrayed as comical with Forss as a spectacle.<sup>2</sup>

Forss was born and died as a man according to the population register, and there are no records that he himself would have identified as anything other than a man (hence the use of “he” in this text). Was Aron Forss intersex, transgender,

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<sup>2</sup> Holmqvist, S. “Conditions of a Feminine Man: Rumors of a ‘Hermaphrodite Pastrycook’ in Nineteenth-Century Sweden” in *Men and Masculinities* 24:2 (2021): pp. 258-277.

cross-dresser or something else entirely? A person like Forss raises difficult and interesting questions about how we should relate to the gender identity of people in the past - in a way that does not make transgender expressions and identities invisible, but which also does not impose modern concepts that the person themselves would have found foreign.

The pencil annotation: "d. in U. [=Uppsala] 1854. donated his fortune partly to the Academic hospital, partly to a scholarship to Norrlands Nation [=the student nation for students from the north of Sweden at Uppsala University]." The pen annotation: "Aron Forss in Upsala [=old spelling of Uppsala]."

In very good condition.

¶ I could find no mention of Aron Forss in OCLC though there is a copy of this print at the University Library in Uppsala and what appears to be an original drawing of a very similar portrait in the National Library of Sweden.

### *An Appreciation of Rhine Wines*

27 REISS, Jodocus. *Vom Rheinwein eine chemisch-medizinische abhandlung.* Mainz: Andreas Crass, [1791].

8vo. viii, 61, [1 - blank], [1], [1 - blank] pp. Stitched as issued with a small strip of decorative paper as a spine, a few leaves slightly dog-eared, light spotting, lightly browned. \$1750.00

The extremely rare FIRST EDITION of Jodocus Reiss' study of the wines of the Rhine region of Germany, one of the most celebrated and economically successful areas for winemaking in Germany.

Sections cover the process of fermentation; how the regional characteristics affect the taste of the wines; what occurs after fermentation; and how the wines from the Rhine can be used to improve a person's health. There is much about the chemistry involved and how Rhine wines improve with age.

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His ink stamp appears on the title page (not affecting text) and his bookplate appears on the verso of the title page (also not affecting text). Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

In good condition.

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

### *Haut-Brion is Listed First*

28 RITTER, Georg Heinrich. *Die Weinlere, oder Grundzuge des Weinbau's, der Veredlung der Reben, ihrer Krankheiten und Heilart.* [Mainz]: Zabern, 1817.

8vo. 4 p.l., 220 pp. Contemporary marbled boards, edges stained red. \$1500.00

The rare FIRST EDITION of this broad study of viticulture and winemaking, published "In Gutenberg's hometown" (title page). Numerous wines and their regions are discussed in great detail.

The work begins with a history of wine then moves on to viticultural concerns: the placement of the vineyard; planting; soil preparations; trellising; pruning; fertilizing; grafting; replanting; diseases of the vine; and fungal problems.

Next, there follows chapters on the wines from regions around the world: German wines; Spanish and Portuguese wines; Italian wines; Hungarian wines; Greek wines; and even Asian and African wines. There is also a ten-page chapter on the wine trade and several sections on the health properties (and concerns) around consuming wine.

When listing the various classes of wine produced in Bordeaux, Haut-Brion is listed first. Interestingly, the famous classification of Bordeaux wouldn't occur until 38 years later. Among the wines from Burgundy there are "Clos de Voucheot" (Vougeot), "La Romanée," "L. R. Conti," Chambertin, Volnay, Vosnes, Nuits, Pomard, and Beaune. From Africa, Ritter writes about Shiraz from South Africa as well as the wines from North Africa around Algiers and Tunis (but noting that those grapes are often used for making raisins and sherbert).

The work ends with a short chapter on making wine from berries, fruit, honey, and potatoes.

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

In very good condition.

¶ OCLC: University of California (Davis) and five locations outside of the United States. The Davis mistakenly calls for a frontispiece; the five copies in Germany do not have frontispieces.

*On the Nature and Qualities  
of Hungarian Wine*

29 [RUMPELT, Georg Ludwig.] *Abhandlung von der vortrefflichen Natur, Eigenschaft und Wirckung des Ungarischen Weins.* Dresden & Warschau: Groll, 1761.

8vo. 71, [1 - blank] pp. Early lime-green glossy wrappers, spine sunned and worn, leaves lightly browned. \$1750.00

The extremely rare FIRST EDITION of this study of the wines made in Hungary. Chapters discuss their health properties; the varieties of grapes used; the different types of Hungarian wines and what regions they are from; how climate and geology affect the grapes cultivated and the wines made; what are the essential characteristics of Hungarian wine; what are bad Hungarian wines; and a description of the false and adulterated Hungarian wines in the market.

In the section on Tokay, Rumpelt notes that although merchants value this as "the noblest and most magnificent of all" Hungarian wines, there are, in fact, numerous other wines that are made in the same mountainous region that are equally good. Specific wines, towns, and vineyards are mentioned.

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

¶ OCLC: four locations outside of the United States (which gives the author attribution).

*An Incredibly Interesting and Thorough  
Early Guide for the Wine Merchant*

30 SINAPIUS, Johann Christian. *Die Hautzweige des Weinhandels.* Hamburg & Leipzig: Matthiessen, 1781.

12mo. 80 pp. Contemporary speckled boards, contemporary paper label on spine with title in manuscript, \$4500.00

The extremely rare FIRST EDITION of Johann Christian Sinapius' guide to being a wine merchant. Numerous aspects of the purchase, sale, and appreciation of wines are covered.

Regions include an extensive list of German wine appellations; French (noting that Burgundy is separated into two different regions, upper and lower); Italian; Swiss; Hungarian (note is made of how the English are developing a taste for Hungarian wines); Austrian; Bohemian; Silesian (which includes areas of the Czech Republic); Portuguese; Spanish; and Greek.

In the section on French wine, mention is made of "Auxerre, Coulange, Ireny, Tonnerre, Avalon, Joigny und Chablis... Pomard, Chambertin, Beaune, le Clos-de-Vougeot, Vollenay, Moraché, la Romanée, Nuits, Chassagne, und Mursault." In some cases, prices are also given. There is also mention of wines from the Rhone, Languedoc, and Champagne.

Sections discuss the wines available; their regions; the types of grapes that comprise the wines; their characteristics; health properties; how and where to buy them; the volume measurements used in different areas; in some cases, the names of the merchants/distributors from whom you can buy the wines; and the effect of climate on the wines.

Early wine merchant guide books are extremely rare and yet provide a very important glimpse into the an emerging wine market in Europe. They also reveal how the wines were ranked, appreciated, and consumed.

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

A very good copy.

¶ OCLC: three locations outside of the United States.

*Dedicated to the Youth in Primary Schools  
in Wine-Growing Regions*

31 STOLTZ, J. L. *Premieres notions de viticulture et d'oenologie*. Mulhouse: Risler, 1848.

Nineteen lithograph plates. 8vo. 32, "32a," "32b," "32c," "32d," 33-72. [3], [1 - blank] pp. Late 19<sup>th</sup>-century pebbled quarter cloth over marbled boards, a portion of the original wrapper has been used as a handsome label for the spine, first leaf lightly browned due to paper quality. \$2500.00

The extremely rare FIRST EDITION of this introduction to viticulture and winemaking written to cultivate and prepare the next generation. According to Stoltz (and explained in his forward), all elementary treatises on agriculture neglect grape cultivation, despite its economic importance. This work was written to remedy this problem.

Stoltz tells the reader that he has personally cultivated and maintained vineyards for 42 years and that from this personal experience, he has been able to write a work which will give young people an understanding of the vocabulary, principles, and expertise required to cultivate grapes and make wine. Additionally, the work will help young people to see the value of viticulture and how its products can be made profitable. About two thirds of the book is devoted to viticulture; the remaining third concerns winemaking.

The multitude of lithograph places illustrate all of the different stages of making wine and the apparatus needed. There are depictions of grafting, trellising, soil preparation, grape harvest, and pressing (showing both a press from Burgundy and another from Alsace). That this book is intended for a younger audience may explain how profusely illustrated it is.

Four years later, Stoltz would author his celebrated German ampelography *Ampélographie Rhénane* (1852), the most important 19<sup>th</sup> century description of the grapes used in the Rhine Valley and other wine making areas of Germany.

This copy of his *Premieres notions de viticulture et d'oenologie* comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and his ink stamp on the title page (not affecting text). Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

A very good copy.

¶ OCLC: four locations outside of the United States.

*French Cookery in 18<sup>th</sup>-Century England;  
with a Fantastic Provenance*

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

8vo. Woodcut headpieces and initials. 7 p.l., xxxiii, [1 - blank], 240 pp. Speckled calf expertly rebacked, spine in six compartments with raised bands, gilt red morocco lettering piece on spine, double blind fillet around sides, edges of boards rubbed, dampstaining to the margins of several leaves. \$6500.00

FIRST EDITION. In the preface, William Verral (1715-1761) writes that his main goal is to share with the reader, regardless of their level of cooking experience, "the whole and simple art of the most modern and best French Cookery." Verral was the landlord of the White Hart Inn in Lewes, England (dating back to the 16<sup>th</sup> century and still in business today). In that capacity Verral writes that he learned how to cook from "St. Clouet."

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

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

With Eleanor Lowenstein’s bookplate on the upper pastedown that incorporates André Simon’s bookplate; these were used by Lowenstein for a collection of books that she acquired from Simon. Below that is the book plate of John Hodgkin on the upper pastedown. All three were important collectors of gastronomy.

A good copy of a delightful recipe book.

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

*A Scientific Consideration  
of the Wines of Italy*

33 VERRI, Carlo. *Manuale per la fabbricazione del vino*. Milan: Silvestri, 1845.

8vo. Engraved frontispiece portrait. 2 p.l., 259, [1], 7, [1] pp. Late 19<sup>th</sup>-century pebbled half cloth over marbled boards, faint foxing on the final leaves of the publisher’s catalogue. \$1500.00

The extremely rare FIRST & ONLY EDITION of this posthumously published study of winemaking by Carlo Verri. The frontispiece is a lovely mezzotint portrait of Verri and is signed by Ester Silvestri (perhaps the wife of the publisher?).

The book begins with a chapter devoted to the wines of the Lombard region of Italy. This is then followed by sections concerning viticulture (soil, planting, grafting, spacing of the vines, and various diseases); general views on winemaking; the chemistry involved; the time of harvest; how to prepare the grapes for fermentation; the causes of fermentation; the influence of “atmospheric temperature” on fermentation; and the heat and gas produced during fermentation. There is also an interesting chapter with subsections on wine and its relationship to soil, climate, exposure, the seasons, and the vine’s cultivation.

Count Carlo Verri (1743-1823) was the younger brother of Pietro and Alessandro Verri, both famous politicians and economists. He also published works on agriculture in general and economics.

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and his ink stamp on the recto of the upper free endpaper. Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family’s activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

A very good copy.

¶ OCLC: University of California (Davis) and two locations in Europe. The single copy listed as 1815 (same publisher and pagination) is a ghost.

*An Early Wine Bibliography*

34 (WINE.) [Wagenmann, E.] *Bibliotheca oenologica. Zusammenstellung der gesammten Weinliteratur des in- und Auslandes.* Heidelberg: Carl Winter, 1875.

1 p.l., 88, 85-98pp. Late 19<sup>th</sup>-century quarter pebbled cloth over marbled boards, printed title from the original wrappers used as a label on the spine, lightly browned due to paper quality, light spotting throughout. \$950.00

The FIRST EDITION of this rare and very early bibliography devoted to wine. Although it is the earliest wine bibliography we've ever handled, in his introduction, Wagenmann refers to an earlier study of wine books written by C.W.J. Gatterer (*Catalog der Weinliteratur*, 1832).

The bibliography is organized by language with each section arranged chronologically: Latin (beginning with Arnaldus de Villanova); German (Villanova's *Von Bereytung der Wein* is first); French (beginning with Gohorry, *Devis sur la vigne*, 1549); Italian; as well as English, Spanish, Portuguese, Hungarian, Böhmischa (Bohemian, a dialect of German), and Dutch. At the end is an extensive author index followed by a list of 18 different wine-making periodicals. The latest work was printed in 1872.

On the verso of the title page we read that the bibliography also appeared in the *Annalen der Oenologie*, but was without the index.

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and an ink stamp on the title page (not affecting text). Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

In very good condition.

¶ OCLC: California State University (Fresno), University of California (Davis), Trinity College, and nine locations outside of the United States.

*On Vineyards in Austria*

35 (WINE.) *Der durch die Erfahrung bestättigte österreichische und steyermärkische Weinbauer.* Wien & Graz: Ferstl, 1805.

8vo. 2 p.l., 60 pp. Contemporary block-printed wrappers in a green and black pattern, head of spine worn. \$1200.00

The extremely rare FIRST EDITION of the study concerning the viticultural practices in Austria. Chapter discuss the care of the young vineyard; what varieties of grapes should be planted (Riesling or Kleinberger, – and the towns in which these varieties should be cultivated is also provided); on pruning; fertilizing; how to bring an old and neglected vineyard into shape; on the harvest; and on grafting (and note is made that in winter, the soil should be mounded up around the graft so that the new graft doesn't freeze).

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and his ink stamp on the title page (not affecting text). Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

Bound in handsome contemporary decorative wrappers.

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

*For the "Well Informed Wine Merchant"*

36 (WINE.) Der erfahrne und in allen Weinkunsten wohlunterrichtete Weinhandler, Weingartner und Weinkellermeister lehret praktisch. Graz: Trotscher, 1793.

8vo. 8 p.l., 220, [4] pp. Contemporary interim boards, spine soiled, title in manuscript on spine, edges stained red, faint marginal dampstaining to the first portion of the book. \$2500.00

The extremely rare Second Edition of this extensive introduction to winemaking. The first edition was published the same year, but there are no recorded locations.

Chapters discuss many aspects of fermentation; what a good wine cellar should be like; how to prepare and preserve wines; how "to recognize the traits of the wine;" fining the wine; adulteration; how to conduct wine tastings so one can identify wines; how to imitate foreign wines; how to make wine from herbs, fruits, and flowers; how to treat spoiled wines; how to keep your barrels in good condition; the economics of winemaking; how to properly inspect your wine barrels, and so on. At the end is a section on viticulture.

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and his signature on the recto of the upper free endpaper.. Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz. There is also an early ownership inscription on the upper pastedown.

In good condition.

¶ Not in OCLC (which records an electronic copy only).

*"The Making of a Noble Wine  
is an Old Subject"*

37 (WINE.) Der vollständige Winzer und Kellner. Wertheim und Leipzig: Wendler, 1781.

8vo. Engraved frontispiece, woodcut head and tailpieces and historiated initials. 14, 336 pp. Contemporary grey boards, title written in manuscript on the spine in a contemporary, hand light spotting in areas due to paper quality. \$2500.00

The extremely rare FIRST & ONLY EDITION of this treatise for the winemaker and cellar master. Organized into three parts, the work describes all matters viticultural; provides instruction on how to preserve and improve wines; and summarizes some of the discoveries of Maupin, the most prolific 18<sup>th</sup> century wine writer in France.

The very detailed and handsome engraved frontispiece depicts vineyards on the hillsides; people harvesting and crushing the grapes; and then, underground, people making and sampling the wine.

Chapters cover how to get the most out of your vineyard; soil treatments (including how one shouldn't destroy all of the existing plant life when preparing a hillside for planting); what the qualities of a good wine are; and how to preserve and improve wine. There is even a chapter on how to make German wines taste like foreign wines.

The section referring to Maupin covers Maupin's theories on fermentation and his opinion on how to make red and white wines. There is also a defense against Maupin's critique of German winemaking methods.

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and an ink stamp on the recto of the upper free endpaper. Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

There are also two early ink library stamps on the verso of the title page (one of which is the deaccession stamp) and one of which is repeated on the verso of the final leaf (just touching the edge of the woodcut tailpiece).

In very good condition.

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

*French Wine is the Best after Rhine Wine  
and that of the Platinat*

38 (WINE.) Ueber Weine welche im Handel stark vorkommen. Wien: Wallishausser, 1799.

8vo. 61, [3] pp. Contemporary marbled boards, light wear to spine.

\$1500.00

The extremely rare FIRST EDITION of this study of the different types of wine produced, their qualities, and how to make sure that it is authentic (i.e. that it is actually the wine you think you're buying).

Different German wines are covered, as well as those from France (with a special section for Champagne), Hungary, Portugal, Italy, and even South Africa. Other chapters cover how to detect adulterations; a method of tasting wine that is a means of detecting those wines that have been altered; and what substances are used to disguise wine. It is likely that this work was intended for wine merchants as well as wine buyers and it reveals what was expected of wines from different regions in late 18<sup>th</sup> century Europe. (For example, our anonymous author says that only when French wine is aged can you get rid of its "earthy, tarty and slimy parts...to make them smooth and drinkable.")

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and his ink stamp on the title page (not affecting text). Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

In very good condition.

¶ OCLC: California State University (Fresno).

*The Secrets of the Wine Cellar*

39 (WINE.) Vollkommener Unterricht vor Kellermeister, wie nicht alleine mit dem Weine vom Anfange der Weinlese umzugehen, sondern auch die ältere wohl zu erhalten, denen hinfälligen zu helfen, auch allerhand Weine anzustellen sind. Delitzsch & Leipzig: Schmidt, 1779.

8vo. Engraved frontispiece, woodcut head and tailpieces. 205, [1] pp. 19<sup>th</sup>-century pebbled half cloth over marbled boards, faint browning due to paper quality.

\$3750.00

The extremely rare FIRST EDITION of this winemaking study. Sections include how to care for young and old wines; how to make wines to improve ones health; how cellars are organized and cared for in "princely" households; as well as more than 100 recipes for making different types of wine. There are also sections on making brandies, vinegar, and beer.

The finely engraved frontispiece is a charming depiction of a cellar master adding something to his wine barrel.

The work begins with a caution to not pick the grapes before they are ripe, but nor should one pick the grapes that are too ripe and suffer from the heat. This is then followed by a multitude of specific winemaking directions ranging from general observations on how to make the best red wine to how to make a good Moselle wine. There is even the recommendation that one should hang a string of Borsdorf apples in a vat of recently pressed wine to improve the flavor.

The second half of the book is concerned with the organization and care of the wine cellar. We find out at the beginning that this is based upon the cellar of an unnamed Austrian prince and it includes directions on what to do if the color of the wine is off; what to do if the wine becomes "corrupted;" and how to filter the wine, as well as specifics such as how build the cellar itself.

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In very good condition.

¶ OCLC: University of California (Davis), New York Public Library and two locations outside of the United States.

*A History of Exceptionally Early Vintages*

40 (WINE.) Wein-Büchlein, worinnen nicht nur eine richtige Ausrechnung des Weins, sondern auch ein historischer Bericht des Weinlaufs von 270. Jahren her, zu finden. Lindau: Ludwig Stoffel, 1753.

Small 4to. [40] pp. followed by [8] pp. of manuscript. Contemporary grey boards, text block split at front and back but binding firm. \$7500.00

The very rare FIRST EDITION of this remarkable overview of the qualities and prices of wines produced from 1426 to 1753. The entries from 1726 onwards also include regional specifications and the eight pages of manuscript bound at the end continue the observations to the year 1762. For some of the years there is also information about the climate conditions and the harvest.

Early studies on the quality of wines produced at different vintages are very rare. This *Wein-Büchlein* (little wine book) is remarkable for how early it's wine history begins.

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

Other than the splits mentioned to the text block, a very good copy in a well-preserved contemporary interim binding.  
¶ OCLC: three locations outside of the United States.