



New York Antiquarian Book Fair 2023

Ben Kinmont Bookseller • Sebastopol • CA • 707 829 8715 • bkinmont@gmail.com

*Gastronomic Wisdom in a Lovely
Contemporary Binding*

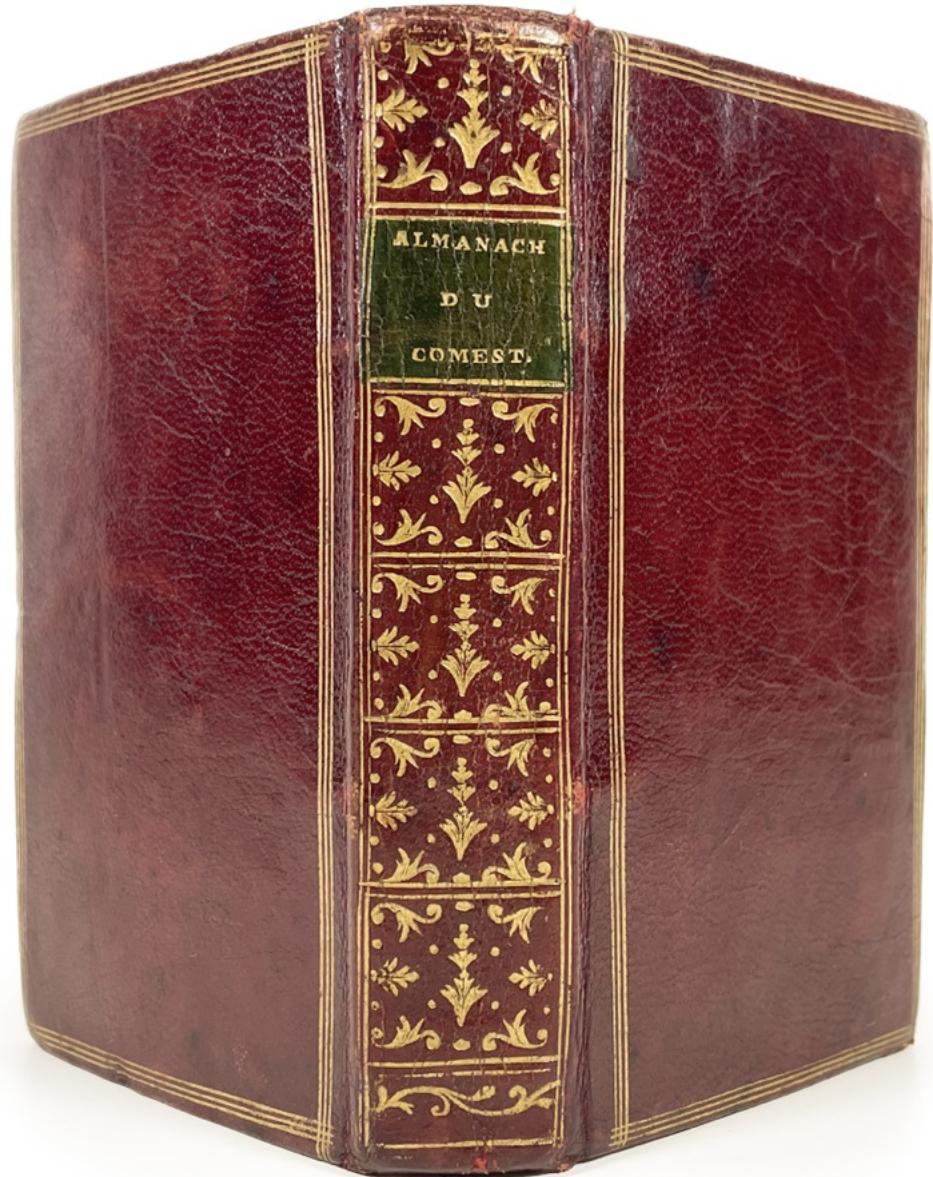
I. ALMANACH DU COMESTIBLE, nécessaire aux personnes de bon goût & de bon appétit. Paris: Desnos, [1778, 1786].

Small 12mo printed in 4s and 8s. Engraved double-page frontispiece, wood-cut head and tailpieces. 115, [5] pp.; 56 [misprinted as "55"], [4 blank] pp.; 180, [12 - blank], [12], [2 - blank] pp. Contemporary red morocco, triple gilt fillet around sides, spine gilt in six compartments, green morocco label in the second compartment, edges of binding with a gilt roll pattern, gilt dentelles, edges gilt, blue endpapers. \$8000.00

A lovely copy of the FIRST EDITION of this extremely rare and early gastronomic almanac. The majority of the book offers gastronomic advice in prose and poetry for each month with recommendations on what to eat and how to prepare and enjoy the foods available.

For example, in the entry for March, there is a 4-page section entitled *Notice sur la nombre des Convives dans les Repas des Anciens* (notice regarding the number of guests in the meals of the elders); under the month of April, there is a one-page section entitled *Choux d'Amerique* describing cabbages which have just arrived from America and are now available in the gardens and shops in Paris; and in August, there is a recipe on how to conserve green peas. There are also various health recommendations sprinkled throughout the months.

What then follows is, actually, rather amazing. There is a list entitled *Choses remarquables par leur bonté en divers Pays* (items remarkable for their goodness in diverse lands). The first gastronomic map (which, not surprisingly is of France), appears in Cadet de Gassicourt's *Cours gastronomique*, 1809. This is generally believed to be the first representation of the regionalism





of France's foods. However, this list, the *Choses remarquables*, is a very similar concept, though not presented graphically. The list tells the reader what regions specialize in which foods. For example, figs should be from Marseille; chestnuts from Lyon; mustard from Dijon; quail from Chartrain; wild boar's head from Troyes; and so on.

Next are three *Liste alphabétiques* to educate the reader on the wines of France and abroad; the different liquors; and *l'Art du Confiseur* (the art of the confectioner). This is followed by a chapter of advice concerning wines from foreign lands that are being sold in Paris. The author warns that some of these wines don't actually exist in these lands, and are, in fact, made from recipes in old books (!). And, lastly, there is a short section on the dangers of lethargic wines.

The 12 blank pages are interesting. There is an announcement on page four of the first book regarding the special quality of the paper in these final blank pages. These leaves are supplied in case one might need to jot down various notes, recipes, bon mots, or appointments. The sheets are "composed of a new paper, on which one can [write], with the aid of a thin mineral pen...[and can be] washed up to fifteen to twenty times...[to] draw new characters on it."

With a lovely engraved frontispiece depicting an intimate dinner party, by Desraie.

Mounted onto the upper pastedown, as well as the recto and verso of the upper free endpaper are three bookplates: Vicomte de Savigny de Moncorps (1837-1915), a member of the Society of French Bibliophiles; Baron Léon Lambert (1928-1987), a highly successful Belgian banker, art collector, and gastronomy collector; and Baron Pierre de Crombrugghe (b. 1939).

Very interesting and bound in an absolutely lovely contemporary binding.

Although the text is that of the first edition in 1778, the 12-page printed calendar bound at the end is for the year 1786.

¶ OCLC: Harvard, University of Minnesota, New York Public Library, Yale, and one location in Europe. Not in Cagle, Oberlé, or Vicaire.



*The Rare First Edition of the Most Popular
19th-Century French Cookbook*

2. [AUDOT, Louis Eustache.] *La Cuisinière de la campagne et de la ville, ou la nouvelle cuisine économique.* Paris: Audot, 1818.

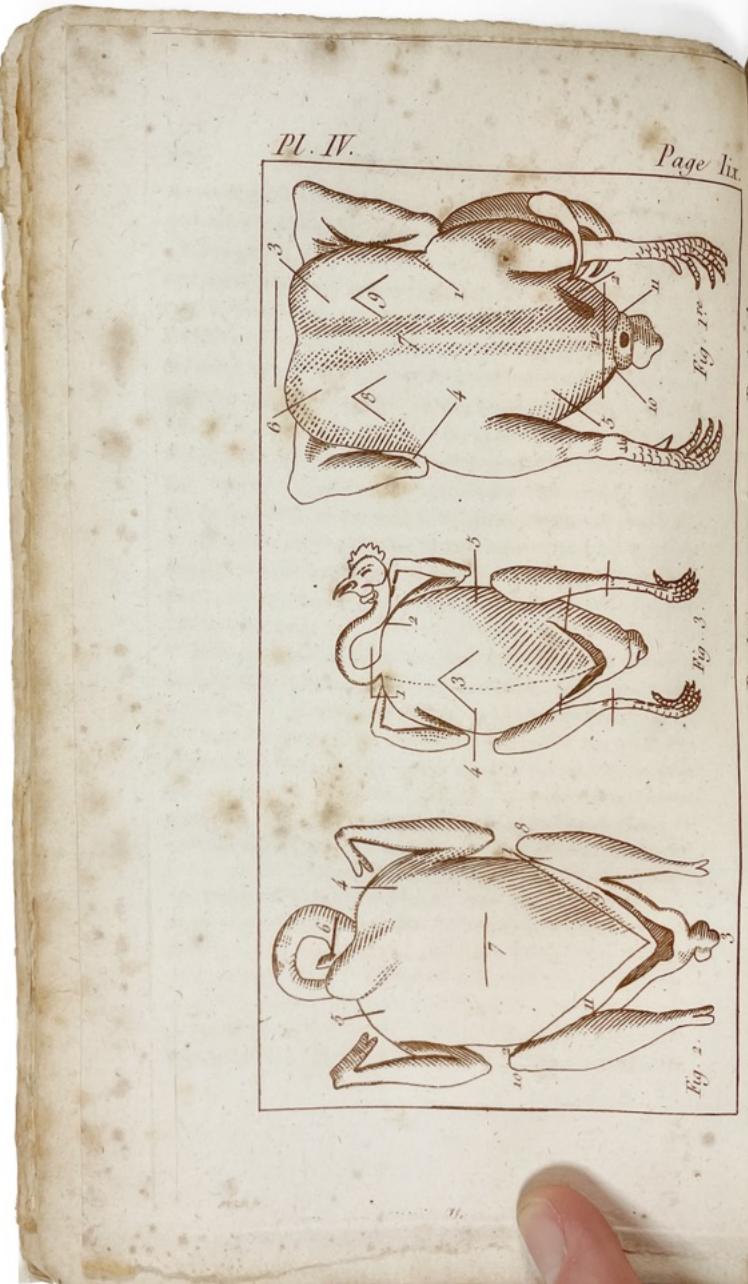
8vo. Eight plates in brown ink. lxxii, 248 pp. Modern blue wrappers in the style of the period, printed label on spine, entirely untrimmed, occasional foxing to the plates (due to paper quality) and in the text. \$4000.00

The extremely rare FIRST EDITION of Louis Eustache Audot's *La Cuisinière de la campagne*, "the most successful bourgeois cookbook of the nineteenth century."¹ The work includes hundreds of recipes, a discussion of the management of the cellar, how to serve food, and instructions on carving various meats. The eight engravings printed in brown ink depict various meats (including fish) and how to carve them.

Louis Eustache Audot (1783-1870), Parisian bookseller and publisher, intended this book to be "for those who make their ordinary home in the countryside, as well as for mothers of families...by bringing together in a single body the most useful and economical processes." This work was a huge success and by 1901 it was in its 79th edition. Starting with the second edition, the initials for the author L.-E.-A. appeared on the title page, and finally, from 1860 onward his full name is printed.

Interestingly, the work opens with a 38-page section on wines. The first part is entitled "Observations sur les soins qu'exige une cave" (observations on the care of a cave). It begins with a reference to Grimod de la Reynière: "Le vin, dit le célèbre auteur de l'*Almanach des Gourmands*, est le meilleur ami de l'homme..." (Wine, says the celebrated author of the

¹ Julia Csergo in *Food: A Culinary History*, ed. by Flandrin & Montanari, p. 505.



Almanach des Gourmands, is the best friend of man...). The section goes on to discuss the cellar specifically; the wines and their taste; wines in the barrel; the blending of wines; alterations to wine in the barrel, remedies, and their transportation; barrel cleaning and maintenance; bottling wines; and how to care for bottled wine.

The cookbook is divided into the following sections: "instructions on how to serve at the table, and on the dissection of meat;" soups (including *pot-au-feu*, vegetable soups, cheese soup, and rice); *coulis* (thick sauce); other types of sauces; *terrines* (a loaf of forcemeat that is baked in a mold in a hot water bath); and minces. These are followed by various ways to prepare

different kinds of meat, then vegetables, and then fish. There is a short section of recipes for fruit compotes, and then a few *crèmes* (custards). Pages 232-244 provide an index for easy reference.

Preserved in a quarter
calf, richly gilt, marbled sleeve
and slipcase.

¶ Cagle 52; Coyle, *Cooks' Books*, p. 16; Feret, p. 41 — "The French Betty Crocker of the 19th Century;" Maggs 375; Oberlé 179; OCLC: Lilly Library, New York Public Library, and two locations in Europe; Tannahill, *Food in History*, p. 323; Vicaire col. 54; Not in Bitting or Simon.



*A Popular Early 19th-Century
Confectioner's Book*

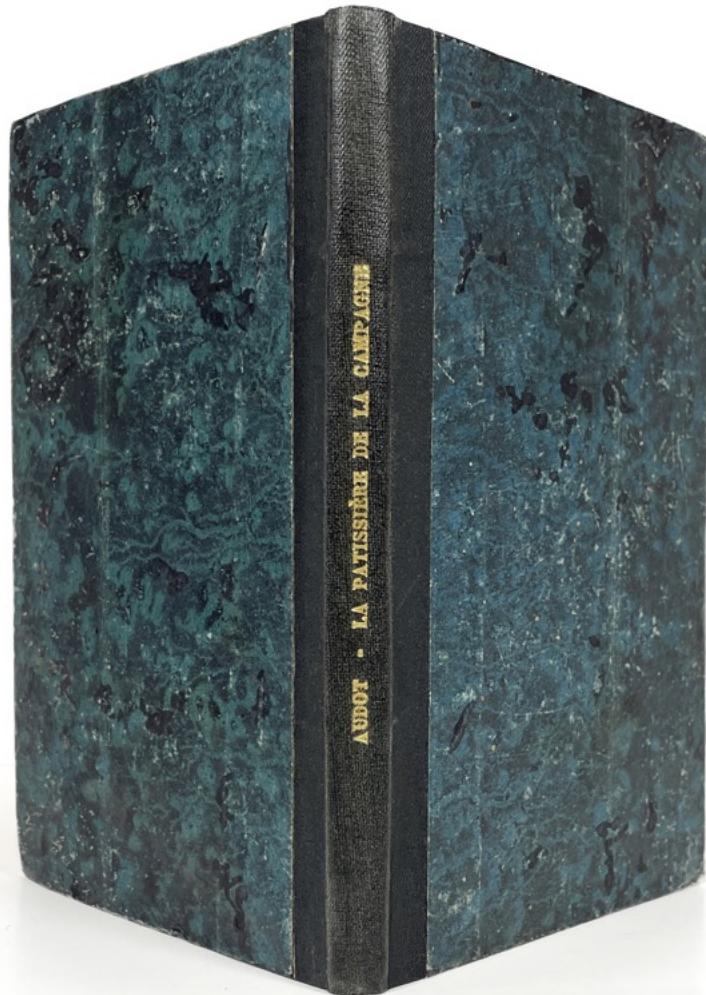
3. [AUDOT, Louis Eustache.] *La Patissière de la campagne et de la ville, suivie de l'art de faire le pain-d'épices, les gaufres et les oubliées, pour faire suite à la Cuisinière de la campagne.* Paris: Audot, 1818.

8vo. 131, [1 - blank] pp. Contemporary quarter cloth over blue marbled boards, boards lightly rubbed and bumped at corners, speckled edges, occasional foxing.

\$2500.00

The extremely rare FIRST EDITION of Louis Eustache Audot's *La Patissière de la campagne et de la ville*. Amongst the approximately 150 recipes are methods on how to prepare various pastry doughs, *pâtés* (including those with pheasant, carp roe, and salmon), tarts, pies, flans, cakes, *soufflés*, cookies, marzipans, macaroons, gingerbreads, waffles, and wafers. There is a delightful recipe for a regional classic from Normandy – the "Mirlitons de Rouen."

Mettez dans une casserole un quarteron de sucre en poudre, deux œufs entiers, et un demi-quarterton de beurre fondu, un peu d'eau de fleur d'orange: méllez bien le tout ensemble; abaissez une demi-livre de pâte feuilletée de l'épaisseur d'un sou; formez-en vos mirlitons en les coupant en rond, avec un verre ou un coupe-pâte; mettez-les dans de petits moules de même grandeur remplissez vos moules avec le mélange que vous avez préparé; saupoudrez-les de sucre, et faites-les cuire au four à une chaleur douce; étant cuits, dressez-les et servez.



5.
n peu molle; assem-
e vase qui vous a servi
rez-le d'un linge, et
chaud pour faire re-
es trois autres litrons
ans le milien, et met-
blanc, deux livres de
ufs, et un peu d'eau
élez bien le tout en-
âte; il faut qu'elle ne
votre levain est bien
rceaux, et mettez-le
z le tout deux ou trois
ains, de sorte que le
a pâte non levée; as-
loppez - la dans une
poudrez de farine, et
x heures; quand elle
: pour cela, mettez-
c de la farine, aplatis-
massez en une masse,
et laissez reposer pour
voudrez.
, prenez un morceau
t vous voulez former
vec le plat de la main;
s; assemblez ensuite
i une forme ronde;

PATES.

11

aplatissez un peu le milieu, et mettez dessus un autre petit morceau de pâte aussi de forme ronde, pour faire la tête de la brioche; dorez avec de l'oeuf battu, dressez sur un papier beurré, et faites cuire à un four bien atteint dans une casserole, ou dans un moule que vous avez soin de bien graisser de beurre auparavant.

Vous donnez à votre pâte les formes que vous voulez, suivant les petits gâteaux que vous avez intention de faire.

Pâte à Baba.

Préparez votre levain comme il est indiqué à l'article *Pâte à Brioche*, en ayant soin d'y ajouter un quarteron de raisin de Corinthe, une livre de raisin en caisse, une cuillerée à café de safran en poudre, une demi-bouteille de vin de Malaga, et un demi-quarteron de sucre rapé; suivez ensuite pour faire votre pâte les mêmes procédés que pour celle à brioche, mais seulement faites - la bien moins ferme; votre pâte achevée, mettez - la dans une casserole ou un moule que vous aurez graissé de beurre; laissez - la revenir pendant six heures en été et dix en hiver: quand elle est bien revenue, mettez - la dans un four chaud comme pour la brioche.

Roughly translated to:

Put in a saucepan a quarter of a pound of powdered sugar, two whole eggs, an eighth of a pound of melted butter, and a little orange blossom water: mix everything together well; roll out half a pound of penny-thick puff pastry; form your mirlitons out of them by cutting them in circles, with a glass or a pastry cutter; put them in small molds of the same size and fill your molds with the mixture you have prepared; sprinkle them with sugar, and cook them in the oven over a gentle heat; once they are cooked, arrange them and serve them.

Louis Eustache Audot (1783-1870) was a bookseller, publisher, author, and journalist who began in the book trade in 1805. In the same year as *La Patissière*, Audot published *La Cuisinière de la campagne et de la ville*. It would become the most popular cookbook published in France in the 19th century. Other than a brief period between 1832-35 when his son, Louis Désiré Joeseph Audot took over the business, Louis Eustache Audot was an active bookseller until his death in 1870.

On the verso of the half-title page is a list of where this publication can be purchased in twenty-nine different cities in Europe.

In good condition

¶ OCLC: two locations outside of the United States.

PREFAZIONE.

AVrei desiderato, in questa nuova mia edizione intorno ai nuovi metodi di fabbricare il Vino, di poter penetrare molto addentro nell'argomento, riferire i molti sperimenti da me instituiti in proposito, gli ottenuti risultati, le fatte osservazioni, e stabilire la migliore possibile teoria della vinificazione, tanto rispetto alla fabbricazione di questo prezioso liquore, che alla sua conservazione. Ma degli ostacoli insuperabili fatto estranei al soggetto s'opposero al mio ero, e le mie brame rimasero così deluse. Ogli cortese pertanto, benigno Lettore, il poco e penose mie circostanze mi permisero di re di pubblica ragione, e procura di trarre da questo poco tutto il profitto che se sperare (1).

otere intender meglio il contenuto di questa nuova ione, fa d'uopo leggere antecedentemente l'opuscolo citato l'anno seorso sullo stesso oggetto, il quale e presso il sig. Gio. Battista Orcesi in Lodi, e Giovanni Pirotta in Milano. ire di sussidio a questo tenue mio lavoro in parte, luzione intitolata: "Analisi critica dei quattro Carlo Verri intorno al vino ed alla vite" stam- Silvestri in Milano dopo la morte dell'autore.

*The Rarest of Bassi's Works
on Wine Making*

- 4. BASSI, Agostino. Nuova maniera du fabbricare il vino. Lodi: Orcesi, 1824.**

4to. 46, [2] pp. Contemporary decorative blue-green wrappers, lightly browned internally.
\$3500.00

The extremely rare FIRST EDITION of this study of wine making by the well-known Italian scientist Agostino Bassi. This is the third of six different works by Bassi on wine and it focuses on the wine-making method of Mademoiselle Elizabeth Gervais, the first important female wine-maker in history.

In 1820, Gervais patented her invention through her brother and word of her methods spread rapidly throughout Europe and the United States. Gervais' invention was to use a valve during fermentation that allowed for the expanding gas to escape while preventing additional oxygen from coming in. One added benefit of this method was that a greater portion of wine was preserved through reducing evaporation.

"Competition between the winemakers in Italy and those in France began to intensify in the early 1800's. Publications appearing in both countries on methods of winemaking prompted Bassi to publish his own experiences in wine making."¹ Gervais' methods were very influential (and

¹ Scherr, *Why millions died: before the war on infectious diseases*, p. 83. Sherr also gives a long discussion of Bassi's *Analisi critica dei quattro discorsi dell'conte Carlo Verri intorno al vino* (Milan, 1824) and Bassi's importance in the development of the science of infectious disease.

controversial) in Italy. In fact, Vincenzo Huber also wrote a book on Gervais' method in 1824 entitled *Saggio di enologia pratica*, the same year as Bassi. Bassi begins his work by saying that he has read of Gervais' methods in Italian newspapers and that he is "determined to apply it to my particular methods of making exquisite and luxury wines." The rest of the book outlines his experiences.

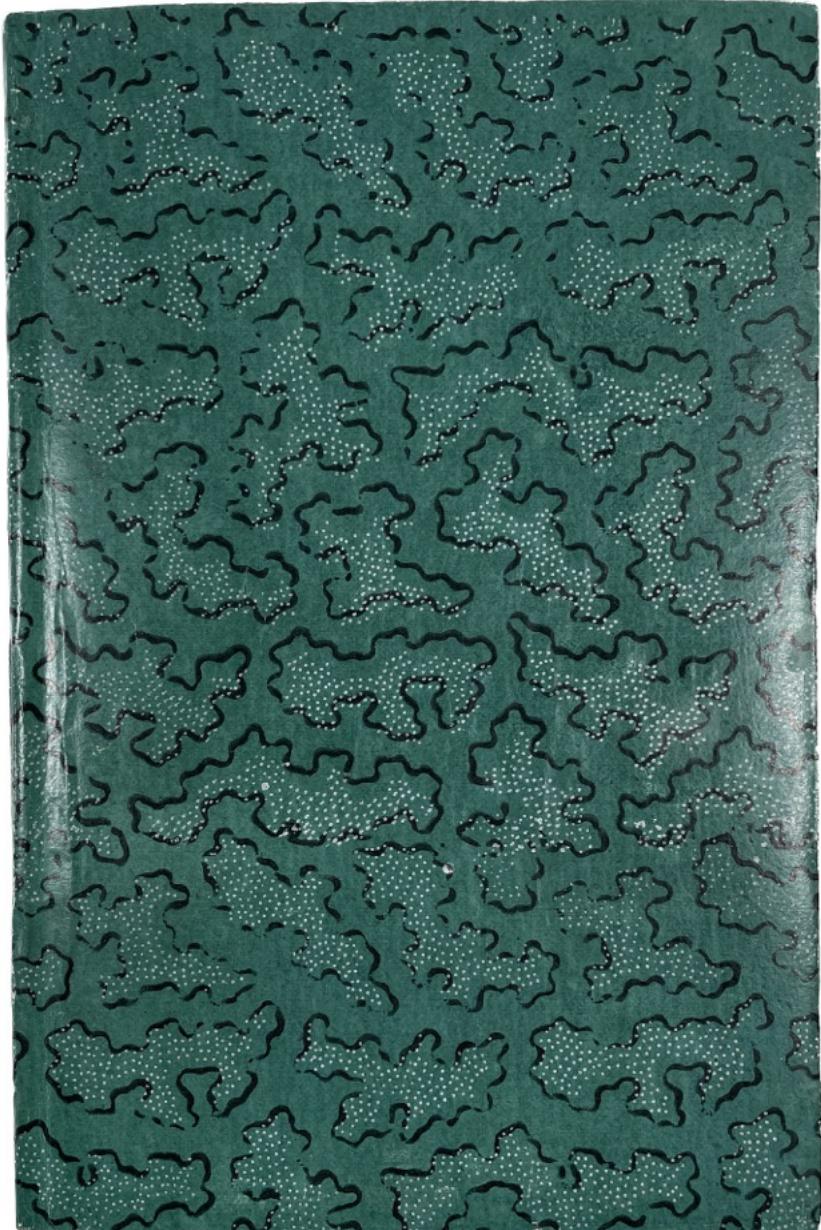
Agostino Bassi (1773-1856) was "a most curious and ingenious naturalist who first established the doctrine of microbial parasitism and who postulated theories on, or worked in, many other important areas of agriculture, science and medicine."² He studied physiology under Lazzaro Spallanzani and physics under Alessandro Volta and, in addition to several books about wine, Bassi also wrote about sheep, potatoes, fertilizer, leprosy, cholera, cheese, and especially on diseases of the silk worm. His work was cited by Pasteur (who had a portrait of Bassi in his office) and Bassi is credited with being the founder of the parasite theory of disease.³ "By his demonstration of the parasitic nature of the muscardine disease of silkworms, Bassi is regarded as the founder of the doctrine of pathogenic micro-organisms" – Garrison & Morton, 2532.

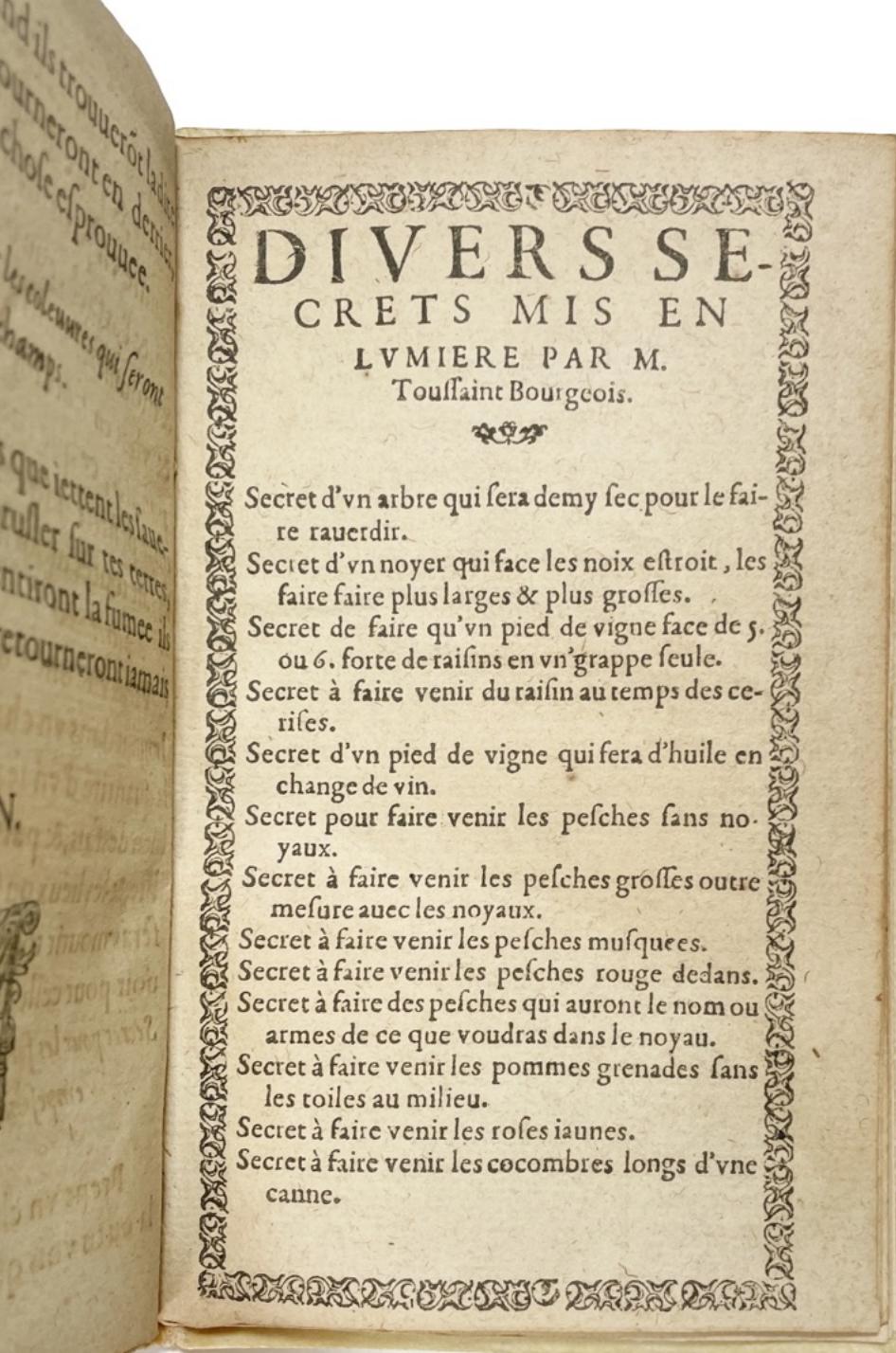
In very good condition.

¶ Pazzini, P.S. *Bibliografia bacchica*, p. 65. Not in OCLC.

² Porter, J. R., "Agostino Bassi Bicentennial," in *Bacteriological Reviews*, September, 1973, p. 284.

³ Ibid., p. 287.





Three Early Recipe Books

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

15.8cm x 9.5cm, each an A¹⁻⁴. I. Title page within an ornamental border, one headpiece made of ornaments, one woodcut tailpiece. 8 pp. Light thumbing to title page. II. Title page within an ornamental border, woodcut device on title page, one woodcut tailpiece. 8 pp. III. Title page within an ornamental border, one headpiece made of ornaments. 7, [1 - blank] pp. Three works bound together in modern vellum, title in manuscript on spine.

\$10,000.00

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

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

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

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

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

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

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

*grain, vn peu de sang de veau, & de co-
min.*

*Secret de prendre des oyseaux gros au
temps de la neige.*

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

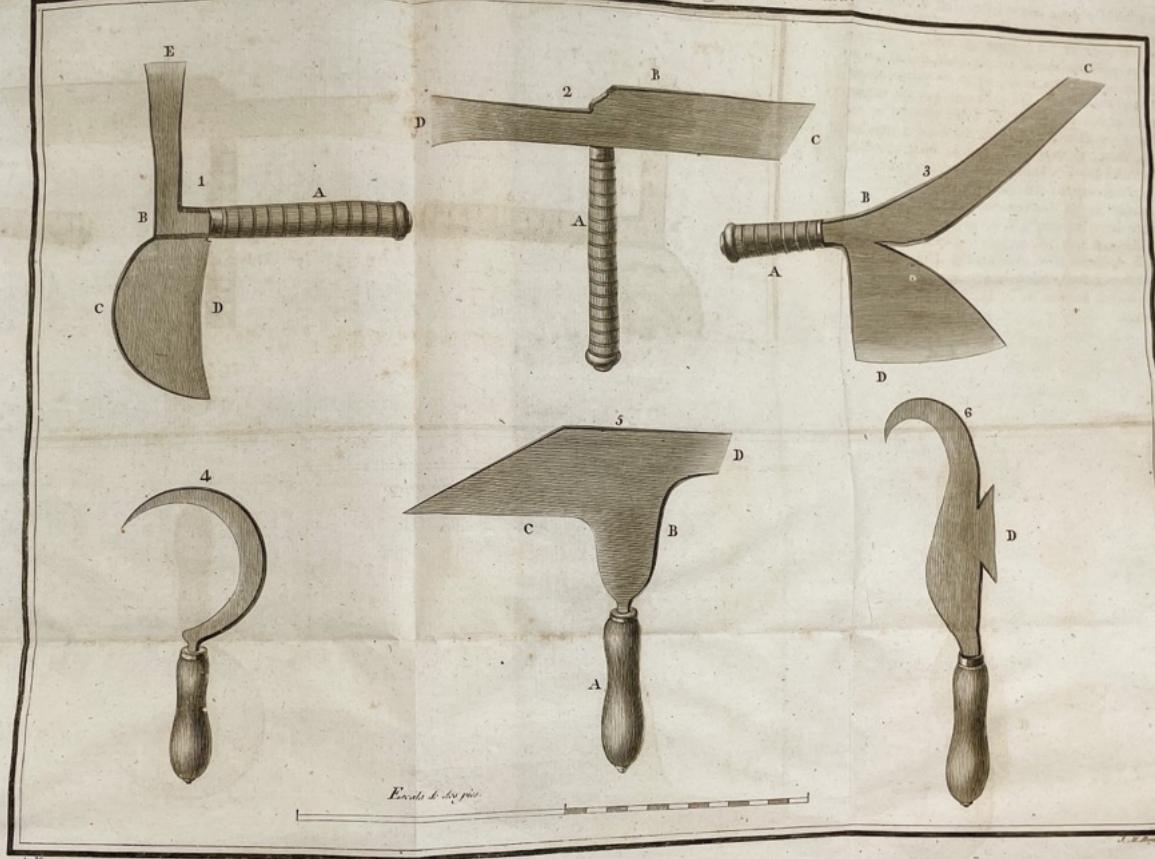
*A Paean to Viticulture & Oenology
in Andalusia*

**6. BOUTELOU, Esteban. Memoria sobre el cultivo de la vid en Sancular de Barrameda y Xerez de la Frontera.
Madrid: Villalpado, 1807.**

8vo. One folding engraved plate. 160 [1] pp. Contemporary quarter calf over marbled boards, spine gilt in five compartments, boards lightly rubbed and bumped, blue marbled endpapers and edges, light foxing. \$4000.00

DE L CULTIVO
Dicen los Sanluqueños que el astil corto facilita
el operario menor círculo para dar el golpe. Si
se observación, no lo es menos asimismo
que el astil mas largo. La hoja es mas ancha
y la azada en la piedra amoladera, han
sugertos que viven de este trabajo.
de los Sanluqueños tiene por el contrario
largo su astil, y la hoja mas estrecha. La
pican muy abierta, de manera que forma un
de ochenta ó mas grados. Usan del azadón
algunas veces, y para las cavas de las vi-
can despues de la alumbría á la entrada de
la arboleda, los cortan en la parte de la
madera que se ha de cortar, y se la
corta con la azada, y se la saca con la
pica. Los que no tienen azadón
usán la pica, y la sacan con la azada.

Hojas ó Instrumentos para podar las Viñas.



MEMORIA
SOBRE EL CULTIVO
DE LA VIDA
EN SANLUCAR DE BARRAMEDA
Y XEREZ DE LA FRONTERA,

POR DON ESTEBAN BOUTELOU,
PROFESOR DE AGRICULTURA Y ECONOMÍA RURAL DEL
REAL JARDÍN BOTÁNICO DE MADRID, Y JARDINERO
MAYOR DE S. M. EN EL REAL SITIO DE ARANJUEZ;
INDIVIDUO DE MÉRITO EN LA CLASE DE AGRICULTURA
DE LAS REALES SOCIEDADES ECONÓMICAS DE MADRID
Y DE SANLUCAR DE BARRAMEDA, Y SOCIO DE LA
DE HISTORIA NATURAL DE PARIS.

MADRID.
PENTA DE VILLALPANDO.
1807.

The rare FIRST EDITION of this in-depth study of the cultivation of the vine near the towns of Sanlúcar and Jerez, in the Andalusia region of Spain. Esteban Boutelou (1776-1813) was a renowned agronomist, botanist, and prolific author. He was a great proponent for the study of Spanish flora. In his introduction to this work, he writes that he feels he is doing the agriculture of Spain a great service in succinctly sharing the operations of vine cultivation in these regions, since as of that time, no one had written anything about the level of perfection that the citizens of these regions had reached in their viticultural practices ("cuyos naturales han adquirido un grado de perfección, maestría y superioridad en el cultivo de tan interesante vegetal, que no han igualado hasta ahora los extranjeros en sus ponderados escritos").

In this work, Boutelou begins with general observations on vine varietals, and those that grow best in Sanlúcar; agronomy as it pertains to viticulture; and the average age of vineyards in Andalusia. He then goes on to write about the viticultural practices as they are implemented there, including how to choose the site on which to grow vineyards; the preparation of the land for planting; when to harvest; how to properly preserve the grapes once they are harvested; and much more.

In the appendix, which is entitled "Idea de la práctica enológica de Sanlúcar de Barrameda," Boutelou writes about the ageing of grapes on the vine for winemaking; musts of various strengths; clarifying wine; the fragrance of wines; mixing wine; transporting wine; and the pricing of wine. He also covers the subject of turning wine into a stronger spirit such as *aguardiente*.

With a folding engraved plate depicting six different types of pruning shears.

In very good condition.

¶ OCLC: University of California (Davis), Washington State University, Fisher Library, and seven locations outside of the United States.

*On the Various Teas of the World,
Including those of the Americas*

7. BUC'HOZ, Pierre Joseph. *Histoire naturelle du thé de la Chine*. Paris: Dame Buc'hoz, 1806.

8vo. 2 p.l., 92, [4] pp. Quarter calf over marbled boards, spine richly gilt, red morocco label on spine, vellum tips.

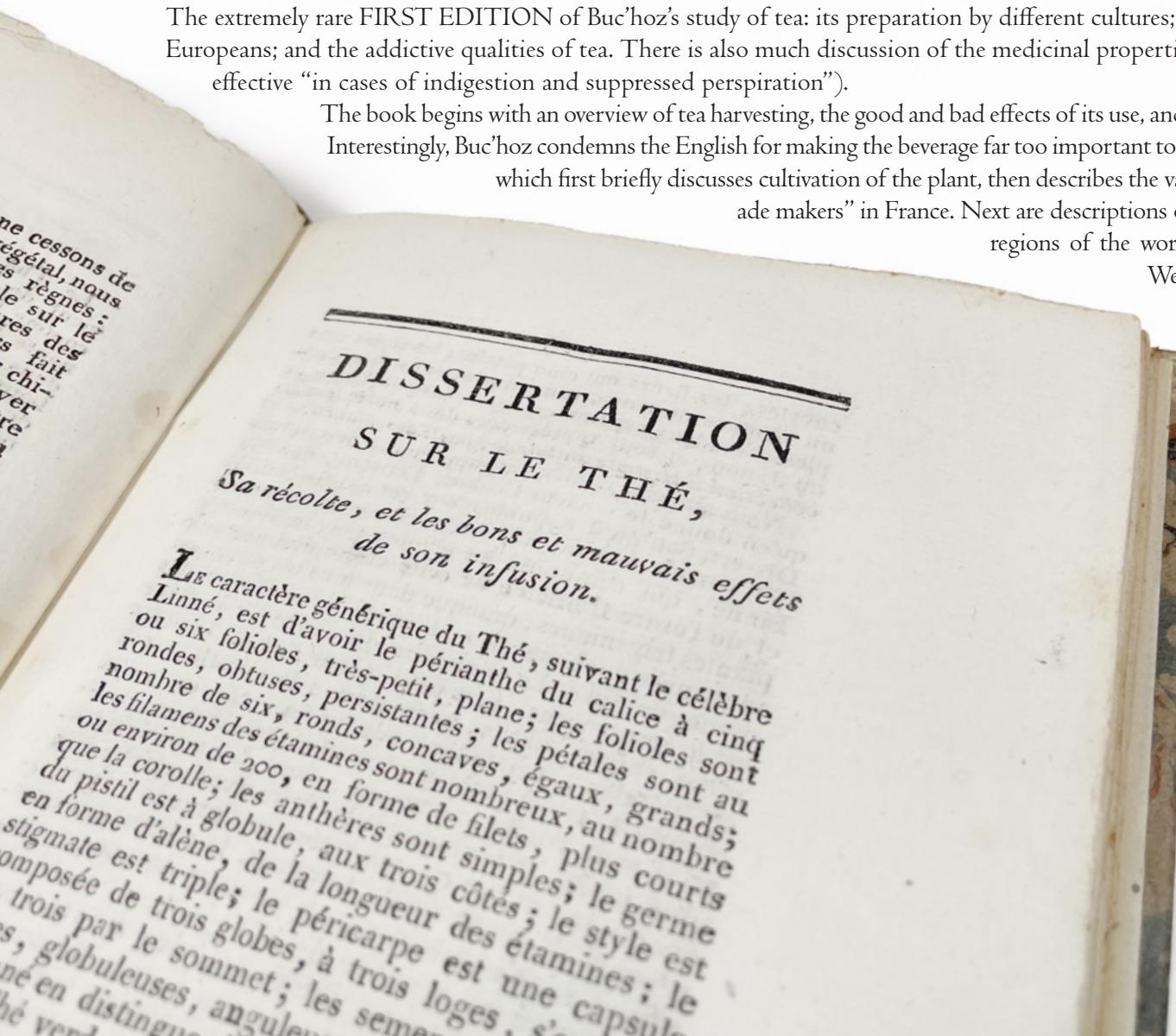
\$8000.00

The extremely rare FIRST EDITION of Buc'hoz's study of tea: its preparation by different cultures; its use in Asia; its discovery and importation by Europeans; and the addictive qualities of tea. There is also much discussion of the medicinal properties of various teas (e.g. tea is said to be especially effective "in cases of indigestion and suppressed perspiration").

The book begins with an overview of tea harvesting, the good and bad effects of its use, and a description of tea customs in China and Japan. Interestingly, Buc'hoz condemns the English for making the beverage far too important to their diet. This is followed by "Reflections on tea," which first briefly discusses cultivation of the plant, then describes the various methods for brewing tea by "former lemonade makers" in France. Next are descriptions of specific tea varieties that are grown in different regions of the world such as Mexico, Paraguay, Canada, American

West Indies, and many others. Buc'hoz also points out that the poor of China drink buckthorn tea and that if the French would like to consume it, they will have to cultivate it inside a greenhouse.

Also included is a "dissertation on cachou" and in particular its use in medicine and as a tincture. Cachou is a tree that comes from the acacia family; its bark is said to have a bitter and then, eventually, a sweet taste. This is then followed by texts on ginseng and cajeput oil. Cajeput oil comes from fermented and then steam distilled leaves and twigs of myrtaceous trees from Southeast Asia. The oil can be used medicinally and in food.

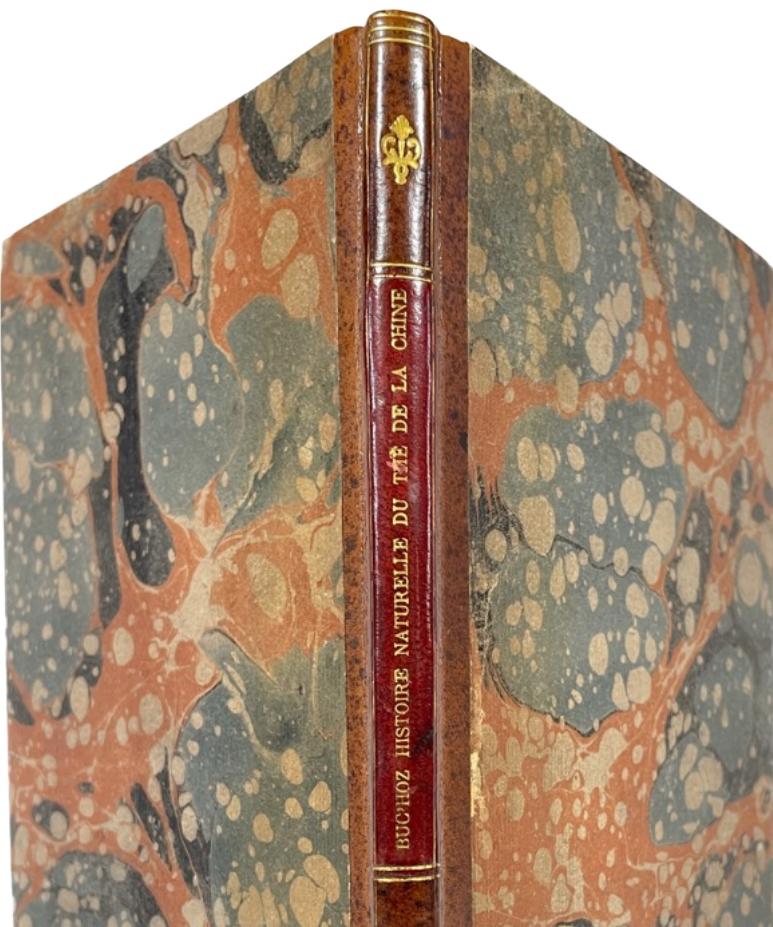


Pierre Joseph Buc'hoz (1731-1807) was an encyclopedic author who wrote about vegetables, apricots, pigs, domestic animals, insects, tobacco, perfume, tea, coffee, and diet. He began as a lawyer, but quickly gave it up for medicine and botany. After being a doctor to King Stanislaw I of Poland and then to the brother of Louis XVI, he established his reputation as a botanist when he published his *Histoire naturelle du règne végétal* in 1774.

This is one of the rarest of all Buc'hoz titles and it is interesting to note that it was published by Buc'hoz's wife in their home at 20 rue de l'Ecole de Médecine in Paris.

In very good condition.

¶ OCLC: University of California (San Diego), Harvard, and five locations outside of the United States.



60

à la terre, il faut qu'elle soit substantielle et consistante. On prépare avec ses feuilles une infusion qui peut remplacer le Thé.

THÉ DU MEXIQUE,
ANSERINE DU MEXIQUE.

LE Thé du Mexique, ou l'Anserine du Mexique, *Chenopodium ambrosioides*, est une plante dont la tige est cannelée, rameuse, haute de deux pieds; ses feuilles sont lancéolées, pointues, dentées, vertes des deux côtés; ses fleurs sont en petites grappes, simples, feuillées le long des tiges et des rameaux, et terminales; elles ont le caractère générique des Chénopodes ou Anserines; les tiges et les rameaux sont couverts de duvet; elle est annuelle, croît dans le Mexique et fleurit depuis juin jusqu'en octobre; elle est de la section des Anserines à feuilles anguleuses; on la multiplie par graines, qu'on sème sur couche; elle a beaucoup d'odeur, elle passe pour sudorifique, stomachique et carminative; c'est un excellent Thé.

THE D'OSWEGO

LA MONARDE POURPRE ÉCARLATE,
Monarda didyma, *Monarda purpurea*.

C'est une plante dont les tiges sont droites, tétragones, fistuleuses, hautes d'un pied et demi; la partie d'où les tiges s'élèvent meurt pour l'ordi-

donner à la terre? quels engrais? Le fumier chaud, sortant de l'écurie, ne vaut-il pas le mieux? Comment l'employer? Ne pourrait-on pas biner entre les rangées avec une houe à cheval? Quand doit-on biner, chausser? &c.

Nous avons, dans le département, toutes les natures de sol; la culture ne doit-elle point varier avec elles? Faites des expériences, adressez vos observations à M. JOZEAU, agriculteur aussi zélé qu'instruit, Secrétaire-perpétuel de la Société d'Agriculture, à Niort: il les recueillera, les publiera, et fera une bonne théorie pratique.

On peut, avec l'appareil que j'indique, faire cuire 800 liv. de pommes de terre par jour, cela doit suffire à tous les besoins. Les frais d'établissement ne sont pas au-dessus des moyens du petit fermier; la dépense est de 6 liards à 3 sous par sac, et les pommes de terre cuites de la sorte nourrissent incomparablement mieux que celles cuites à l'eau.

J'engage donc les fermiers à cultiver beaucoup de pommes de terre, parce que c'est le moyen le plus simple de nourrir beaucoup de bétail en hiver, et d'avoir beaucoup d'engrais.

Melle, le 2 décembre 1820.

BUJAULT.

~~~~~  
A Niort, chez A.-P. MORISSET, impr. du Roi.

*An Economical Stove  
for the Potato*

8. BUJAULT, Jacques Pierre. [Drop title:] *Notice sur la cuisson et l'emploi des pommes de terre.* Niort: Morisset, c.1820.

8vo. 10 pp. Black marbled wrappers. \$1500.00

An UNRECORDED work on the preparation of potatoes and the economical and practical means of cooking a large quantity. The author, Jacques Pierre Bujault (1771-1842) was a farmer, writer, politician, lawyer, and printer, and was prolific on the subject of agriculture. His opening salvo is quite personable and is written directly to farmers. In it he writes that "a bushel of potatoes...yields as many food parts as five bushels of wheat...But everyone knows that the raw potato is not a good food...What to do when you have ...200 bags and more?"

In answer to this question, Bujault replies that the most efficient way to cook great masses of potatoes is by way of steam, and he supplies the specifications for having an economical stove built just for that purpose. He claims that he was able cook 220 pounds of potatoes easily, only using 2 pounds of twigs and 16 pounds of dry cordwood.

Bujault also writes on the various uses for the potato, both as fodder for livestock as well as food for humans. He quotes Parmentier who "wrote that the best way to use the potato in bread was to steam it, peel it hot, knead it and mix it well with the yeast dough."

In the section on the cultivation of the potato, the author puts many questions to the reader regarding soil types and the best potatoes for regional differences in soil. Bujault sums up with a further affirmation of the economical stove, writing that he can cook 800 potatoes a day with it, and that it is so affordable to use and build that even someone with a small farm could have one. He also writes that the potato is an excellent food for cattle in the winter.

Bujault signs his name (in print) at the end and notes that the text was written in "Melle, le 2 décembre 1820." Melle is a small village about 30km to the west of Niort, where this work was printed.

In very good condition.

¶ Not in OCLC.

*A Successful Viticultural  
Experiment*

9. CADET DE VAUX, Antoine Alexis. [Drop-title:]  
*Culture de la vigne en pavillon, ou sans échafauds.* N.p.:  
N.p., c.1808.

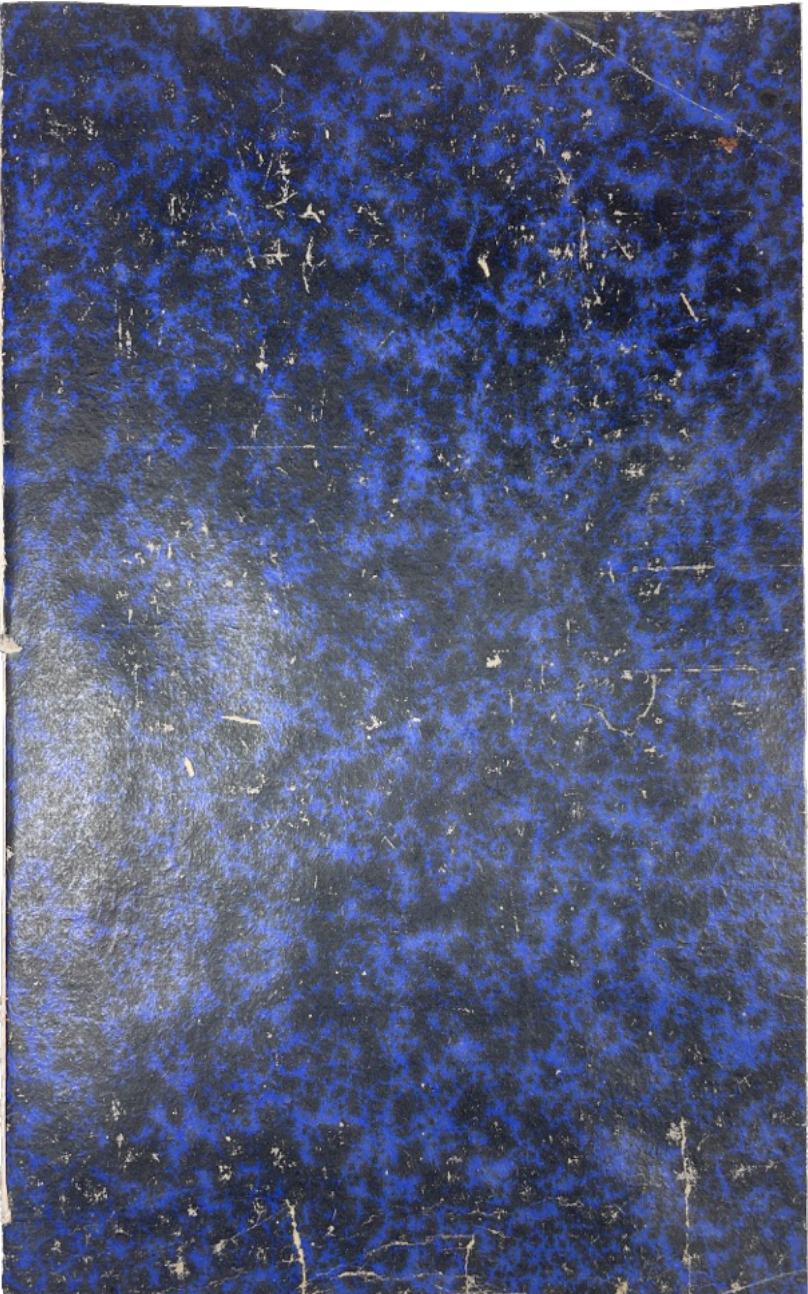
8vo. 4 pp. Early blue and black marbled wrappers, lightly rubbed.  
\$1200.00

Antoine Alexis Cadet de Vaux's UNRECORDED work on growing grape vines under a pavilion-like structure. This essay is a follow-up to *L'Essai sur la culture de la vigne, sans le concours d'échafauds*, (first edition: Paris, 1807). The author writes that he had to wait a bit to deliver his final thoughts on this method of grape growing as he needed to evaluate how a year of weather would affect the plants. Apparently, this was a successful experiment. The grapes grown on the pavilion not only made it through a tempestuous year without adverse effect, but the fruit was more abundant than that grown on stakes.

Antoine Alexis Cadet de Vaux (1743-1828) was a famous chemist and pharmacist who, with Parmentier and Duhamel, created the *Journal de Paris*. He was a prolific writer who wrote several memoirs on various gastronomic subjects including wine, food adulteration, the potato, food preservation, sugar, gelatine, fruit, and tobacco.

In very good condition.

¶ Not in OCLC or any of the gastronomic bibliographies.



*"In Each Drop, a Ray of Sun"*

10. CADET DE VAUX, Antoine Alexis François. *Dissertation sur le café; son historique, ses propriétés, et le procédé pour en obtenir la boisson la plus agréable, la plus salutaire et la plus économique.* Paris: Mad<sup>me</sup> Huzard, 1806.

8vo. 2 p.l., 120 pp. Contemporary pink pastepaper wrappers, contemporary paper label on spine with title in manuscript, wear to head and tail of spine, corners dog-eared, untrimmed throughout, dampstaining to the lower corner of the final few leaves. \$1200.00

The FIRST EDITION of Antoine Alexis François Cadet de Vaux's famous dissertation on coffee and its various properties. One of the main goals in writing this book was to make the consumption of coffee more economical and, at the same time, better tasting. Much experimentation was done in the writing of this book and the results are shared openly. The book includes a large section devoted to the history of coffee as well as more than twenty-five methods of preparation. There are also notes on the equipment needed to brew the beverage.

In the section on the properties of coffee, Cadet de Vaux describes coffee as a "preservative remedy" and an aid in blood circulation. He claims that most constitutions would benefit from coffee and that though people have drunk cider, beer, and other liqueurs in place of wine, there is no substitution for coffee. The author theorizes that coffee will greatly aid digestion, thus benefitting those with a weak constitution. He writes about how coffee can be more effective than opium in curing headaches. He also expounds upon what a great asset coffee is for students who need to stay awake and alert for long hours of study.

Interestingly, Cadet de Vaux also writes regarding coffee as it is consumed in America. He notes that it is recognized as an excellent stimulant for youths going through puberty as it helps to relieve them of "disgust, languor, [and] melancholy." Cadet de Vaux observes that coffee has become the preferred breakfast for "common people" and that although it is not "strictly speaking, nutritious...it becomes nourishing, by the addition of sugar and above all of milk."

56

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## DU CAFÉ,

### ET DE SES DIVERSES PRÉPARATIONS.

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J'AI cru devoir faire précéder la partie économique de cette Dissertation, par des observations sur les moyens employés à l'extraction par l'eau des principes solubles des végétaux et des animaux. Ces observations éclaireront l'économie sur l'abus de combustible et de tems qu'elle emploie pour diverses préparations du ménage; l'énonciation sèche d'un précepte ne fait pas fortune; il faut convaincre, et c'est le droit qu'a le raisonnement.

*Solution par l'eau de la partie extractive des végétaux, applicable à diverses préparations de l'économie médicale et de l'économie alimentaire.*

Il existe quatre moyens d'extraire par l'eau les principes solubles des végétaux :

La macération,  
L'infusion,  
La digestion,  
La décoction.

Also included is a chapter by Charles Louis Cadet de Gassicourt with a chemical analyses of coffee in various stages of preparation. He studies coffee when the bean is roasted and when it is raw, and then describes the differences in flavor depending on how the beverage was prepared. For example he discusses the different results of a hot brew versus a cold infusion.

Included in the over twenty-five methods of coffee brewing and serving are recipes for “bachelor coffee” (which is an overnight cold brew); “traveler’s coffee” (which includes the description of a ceramic brewer devised specifically for traveling); and an intensely condensed coffee syrup (that could also be used for travel). There is also a recipe designed for women who cannot abide coffee with milk. It consists of a fresh egg yolk, a cup of coffee, a cup of water, and sugar. If a person is feeling poorly one may add a pinch of praline and powdered orange flowers, orange flower water, and vanilla sugar. Antoine Alexis François Cadet de Vaux (1743-1828) was a prolific author who wrote several works on various gastronomic subjects including wine, food adulteration, the potato, food preservation, sugar, gelatine, fruit, and tobacco.

Charles Louis Cadet de Gassicourt (1769-1821) was a gourmand and enjoyed addressing gastronomy with a scientific approach. He “was noted for his versatile talents, having been a pharmacist, lawyer, and author. He planned and inaugurated a new board of health in 1806, serving as secretary for many years; he accompanied Napoleon in the 1809 campaign as apothecary. He published many valuable and successful books, and was a member of many scientific societies.” — Bitting, p. 71.

Also referenced in this work and quoted on the title page is a poem by Jacques Delille called *Le café*. Cadet de Vaux uses this poem as demonstration of the metamorphoses that comes from drinking a cup of coffee upon waking. Below is the portion quoted in this book:

*A peine j'ai goûté ta liqueur odorante, Soudain, de ton climat la chaleur pénétrante Agite tous mes sens; sans trouble, sans cabots, Mes pensers, plus nombreux, accourent à grands flots: Mon idée était triste, aride, dépouillée ; Elle rit, elle sort richement habillée, Et je crois, du génie éprouvant le réveil, Boire, dans chaque goutte, un rayon du soleil.*

Roughly translated to:

*I had barely tasted your fragrant liquor, when suddenly, the penetrating heat of your ambiance agitates all my senses; Without trouble or jolting, my thinking, more numerous, rides with big waves: my inspiration was sad, arid, stripped; now She laughs, she comes out richly dressed, and I believe, genius is trying to wake up, drink, in each drop, a ray of sun.*

In good condition.

¶ OCLC: University of California (San Diego), Indiana University, Harvard, National Library of Medicine, University of Minnesota, Vanderbilt University, University of Wisconsin (Madison), and eighteen locations outside of the United States.

On Winemaking & the Human Brain

- 141
- THE  
MYSTERIE  
OF  
VINTNERS.
- II. CHARLETON, Walter. Two discourses. I. Concerning the different wits of men: written at the request of a gentleman eminent in vertue, learning, fortune. II. The mysterie of vintners, or a discourse concerning the various sicknesses of wines, and their respective remedies at this day commonly used. Delivered to the Royal Society, assembled in Gresham-Colledge. London: R.W., 1669.**

8vo. [14], 230 pp. Early 19<sup>th</sup> century half calf over marbled boards, lightly browned at edges, spine gilt in six compartments, gilt title, location, and date on spine, red-speckled edges, marbled endpapers. \$6500.00

The extremely rare FIRST EDITION, FIRST ISSUE of Walter Charleton's *Two discourses*; the first being a treatise on the varying capacities of men's brains. The second work (pages 139-230) is an early English study of wine.

Entitled *The mysterie of vintners*, it discusses the "natural purification or clarification of wine;" seasonal and regional failings (both internal and external) that wines are prone to; and how wine can turn to vinegar. These observations are concluded with a section on remedies to these various complications in winemaking as they were gleaned by the author from coopers and vintners.

This edition can be identified as the first issue of the first edition as later editions have a cancel title-page on which the titles of the discourses are abridged and mention of the Royal Society is omitted (possibly because only the second tract was so delivered). While the second issue is not terribly rare, the first issue is exceptionally rare.

The winemaking aspects of Charleton's work are clearly well researched. The section in which he discusses the unfortunate results of accidental fermentation caused either by internal

Vidence (You all  
know) is the life of  
Truth, and Me-  
thod the life of Dis-  
course: the former  
being requisite to convince the  
Understanding; the latter, to fa-  
cilitate the searches of it. In  
this short accompt, therefore, of  
my

or external influences provides a fascinating glimpse into the foibles of 17<sup>th</sup>-century winemaking. The author describes wine that has gone beyond natural fermentation and into “accidental” fermentation in which the wine is “invaded by unnatural and sickly commotions...during which they are turbulent in motion, thick of consistence, unsavory in taste, unwholsome in use; and after which they unergoe sundry *Alterations to the worse.*” Internal issues are linked with an excess of tartar. External issues range from the turbulent disturbances of heat, thunder, the report of canons, or the “*admixture of any exotick body, which will not symbolize or agree, and incorporate with them, especially the flesh of Vipers.*”

Also included are some *Observations* by Christopher Merret on the stages of fermentation and the time to rack wines. Merret discusses ways in which Spanish, French, English, Dutch, and German vintners clarify and ameliorate their wines. Also provided are methods to fix sour, stinky, ropey, and off-color wines. For example, in order to “amend the smell and taste of French and Rhenish” wine that has turned foul, Merret recommends that one

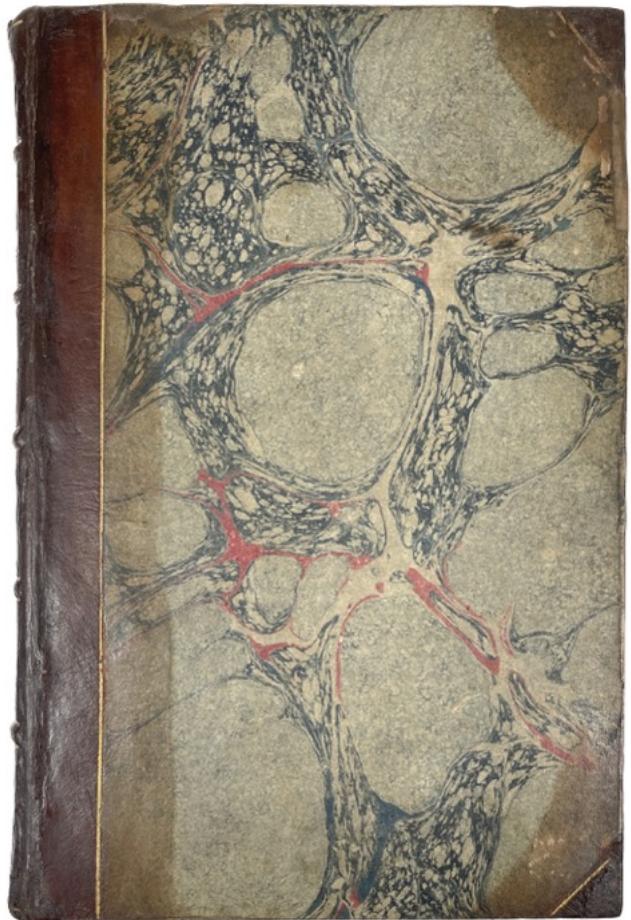
*Take, to an Auln of the Wine, of honey one pound, of Elder-flowers a handfull, Orras powder an ounce, one Nutmeg, a few Cloves, boyle them in sufficient quantity of the wine to be cured, to the consumption of half, when 'tis cold, strain and use it with the Rod: some add a little Salt. If the wine be sweet enough, add of spirits of Wine one pound to a hoggshead, and give the Cask a strong scent. Spirit of Wine makes any wine brisk, and fines it without the former mixture (pp. 212-213).*

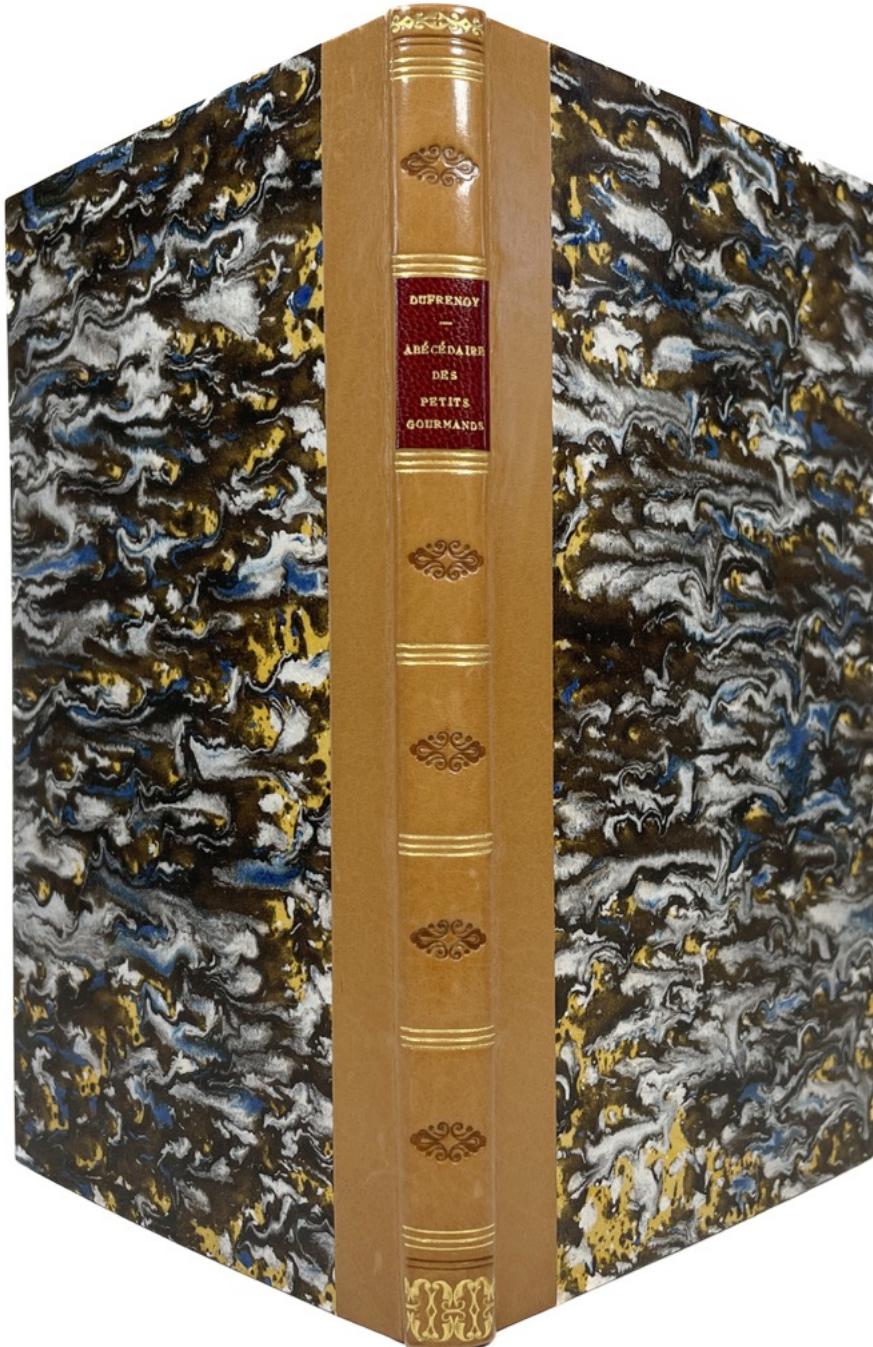
Merret also includes his own personal recipe for a *hypocrass*, or spiced wine. It is interesting to note that Merret was the first person to document that the addition of sugar to wine caused a secondary fermentation and turned the wine into a sparkling beverage.

Walter Charleton (1619-1707) was a medical doctor and philosopher as well as a prolific writer. At age twenty-two he was appointed physician to King Charles I and followed King Charles II into exile. According to Ida Macalpine and Richard Alfred Hunter in their book *Three hundred years of psychiatry, 1535-1860*, Charleton was the first English writer to formulate a concept of brain function, noting the similar anatomic structure but different cognitive capacity of the brain among humans and other animals.

In very good condition.

¶ ESTC: American Antiquarian Society, University of California (Los Angeles), and University of Texas (Austin). (OCLC does not distinguish between the first and second issues.)





*A Gastronomic ABC Book*

**12. (CHILDREN'S LITERATURE.) Dufrenoy, M<sup>me</sup>.  
ABÉCÉDAIRE des petits gourmands. Paris: Lefuel,  
Noel et C<sup>ie</sup>, c.1822.**

8vo. Lithographed frontispiece and twenty-six lithograph plates. vii, [1 - blank], 109, [1 - blank], [1], [1 - blank] pp. Original printed wrappers bound in quarter calf over marbled boards, wrappers slightly soiled, spine gilt and blind-stamped in six compartments, red morocco label in second compartment, blue-speckled edges, marbled endpapers. \$5500.00

The rare FIRST EDITION of Adélaïde Gillette Dufrénoy's *Abécédaire des petits gourmands*, a beautifully illustrated book of gastronomic ABC's. Each letter is represented by a food-related word followed by a children's story that associates the word with food. The lithograph plate then illuminates the story within a circular image surrounded by an ornamental border.

In the introduction, we learn that the premise for the book is that a group of children have been tasked with inventing stories for the engravings that are printed in this book. Throughout, we not only read their stories, which are mostly of a naughty or mischievous bent, but we hear their voices, as in the story for the letter "K" where they argue over who will tell the story as it is represented by a word most of them don't know. The word is "karmesse" and the learned boy, Gustave, informs the other children that it is a village festival in Flanders and Belgium where people gather and feast on "tartes couvertes du riz, de confitures, de fruits, de crème" (pies covered with rice, jams, fruit, cream).



Omelette

Davelly

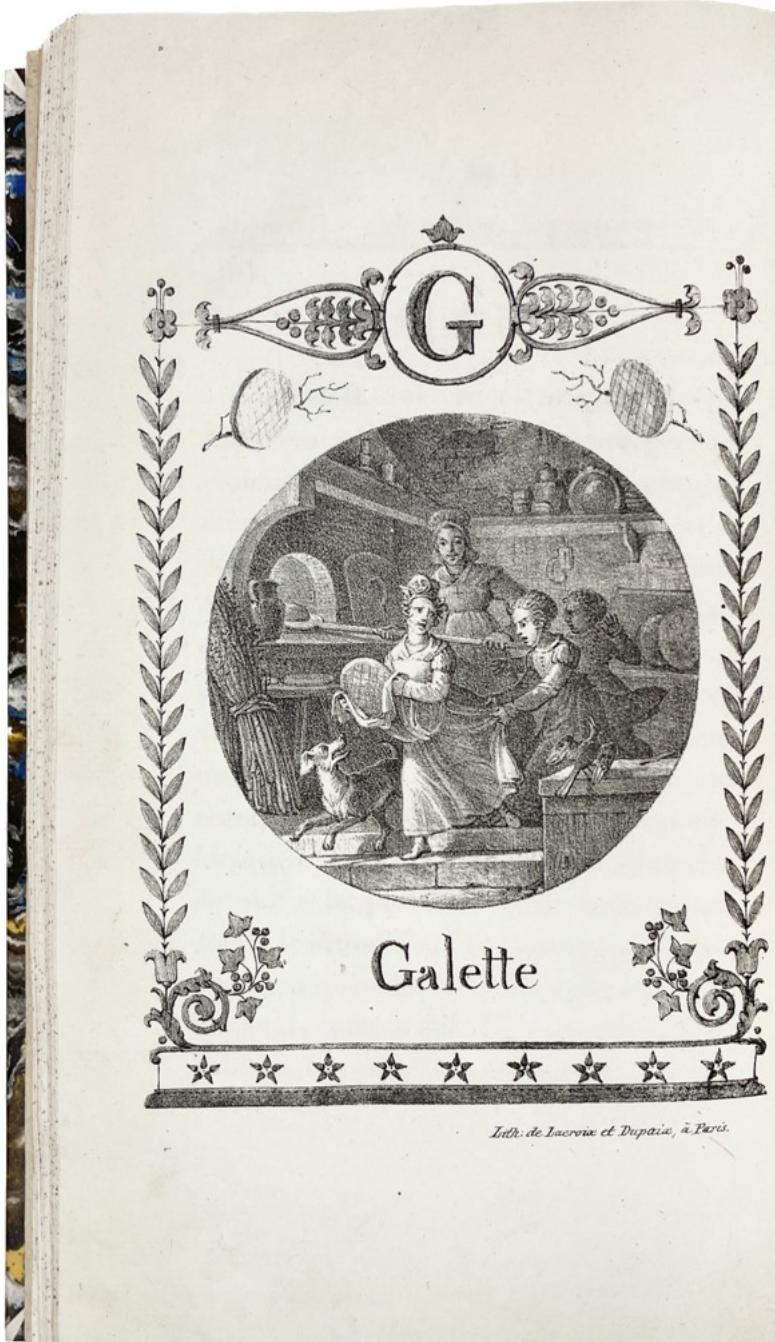
There is one detailed lithograph frontispiece that functions as an added illustrated title page. The additional twenty-six plates are for twenty-five letters of the alphabet (all excepting "W") and one additional plate for the ampersand. It begins with "A" for *abeilles* (bees), "B" for *beignets* (doughnuts), "C" for *cerises* (cherries), and so on. My favorite is "U" for *ultra-gourmand* which shows a child eating the food off the table after the adults have left the dining room. The lithograph is then followed by the tale of Théodore Leroi, a "horrible gourmandise" who has hidden sweets in his shirt and filled his hat with *friandises*. By the end of the story, Théodore's diet is restricted to bread and water for six months.

Adélaïde Gillette Dufrénoy was a well-known author of children's literature and erotic poetry. The engravings are drawn by Jean Charles Develly (1783-1862) and Jean Charles François Leloy (1774-1846), both of whom painted for Sèvres porcelain between 1813 and 1848. The lithograph printing is by Godefroy Engelmann (1788-1839) who patented an invention for chromolithography in 1837. The *Abécédaire des petits gourmands* is famous within the gastronomic literature as an incunabulum of lithography.

Page 79 is printed as "97"

In very good condition.

¶ Not in OCLC? OCLC records a dated edition 1822 with only 26 lithograph plates (Stanford, University of California (Los Angeles), Library of Congress, Indiana University, Princeton University, and one location outside of the United States) as well as an edition dated 1823 that has 27 leaves of plates (Morgan Library, Library of Congress, and Harvard). Our first edition, undated and with a total of 27 lithograph plates, does not seem to be listed in OCLC.



*A Renaissance Document Box*

**13. (COFFRET.) A box for documents & household valuables, French, c.1425-c.1450.**

11.5cm x 23cm x 13.2cm (including hinges). Wood (probably beech), rectangular, with an arched lid, covered with elaborately incised thin leather, leather wraps 1-3cm over the edge of the box and onto the inner face of each board at the top, each board is made from one piece of wood, lid is held on with three wrought iron hinges which become three iron bands that wrap around the box, decorative wrought iron handle at top, all iron pieces held on with clinched nails (visible on the inside of the box), original lock and latch present, one small corner missing from the lock plate, worm holes present on all sides, a few small pieces of leather missing at corners and edges, a few later (but still early) nails added at corners, only one of the four brass sliders on bottom remaining.

\$9500.00

A LOVELY EARLY BOX, a *coffret* constructed of leather, wood & wrought iron, made in France during the second quarter of the 15<sup>th</sup> century. The leather is especially ornate and finely tooled, with intertwined flowers and vines wrapping around the four sides and lid and a punched *pointillé* background surrounded by geometric patterned borders. On the bottom, the leather is incised with a diamond pattern similar to bindings of the period.





This *coffret* is remarkably similar to an example in the Walters Art Museum, Baltimore, that was bequeathed to the museum by Henry Walters in 1931 (accession number 73.12).<sup>1</sup> The name they give to their box is *Coffret and Key* and the date they assign is c.1425 to c.1450. The iron work details on the hinges, latch, and handle are nearly identical to ours. In the leather tool work, the four petaled flower matches, and the vine motif and *pointillé* background are very similar. There is a difference in the geometric border: in the case of the Walters Art Museum example, it appears to be made by a roll tool, whereas in our example, it is mostly incised. But the location of the borders and their paneled geometric designs, are still very similar. I think it likely that the two *coffrets* were made by the same workshop and for this reason, we have taken our date from the Walters example.

*Coffrets* were used to hold letters, documents, books, writing supplies, precious household goods, personal valuables, and sometimes, relics. Unlike the iron chests that were also used during the same period, *coffrets* stored valuables both at home and while traveling due to their manageable size and weight. Within court culture, they were also given as gifts between men and

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<sup>1</sup> See <https://art.thewalters.org/detail/26415/coffret-and-key/> for pictures of the Walters Art Museum's *coffret*. The box was exhibited in the Cooper Union Museum's show *Leather in the Decorative Arts* (1950); Milwaukee-Downer College's show *Leather as an Art Medium* (1961), and the Walters Art Museum show *The International Style: The Arts in Europe Around 1400* (1962; item 104 in the printed catalogue). Another similar example, also French though not from the same workshop, is at the Victoria & Albert Museum which is dated to 1300-1400 (<https://collections.vam.ac.uk/item/O125819/coffret-unknown/>). The primary difference with V&A's *coffret* is that it retains its painted exterior and depicts a courtly love scene; what is very similar is the way in which the leather wraps around into the interior of the box, the workmanship on the lock plate and handle, and the *pointillé* design for the background.



women as they took the formal steps toward marriage. In fact, in the Baltimore Art Museum example, the pieces of leather at each end of the lid are inscribed “J ay bien choisy” (I have chosen well) and “Son voulloir est le myen” (His will is my will). It is unknown if the same inscription was on our box as those pieces of leather are not present in our example.<sup>2</sup>

Upon close inspection of our *coffret*, it is possible that the leather tooling on the lid is actually *cuir bouilli*, a Medieval and Renaissance method of molding leather after it was put into hot water. There are definitely areas where the leather is decorated through incision and a punched *pointillé* design, but the working of the leather to make the flowers and vines on the curved lid, appears more molded than tooled with a sharp knife. There is also a two-tone quality to the lid that may indicate that the leather was, at one point, painted (perhaps with the background in red).

According to Stefano Martinelli, early 15<sup>th</sup> century *coffrets* were constructed and decorated by *gainiers* masters and the metal mountings were made by the *garnisseurs de gaines* (who belonged to a different guild).<sup>3</sup> If the *coffret* needed to be painted, then a painter would be brought in. Martinelli notes that in the *Livre des métiers* (Paris, 1270), the *gainiers* masters were only allowed to use calf, horse, or lamb to cover the outside and inside of *coffrets*.

<sup>2</sup> *Coffrets* also appear in early literature during the description of courting and marriage scenes. For example, in Shakespeare's *Merchant of Venice* (act 2, scenes 7 & 9 and act 3, scene 2), there are three “caskets” that Portia asks each of her suitors to pick from, individually; the one that picks the right one, wins her hand.

<sup>3</sup> Martinelli, Stefano. “Artistic leather caskets in Flanders around 1400: a general survey.” *Fellows Colloquia, Metropolitan Museum of Art*, 2013, p. 2.

There is much mystery and disagreement surrounding *cuir brouilli* and few contemporary recipes survive.<sup>4</sup> Martinelli has noted “It should be considered not as a specific process, but as a label that includes close, but distinct leather working and forming procedures, whose goal is to give leather a high degree of workability through softening in hot water. The detailed decoration of the surface was incised with sharp and blunt tools. A marked and deep outline makes figures stand out against the background and emphasizes their relief, while shallower and subtle lines and dots describe draperies, facial features or smaller elements. As the examinations have proved, some lines were retraced with a heated tool.”<sup>5</sup> During the Middle Ages and Renaissance, *cuir brouilli* was also used to make book boxes, cutlery chests, containers for scientific instruments, and as an affordable alternative to armor.

Despite the period wear, handsome and in good condition.

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<sup>4</sup> Blair, John & Ramsay, Nigel eds., *English medieval industries*, “Cuir bouilli” chapter 10 by Laura Davies, pp. 94-102.

<sup>5</sup> Martinelli, p. 3.





*An Extremely Rare Collection of Works  
on the Soup Kitchens of Paris  
Bound in Green Vellum*

**14. A COLLECTION of six works on feeding the poor. Paris, [1800-1801].**

Contemporary quarter olive calf over green vellum boards, spine in seven compartments with double gilt fillets, red morocco label on spine, spine lightly rubbed at head of spine, red-speckled edges, first line of text for the last page of one leaf slightly cut into by the binders knife (sense still clear).

\$2500.00

I. *Dépenses de la souscription des soupes économiques*. [Paris]: Everat, [1801]. 8vo. [2], 15, [2], [1 - blank] pp.

II. *Rapport fait par les citoyens Everat et Petit, commissaires nommés par le comité central des soupes économiques, pour arrêter le compte de son trésorier*. [Paris]: Everat, [1801]. 8vo. 15, [1 - blank] pp.

III. *Recette. Liste générale des souscripteurs a l'établissement des soupes économiques*. [Paris]: Everat, [1801]. 8vo. [2], 34 pp.

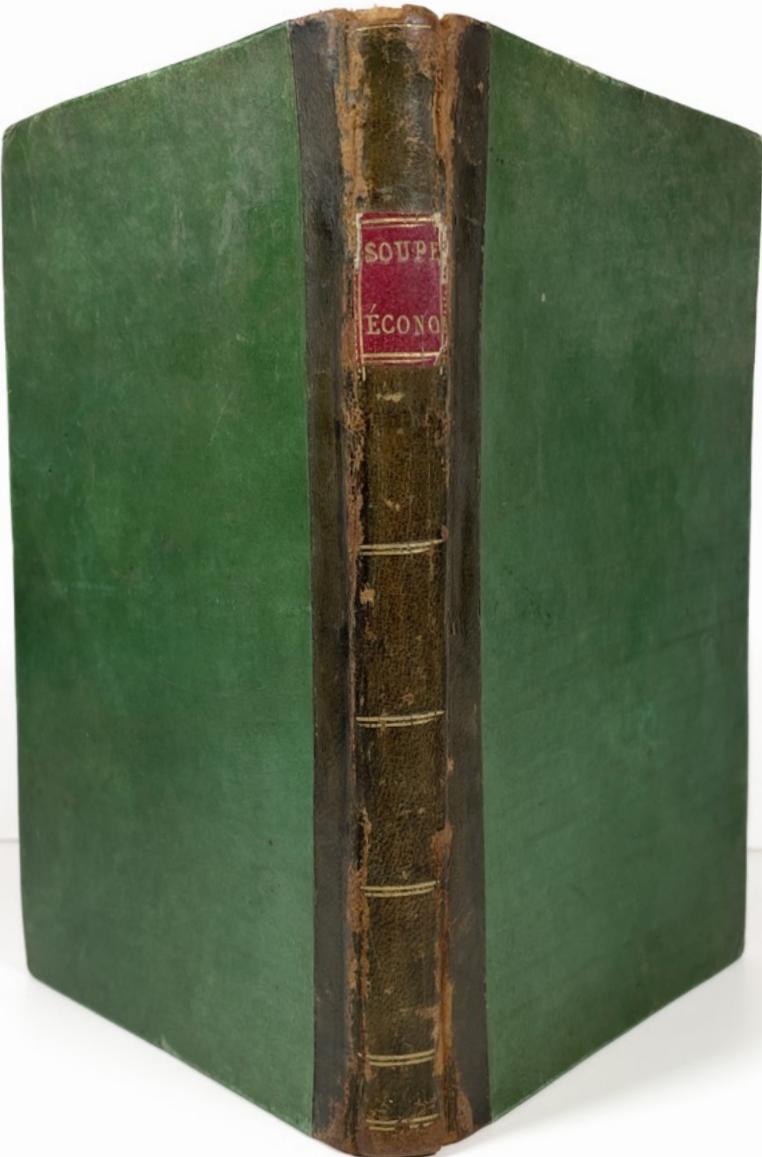
IV. Candolle, [Augustin Pyramus de], Secrétaire du Comité. *Rapport du comité central des soupes économiques*. N.p.: N.p., [1801]. 30, [2], pp.

V. *Instruction sur la composition et la préparation des soupes de Paris*. [Paris]: Everat, [1801]. 8vo. 11, [1- blank] pp.

VI. *Sur les fourneaux a la Rumford, et les soupes économiques*. Paris: [Cordier,] [1800]. 8vo. One engraved folding plate. [2], 40 pp. Light browning to upper edge of plate.

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An extremely rare collection of works on economical soups from the eighth and ninth years of the French Republic (1800-1801), when Napoleon Bonaparte was made First Consul and gained dictatorial power over France. In the years leading up to this book, there were increasingly devastating impacts on the poor of Paris. Here we see what was being done to keep them fed.



DÉPENSES  
DE LA SOUSCRIPTION  
DES SOUPES ÉCONOMIQUES

Au 16 Prairial an 9. 1805

PREMIER ÉTABLISSEMENT,  
Rue du Mail, No. 16.

|                                       |      |    |
|---------------------------------------|------|----|
| Loyer de cinq mois.                   | 355  | 6  |
| Menuiserie.                           | 63   |    |
| Peinture et Vitrerie.                 | 54   |    |
| Étamage et faux fonds.                | 51   | 10 |
| Pommes de terre. 56 sacs à 4 liv.     | 224  |    |
| Orge gruée. 74 bx. à 5 liv.           | 370  |    |
| Semouille d'Orge. 1950 bx. à 2 s. 1/2 | 243  | 15 |
| Haricots. 108 bx. à 4 liv.            | 432  |    |
| Lentilles. 50 bx. à 51 10 s 17 5      |      |    |
| Pois. 68 bx. à 21 10 s 17 1 5         |      |    |
| Sel. 878 liv. à 1 s 45 18             |      |    |
|                                       | 1511 | 18 |

Nota. Les dépenses de légumes secs,  
Sel, Pommes de terre, Orge, sont  
reportées en masse, Page 13.

1511 18 501 16  
A

I. *Dépenses de la souscription des soupes économiques* ("Expenses for the subscription of economical soups") accounts for the expenses incurred in making charitable soups as well as for the organization of the establishment. The accounts of six soup kitchens are listed as well as the costs for ingredients such as potatoes, barley, beans, lentils, peas, salt, bread, lard, bacon, herbs, onions, and carrots. Also included are the expenses for rent, carpentry and painting, wood for the stoves, water, laundry, candles, and maintenance. The number of vouchers and soups sold at each kitchen are also recorded.

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

II. *Rapport fait par les citoyens Everat et Petit, commissaires nommés par le comité central des soupes économiques, pour arrêter le compte de son trésorier* is a report praising the good work of Citizen Delessert fils, the treasurer of the "Central Committee of Economic Soup.". According to this report, he exceeded their expectations in his ability to obtain the ingredients needed to run the six kitchens mentioned in the previous publication on very little money. The only discouraging information they had to impart was that the cost of setting up the kitchens was more than originally expected, but here they reassure the committee that even these difficulties were accounted for by Delessert.

¶ OCLC: two locations outside of the United States.

III. *Recette. Liste générale des souscripteurs à l'établissement des soupes économiques* is a list of people who donated money to the "Central Committee of Economic Soups" to establish soup kitchens. The amounts committed by each donor are listed. Among the charitable are "Bonaparte, premier Consul" (18,000 livres); Taleyrand (202 livres, 10 sols); and Cadet de Vaux and Parmentier, (18 livres each).

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

IV. In the *Rapport du comité central des soupes économiques* (report of the Central Committee for Economic Soups), the committee reports to their subscribers on how they have done so far in feeding the poor. The committee points out that the food vouchers given to the poor include the words “the bearer has paid” to “spare the self-esteem of the poor.” This work was written by Augustin Pyramus de Candolle (1778-1874).

¶ OCLC: three locations outside of the United States.

V. In *Instruction sur la composition et la préparation des soupes de Paris*, the goal was to compose a soup that would “unite economy, pleasure, and good health” (“On doit chercher, en faisant une soupe économique, à réunir l’économie, l’agrément et la salubrité”). To that point, the “Central Committee of Economic Soups” heartily endorse barley as it is highly nutritious, easily digested, and an excellent substitute for wheat. Other ingredients recommended for an economical soup include onions, celery, cauliflower, leeks, carrots, cabbage, green peas, turnips, sorrel, savory, thyme, bay leaf, and salt and pepper, to which can be added old dried bread. In order to keep things interesting, they also recommend alternating beans with lentils every other day. In addition to the detailed list of ingredients, the committee provides information as to the weight, cost, and portions to be served.

The illustration depicts a soup voucher. It states that the bearer has paid one *décime* for a portion of soup.

¶ OCLC: two locations outside of the United States.

VI. *Sur les fourneaux a la Rumford, et les soupes économiques* goes into detail about the Rumford Stove, which was the model used by the Committee in their soup kitchens. This stove was invented by Count Rumford, (1753-1814), an American-born royalist who moved to England during the American Revolution. He conducted extensive research on heat, steam, and methods for feeding the military and the poor. The French greatly admired Rumford’s invention and the charitable soup kitchens which he established in Munich. Since year VIII (1800), the French established their own version of the soup kitchen using Rumford’s stove design to distribute 100 rations of soup per day. Included in this essay is a description of the furnace; soup ingredients; how to make the soup; reflections upon the efficacy of the soup kitchen; and then a presentation of the Committee’s ideas on how best to propagate further charitable soup establishments.

With an engraved folding plate depicting the workings of the stove.

¶ OCLC: University of Pennsylvania, Library of Congress, Harvard, National Library of Medicine, Duke University, and six locations outside of the United States.

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A fine collection of documents that bring to light efforts to meet the needs of the poor in Paris in the early 19<sup>th</sup> century.

In very good condition.

*An Early and Extremely Rare  
Regional Cookbook*

**15. LA CUISINIÈRE DE GENÈVE. Geneva: Bonant, 1798.**

12mo. Woodcut vignette on title page, one headpiece made of typographic ornaments, and additional small woodcut ornaments as head and tailpieces. 192 pp. Contemporary quarter vellum over red pastepaper boards, early green paper label on spine with titles in manuscript, corners bumped, edges of binding slightly worn, edges stained yellow. \$10,000.00

The extremely rare FIRST EDITION of *La cuisinière de Genève*, a collection of recipes that comes from *une cuisinière Genevoise* (a woman chef from Geneva). This is the first regional cookbook from Switzerland. The first edition is lacking from most gastronomic bibliographies and is virtually unknown in the market.<sup>1</sup>

The *Avant-Propos* begins by noting the existence of regional cookery: “Chaque païs, chaque mode. Ce vieux proverbe, don’t l’antiquité n’ôte point le mérite, a lieu en cuisine comme ailleurs.” (“Every country, every mode. This old proverb, of which antiquity does not take away the merit, takes place in the kitchen as elsewhere.”) The anonymous author goes on to note that a female cook from Geneva “qui ait servi dans de bonnes maisons” (“who has served in good houses”), has dictated these recipes so that they could be made available to the public and to respond to foreign interest in the cookery of Geneva.

*La cuisinière de Genève* includes more than 550 recipes organized into different types of dishes, all of which are well-indexed at the end. The

<sup>1</sup> Although there are no recorded sales of the first edition in the Rare Book Hub database, another copy did sell at Christies in Paris recently for 15,120 Euros (approximately \$16,500).



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# LA CUISINIÈRE DE GENÈVE.

Enseignant la manière de préparer toutes sortes de viandes, de volailles, de gibier, de poissons du Lac Léman, de légumes, de fruits, &c.

La façon de faire toutes sortes de gelées, de pâtes, de gâteaux, de tourtes, de pâtés, &c.

Et de composer divers sirops, glaces, crèmes, essences, &c. à la genevoise.

## PARTICULIÈREMENT

*À l'usage des jeunes Cuisinières qui veulent se pousser pour des repas un peu recherchés, comme pour des tables bourgeois.*



## A GENEVE,

Chez BONNANT, Imprimeur-Libraire,  
au bas de la vallée du Collège.

1798.

introduction to the book notes that much has been written on French cuisine but stresses that the cookery found in Switzerland, though similar, is entirely independent (though some of the recipes do reveal an Italian influence).

In the forward, the authors explain the fact that there are no quantities included in the recipes because the author wishes to cater to each individual's palette by letting the reader decide how much or little of each ingredient to add. The author also notes that cooking is an affair of reason and taste as well as practice. Included are recipes for preparing various meats (beef, veal, lamb, mutton, pig, fowl, and game) and "fish from Lake Geneva" (*poisson de Lac Léman*). Interestingly, the most numerous meat recipes are for veal. Veal is also very popular in Italian cuisine and the cookbook includes a ravioli dish that is filled with veal as well as a recipe for "Italian-style" veal sweetbreads.

There is an extensive vegetable section that includes recipes for artichokes, asparagus, cardoons (a type of artichoke flower), celery, mushrooms, chicory, cabbage, cauliflower, cucumbers, squash, hops, beans, spinach, lettuce, turnips, onions, sorrel, peas, potatoes, root vegetables, and truffles. Many of the other recipes, especially in the sauce section (which includes 65 recipes alone), also utilize vegetables.

The author hopes that by reading the cookbook, people who are on a tight budget will be able to see that good food can be made inexpensively ("les personnes économies y verront qu'on peut faire, à peu de frais, de très-bonnes choses"). But despite the author's interest in affordable food, there is quite a range of sophistication between the recipes. For example, in the sauces section, the sauces range from a *Sauce à la princesse* ("a princess sauce" that calls for butter, ham, parsley, spring onions, truffles, mushrooms, "good white wine," bay leaf, and salt and pepper) to a "pour man's sauce of water," (made of water, various alliums, salt, pepper, and a little lemon or orange juice). Also included are sections on eggs, ragouts, *patés*, *tourtes* (savory pies), pastries, fruit dishes, custards, and liqueurs.

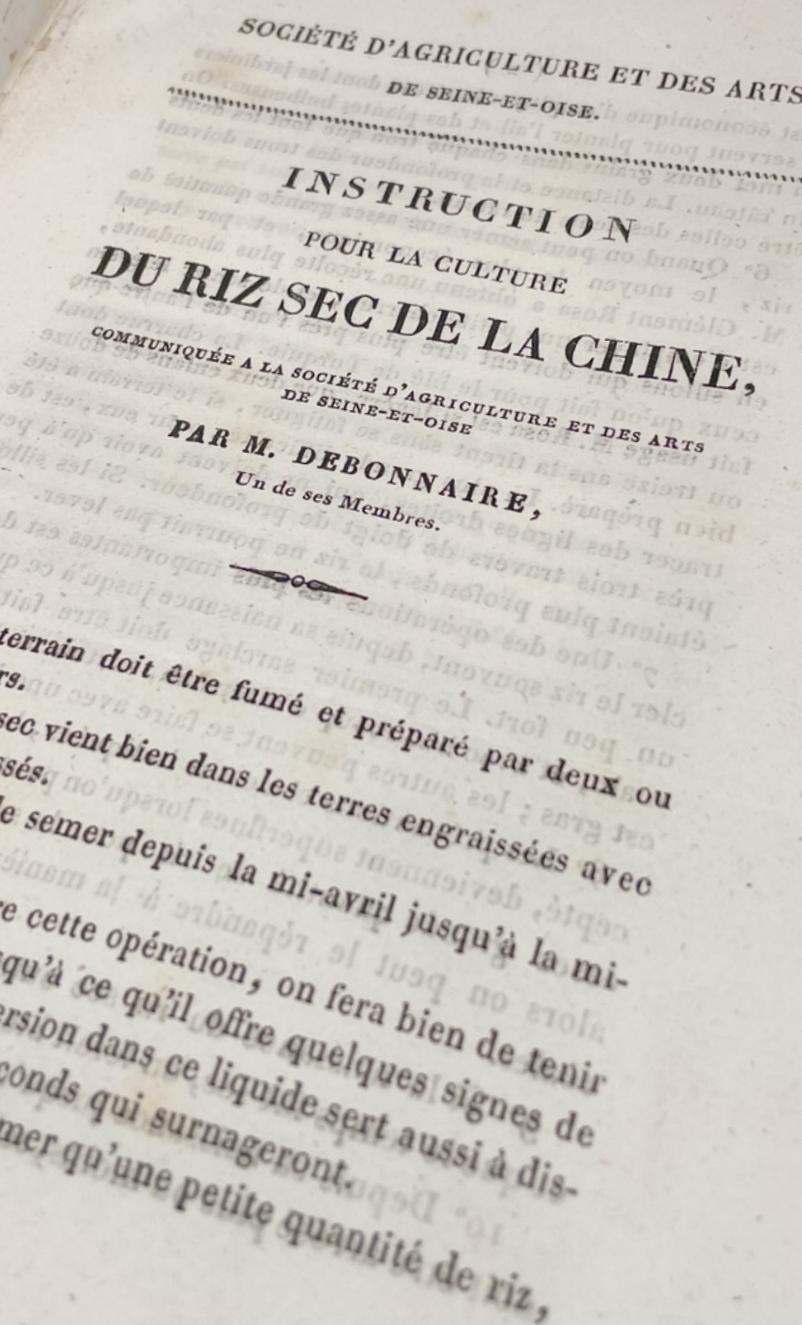
In a charming quarter-vellum binding made from a recycled early manuscript leaf.

In very good condition.

¶ Although OCLC lists two locations (both outside of the United States and one of which is described as a photocopy), there is also a copy at the Library of Congress.

This copy of *La cuisinière de Genève* is bound with two other works: an 1820 edition of Menon's *La nouvelle cuisinière bourgeoise*. Paris: Locard et Davi, 1820, that includes a lovely engraved frontispiece and a natural paper flaw affecting text on one leaf, and an incomplete copy of *Porte-feuille d'une bonne menagère*. Agen: Noubel, 1818.





*On the Cultivation of  
Rice in France*

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

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

\$1750.00

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

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

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

François Nicolas Allois was active as a printer at Versailles between 1828 and 1831.  
In very good condition.

¶ Not in OCLC.

*The Extremely Rare First Edition of an  
Important Baroque Carving Book*

**17. DE CIERLYCKE VOORSNYDINGE aller tafel-gerechten. Amsterdam: Sweerts, 1664.**

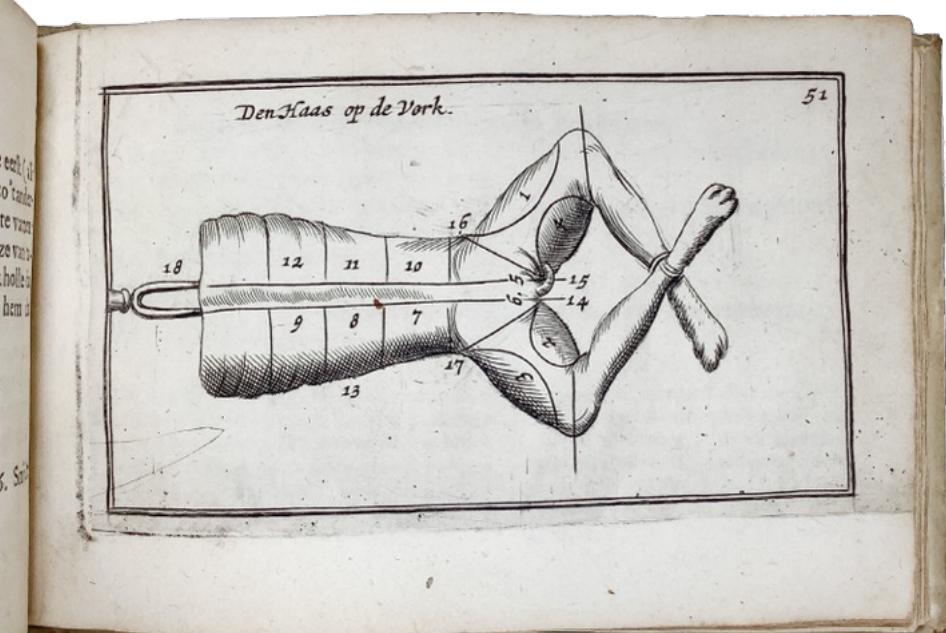
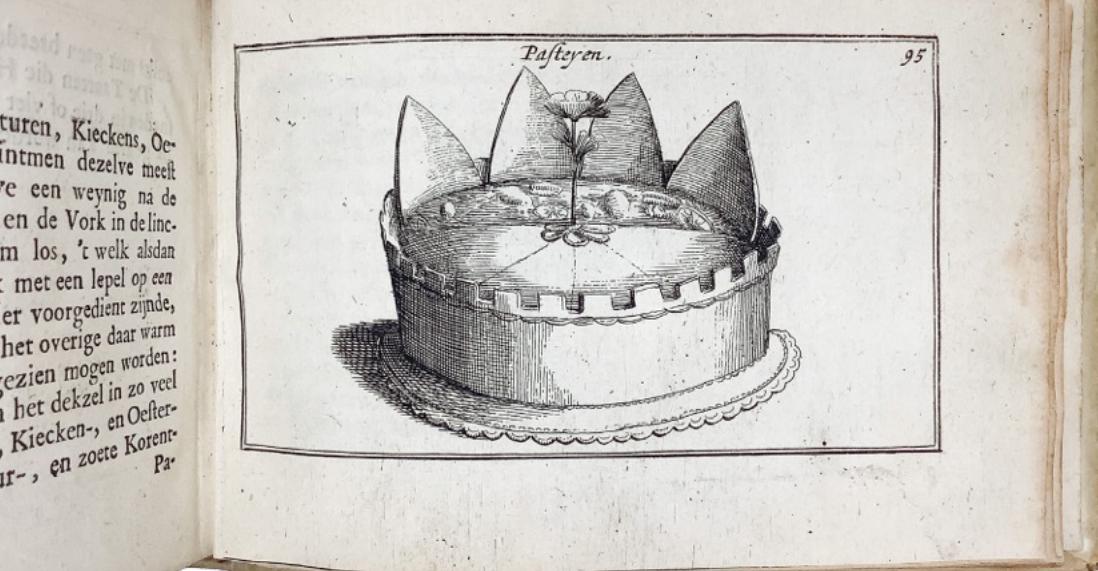
Oblong 8vo. Engraved title page and thirty-two plates, one of which is a large folding plate. 96 pp. Contemporary Dutch vellum, one paper flaw to the margin of the plate facing page 80 (not affecting image). \$16,000.00

The extremely rare FIRST EDITION of this well-known carving book, and with a good contemporary provenance (see below). During the Middle Ages and Renaissance, carving was a form of courtly table-side entertainment as well as an exhibition of the host's power: a well-dressed man, bearing very sharp knives and in the employ of the host, slicing various cooked animals, often in mid-air, and laying them out upon the plates of the guests. The carver was an expert with all blades, and one of the most trusted of the host's staff, an *officier de bouche* that was an important part of court culture.

The carver was also the intermediary between the kitchen and the diners. It was up to the carver to slice and serve meats and fish, and in some cases, fruits and vegetables to those at the table, especially in noble households where guests should not be seen extending any effort to cut their own food. In the *De cierlycke voorsnydinge*, instructions are provided for the carving of various birds, beef, pork, veal, crayfish, fish, cakes, pastries, and even artichokes. Each set of instructions is supported by finely engraved plates, almost all of which indicate the various cuts to be made, with each incision numbered.

The engraved title shows a gentleman at the table with a carver standing beside him slicing a bird on a fork in midair, an important skill of the time. The ornate drapery surrounding the scene is actually made up of a cornucopia of the various meats and fish that are described in the book. In the background is the ubiquitous dog chewing on something found on the floor. The large folding plate depicts several knives and forks to be used in carving.

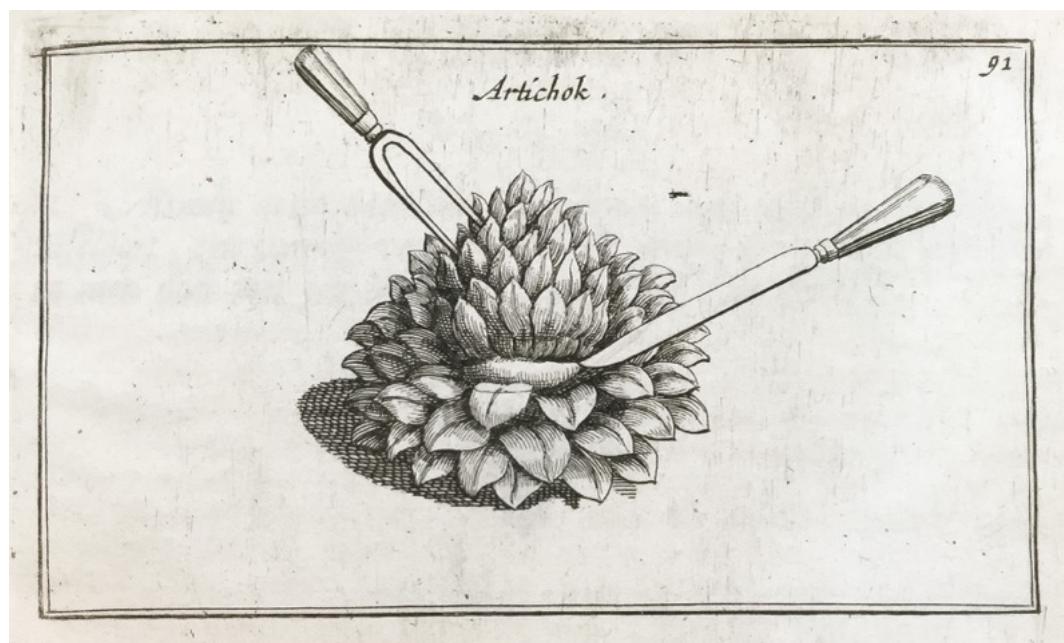
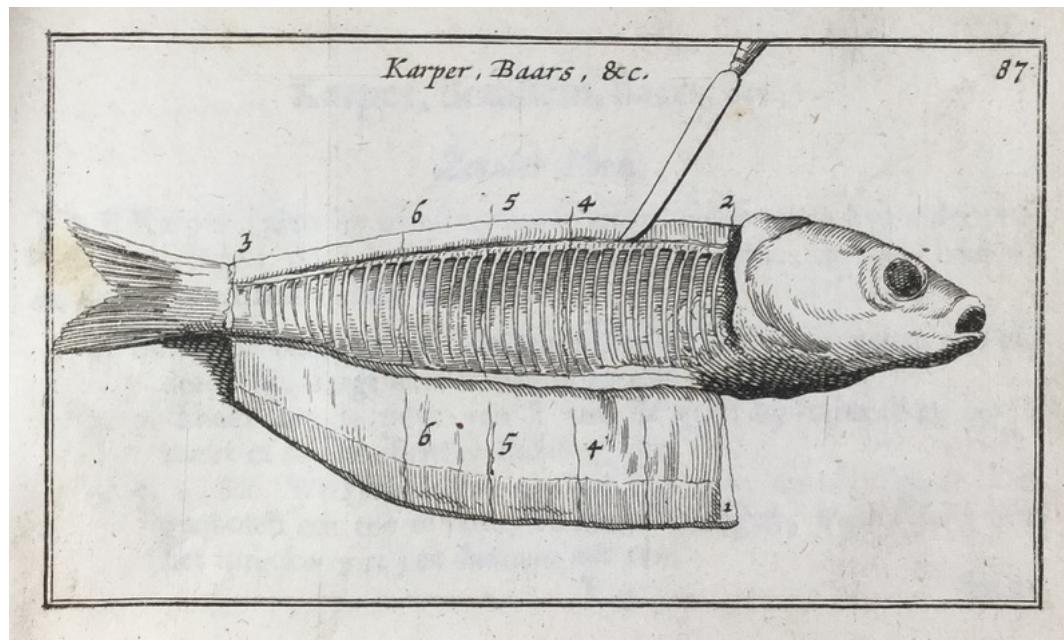




“Somewhat separate from [the kitchen] hierarchy, but absolutely essential to the entire banquet experience, was the *trincante*, or carver. There were usually several, one for each table of four, six, or up to eight guests. These were nobles whose sole duty was to impress their peers with their feats of dexterous knife work. There is an entirely separate literature devoted only to carving, and it is clear that such men were normally not members of the household staff but rather peers who considered it an honor and privilege to carve at the table of one of their superiors.” – Albala, *The Banquet*, p. 153.

“The art of carving had been disseminated in print nearly everywhere by the end of the seventeenth century. It became a central part of the dining ceremony, and as such, professionals armed with their instructional manuals joined the ranks of courtly officers. It is a good example of how nobles gained access to patronage networks and earned gainful professional occupation. It is also interesting that table-side carving is one of the last and vanishing remnants of fine dining in expensive restaurants, being replaced by plated food that has been prearranged in the kitchen. Ironically, it is also one of the few ceremonial acts still performed by the male head of the household in celebrations like Thanksgiving, a rudiment of this once noble art.” – *ibid.*, p. 158.

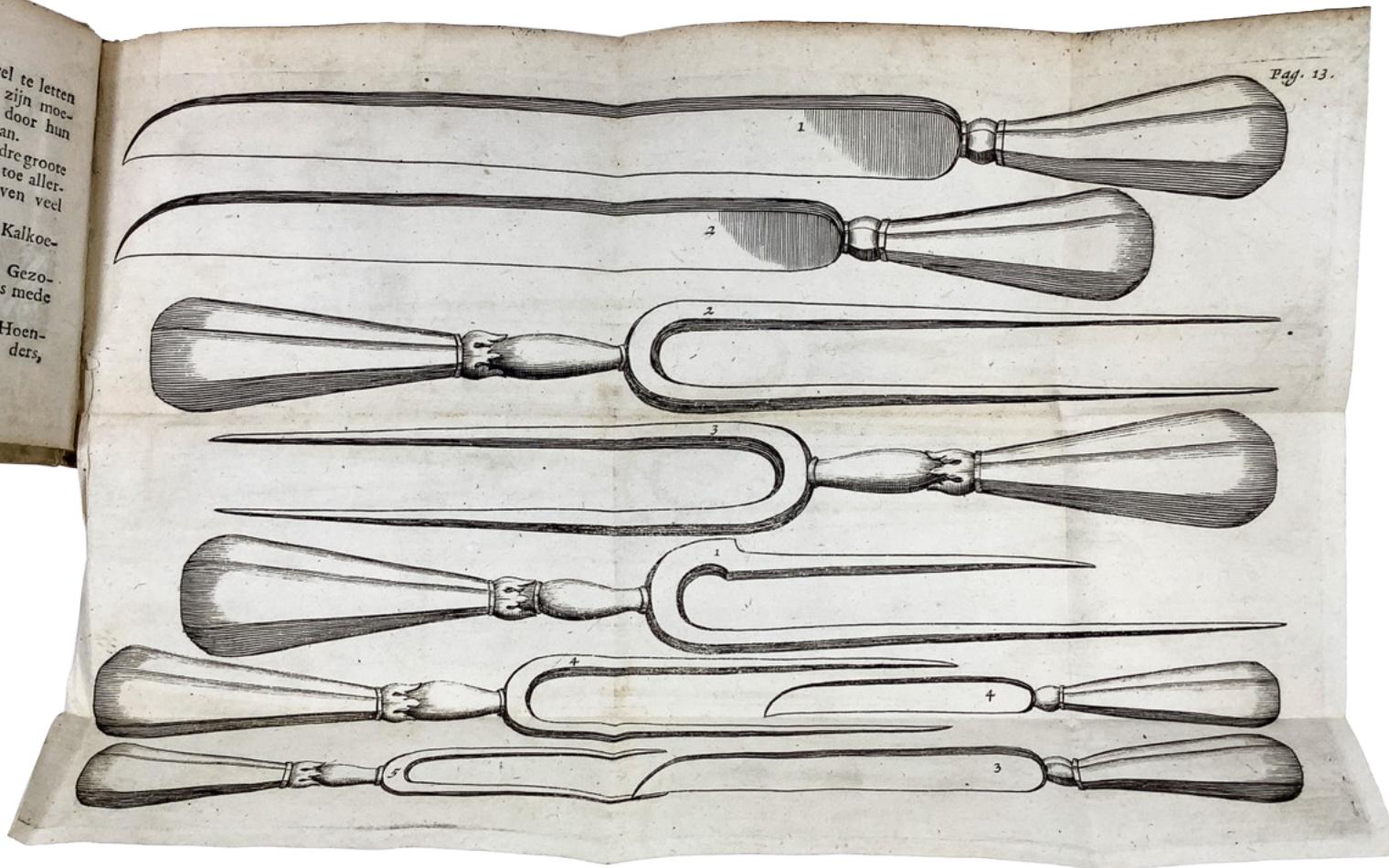
One of the most compelling aspects of this copy is the contemporary inscription on the upper free endpaper: “Steven Tracij, kost [?]: [?]: May 7 1665.” I have been unable to decipher the cost; it may be written in code. Steven Tracij was a physicist and instrument maker (including globes, watches and optics). He was born in Yarmouth, England, in approximately 1642, and died in Rotterdam in 1703.

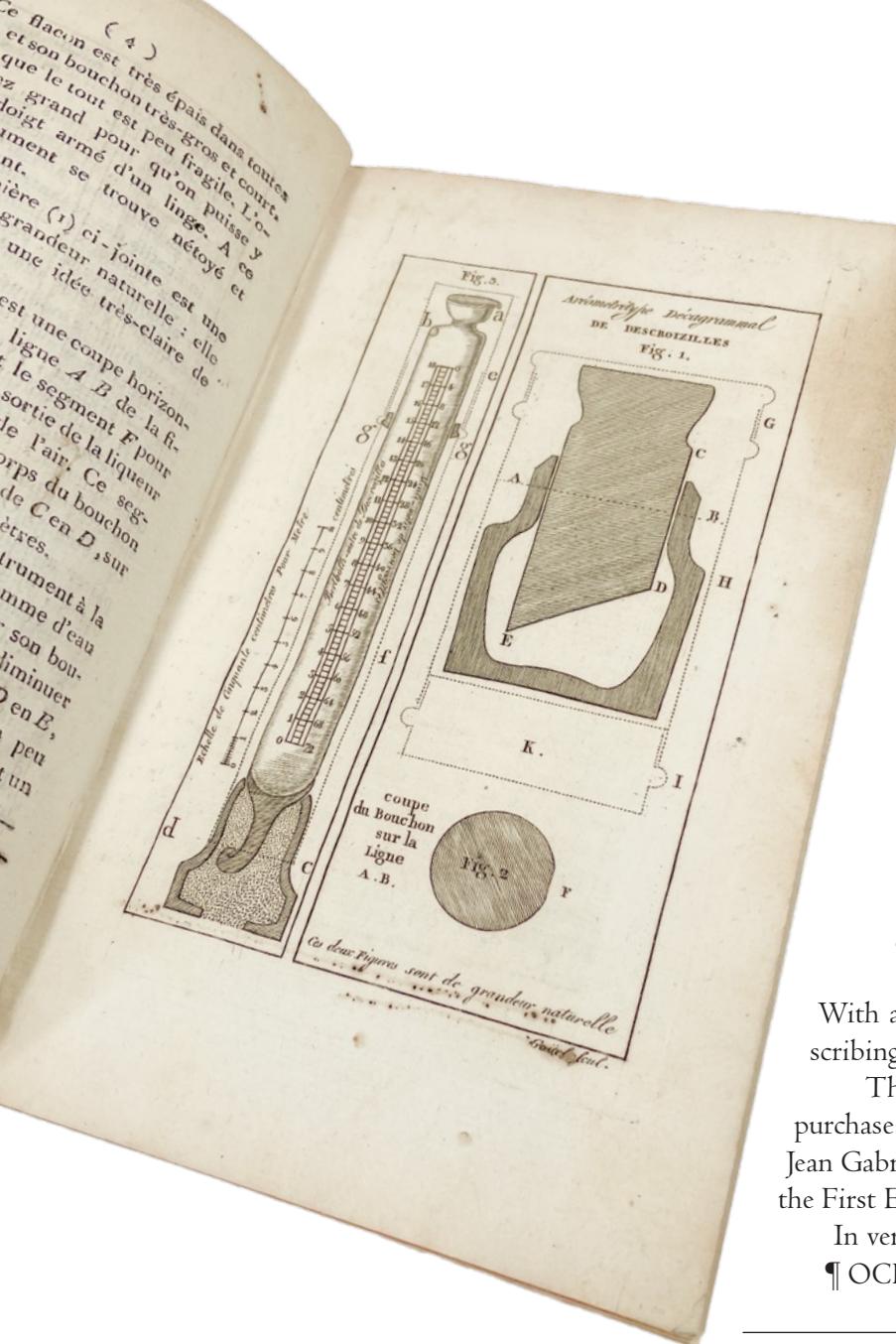


Tracij (or "Tracy") was a "Scientific instrument maker of English origin. He was born in Yarmouth or Arnemuiden, and died in Rotterdam, where he had a house at the Noordblaak near the 'Beurs'. Tracy made watches, clocks, mathematical instruments, celestial globes and spheres, of which the Leidsche Sphaera is the most famous. Under the authority of Adriaen Vroesen (Rotterdam regent) and after the instructions and calculations of Nicolaas Stampioen, Tracy designed and built the 'Leidsche Sphaera' (Museum Boerhaave Leiden). His daughter Elisabeth married the horologist Adriaen Hoogendijk (d. 1702), probably Tracy's apprentice. Their son Steven Hoogendijk was the founder of the 'Bataafsch Genootschap der Proefondervindelijke Wijsbegeerte'. After his death Tracy was (possibly) succeeded by the horologist Jan van Wijngaarden." — from [www.dwc.knaw.nl](http://www.dwc.knaw.nl), a website devoted to the history of Dutch instrument makers.

A fine copy.

¶ OCLC: British Library and five locations in the Netherlands. The copies listed in OCLC as "1660" are mis-attributions to the undated, second edition which was printed c.1668. Vicaire cols. 870-71.





*An Inventor to the Wine Industry*

18.

**DESCROIZILLES, François Antoine Henri. [Drop-title:] Extrait des annales de chimie. (Cahier de juin 1806.) Notices sur l'aréométrie. 1806.**

12mo. One engraved plate. 24pp. Pink marbled wrappers, brown stain to outer margin of first three leaves, faint foxing to a few leaves. \$750.00

The extremely rare FIRST EDITION of this work describing the hydrometer invented by François Antoine Henri Descroizilles. The *aréometrype* is an instrument for measuring the density of liquid and, according to Descroizilles, his invention is "infallible." In *Extrait des annales de chimie*, Descroizilles describes its use and defends its efficacy against other people's less accurate instruments.

François Antoine Henri Descroizilles (1751-1825) a French pharmacist, spent most of his life in industrial activities and the development of instruments and apparatuses for analyzing chemical products' common interest, among them a portable alembic for the wine industry, an aerometer, chlorometer for determining the contraction of chlorine in its solutions, and an alkalimeter for determining the concentration of *NaOH* and *KOH*, as such or in the form of salts. He may well be considered the founder of volumetric analysis....Some of his significant achievements are...the design of an aerometer, which allowed the determination of the specific gravity of a liquid, relative to the specific gravity of a given substance...<sup>1</sup>

With an engraved plate illustrating the *aréometrype décagrammal* and two pages devoted to describing how it works.

There is a *coda* which states that the instrument mentioned in this work is available for purchase at the "engineer Chevallier," on the corner of the Quai de l'Horloge du Palais. This was Jean Gabriel Augustin Chevallier, the largest French manufacturer of scientific instruments under the First Empire.

In very good condition.

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

<sup>1</sup> Jaime Wisniak. *François Antoine Henri Descroizilles*, Revista CENIC Ciencias Químicas, vol. 45, pp. 184-193, 2014.

*Siege Cuisine for the Poor;*  
*Exceptionally Rare*

**19. DESTAMINIL. *La cuisine pendant le siége. Recettes pour accomoder les viandes de cheval e d'ane et en préparer une nourriture agréable.* Paris: Librairie des Villes et des Campagnes [Charles Noblet], c.1871.**

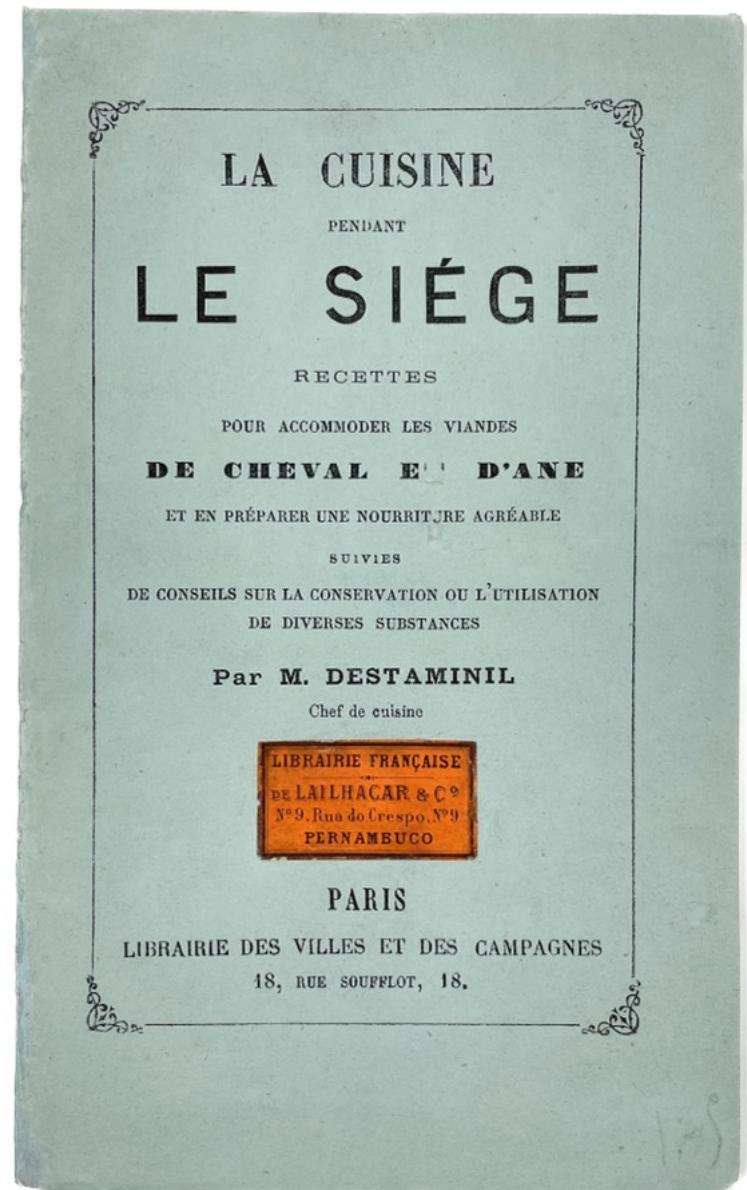
12mo. 24 pp. Original printed green wrappers, stitched as issued, early orange bookseller's label mounted onto upper wrapper. \$9000.00

A fine copy of the extremely rare FIRST EDITION of Destaminil's book of recipes written for those who seek proper nourishment during the Siege of Paris. The majority of the dishes call for horse, mule, or donkey meat and, on the title page, the author is described as a "chef de cuisine."

*La cuisine pendant le siége* provides a glimpse into the gastronomic life of Parisians during this demoralizing moment in French history. Emperor Napoleon III had surrendered to the Germans at the Battle of Sedan, but the French were not ready to accept the peace terms, and so the Germans encircled Paris from 19 September 1870 to 28 January 1871.

From the first weeks of the siege, the prices for comestibles reached unprecedented levels. Food rationing was introduced and Parisians were quick to seek out substitutes for meat that they no longer had access to. The wealthiest dined on giraffe, camel, kangaroo, and elephants taken from the zoo, while the rest ate equines, cat, dog, rabbit, hare, rooster, crow, sparrow, pigeon, and rat. Considering the disparity in the level of suffering between those with and without money during the siege, it is not surprising that less than a month later, the Paris Commune would begin.

The author explains the gustatory differences between the meat of horse, mule, and donkey. There are recipes for *pot-au-feu* (slowly boiled meat and vegetables that are then served as two separate courses of broth and then the meat and vegetables); *miroton* (leftover meat seasoned with broth, parsley, spring onions, garlic, salt and pepper); stew; roast; mince; and *terrine* (a loaf of forcemeat that is baked in a mold in a hot water bath).



### **Hachis de cheval**

Faites fondre quantité suffisante de saindoux ou de graisse de cheval dans un poêlon; mettez dedans de l'oignon et des fines herbes; après une dizaine de minutes de cuisson, ajoutez une cuillerée de farine pour faire un roux; mettez aussi quatre ou cinq cuillerées de bouillon ou de vin blanc. Lorsque l'ébullition a repris son cours, mettez le bouilli haché avec de la châtaigne à saucisse (quel l'on peut, au besoin, remplacer par de la pomme de terre hachée ou de la mie de pain); ajoutez quelques champignons si vous en avez; puis laissez mijoter à petit feu pendant une demi-heure.

### **Rôti de cheval**

Le rôti est un plat qui exige un morceau de choix. On en augmente la qualité en le piquant au lard et le faisant mariner deux ou trois jours dans du vin blanc ou du madère avec petits oignons, fines herbes, retournant et arrosant plusieurs fois par jour, selon la saison et l'état de la viande. Le filet, ainsi mariné, est souvent donné, dans nos restaurants, pour de bon chevreuil. Faire rôtir comme le filet de bœuf.

### **Horse-steaks**

Prenez un morceau de filet, enlevez les nerfs,

Also included are ways to prepare the kidneys, heart, liver, steak, tongue, and fat of horse, mule, and donkey. Although most of the accompanying ingredients are simple and affordable, occasionally, the recipes call for items such as truffles and bacon which for most people living through the siege would have been impossible to obtain. The following is a recipe for *haricot de cheval* (bean of horse), the equine version of a traditional French dish that would normally be prepared with mutton.

*Coupez en morceaux du plat-de-côtes ou du pis (parties inférieures de la poitrine et de l'estomac), faites revenir dans de la graisse de cheval, ou du lard si vous en avez; mettez de la farine, faites roussir, ajoutez un peu de bouillon, assaisonnez avec sel, poivre, ail, oignon, bouquet garni; faites cuire à petit feu pendant deux ou trois heures, puis ajoutez pommes de terre et navets, et continuez à faire bouillir jusqu'à cuisson complète de ces légumes et de la viande.*

Roughly translated to:

*Cut the ribs or udder (lower parts of the chest and stomach) into pieces, sauté in horse fat, or bacon if you have it; add flour, brown, add a little broth, season with salt, pepper, garlic, onion, a bundle of fresh herbs; cook over low heat for two or three hours, then add potatoes and turnips, and continue boiling until the vegetables and meat are completely cooked.*

The book concludes with information on how to prepare salted meat from America or the French navy; corned beef; semi-cured meat; and how to preserve milk and butter.

With the handsome bright orange Lailhacar & C<sup>o</sup> bookseller's label from Pernambuco, Brazil, mounted onto the upper wrapper.

In excellent condition, preserved in a marbled sleeve and slipcase.

¶ OCLC: two locations outside of the United States; the copy listed at the Staatsbibliothek zu Berlin is the electronic version at Gallica at the BnF.

Bringing Faith and Food  
to the Poor

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

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

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

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

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

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

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

In good condition.

¶ Not in OCLC.

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

<sup>2</sup> Ibid.



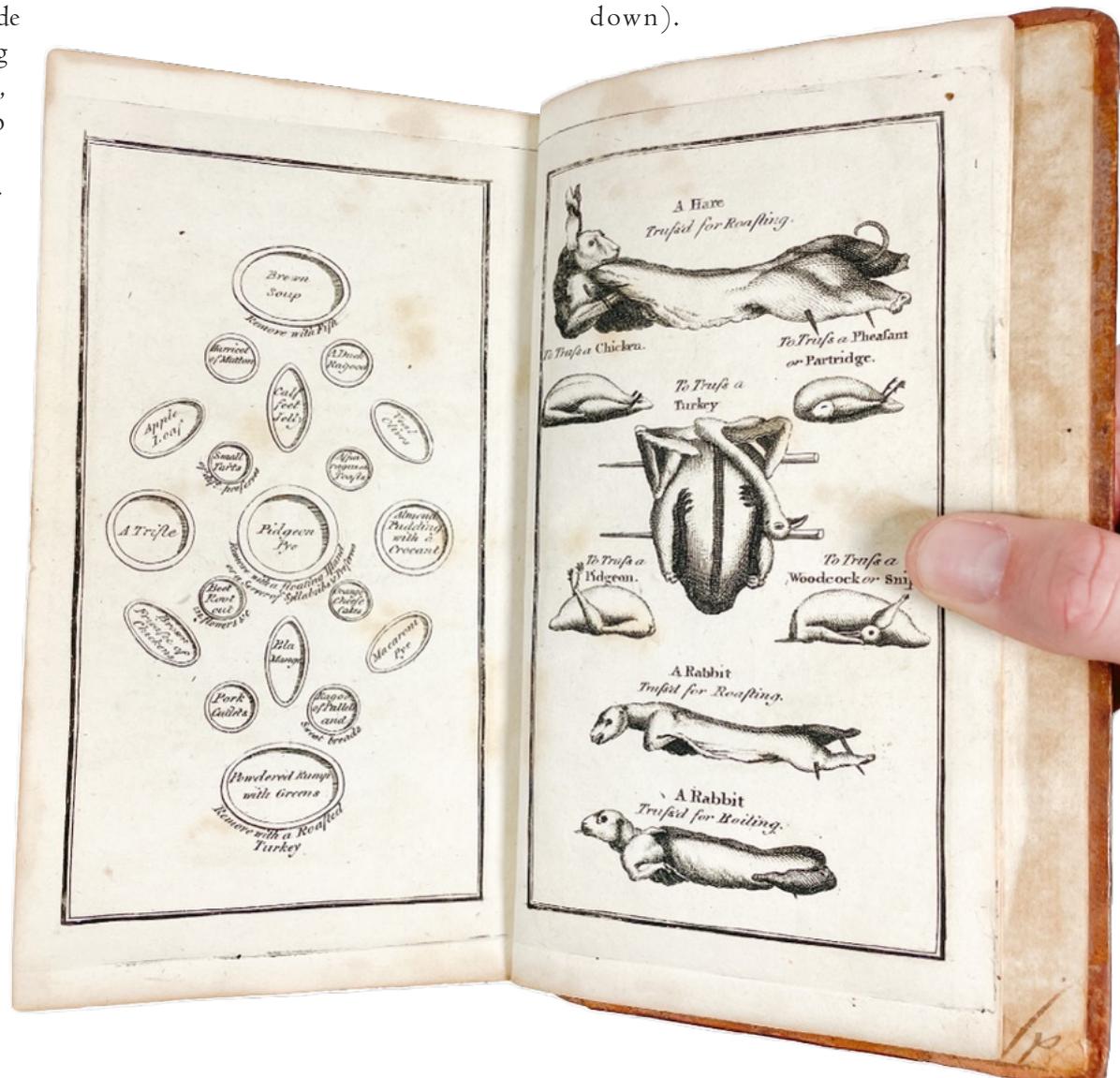
*"When Taste and Fancy are United"  
in Scotland*

**21. 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."

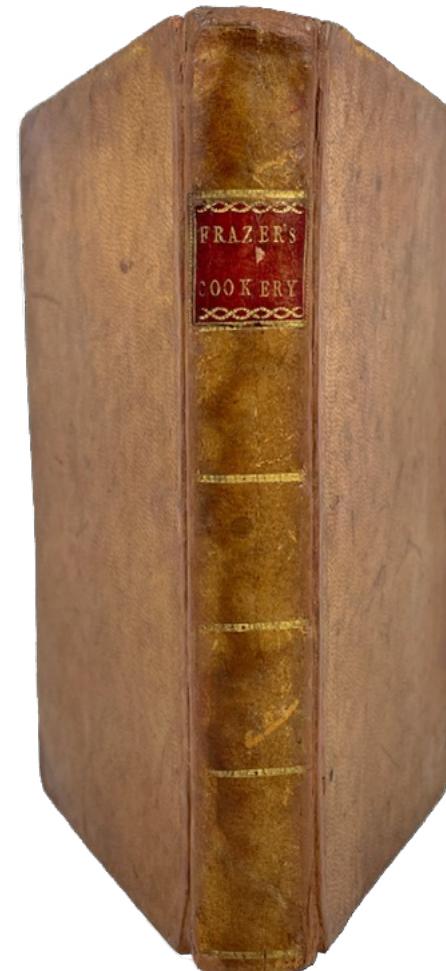
In very good condition and in a handsome contemporary binding.

¶ 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.

*dish*  
*Plates of water and a pound*  
*salt; skim it very clean; cut the cod in th*  
*slices; put it into boiling water for three n*  
*utes; drain it well from the water. Ga*  
*nish your dish with parsley. It should b*  
*eat with oil, mustard, and vinegar.*

*To stew Soles, or Flounders.*

*Skin and flour them; fry them a light*  
*brown; then drain all the fat from them.*  
*Brown a good piece of butter in flour,*  
*and add to it a little gravy, a few oysters*  
*with their liquor, a bunch of sweet herbs,*  
*onions, the squeeze of a lemon,*  
*an anchovy; mix them all together.*  
*Put in the fish; let them stew over*  
*slow fire half an hour. When*  
*going to dish them up, take out the*  
*onions; season them*  
*and spices; and garnis*





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

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

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

\$9,500.00

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

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

STE  
UIS

esson; je ne rapporte ici  
esson alenois.  
me & cultive dans les  
pied, ses feuilles sont  
it acre, mais agréable;

, est une plante haute  
feuilles sont étroites,  
oût tirant sur le salé;  
ort des fentes de la  
l'on la nomme perce-  
uites, lorsqu'elle est  
que les choux-cabus.

; les verres à tiges ou  
our mettre des neiges  
es ou autres, dont il  
eurs grandeurs. Ces  
u verre fort clair &

cuilliers dont on se  
airement de cuilliers  
live, & de cuilliers  
il y a un bec. Cela  
raisié, pour qu'elles

est le fondement  
urquoi je donne ci-  
nes dont on le fert  
ufflé, la plume, le  
es de ces cuillers,  
le petit & le grand

Planche 3.

Page 68.



Dupuis d.

L. Lethia. s.

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

A very good, unsophisticated copy.

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



*The Most Important 18th-Century  
English Cookbook*

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

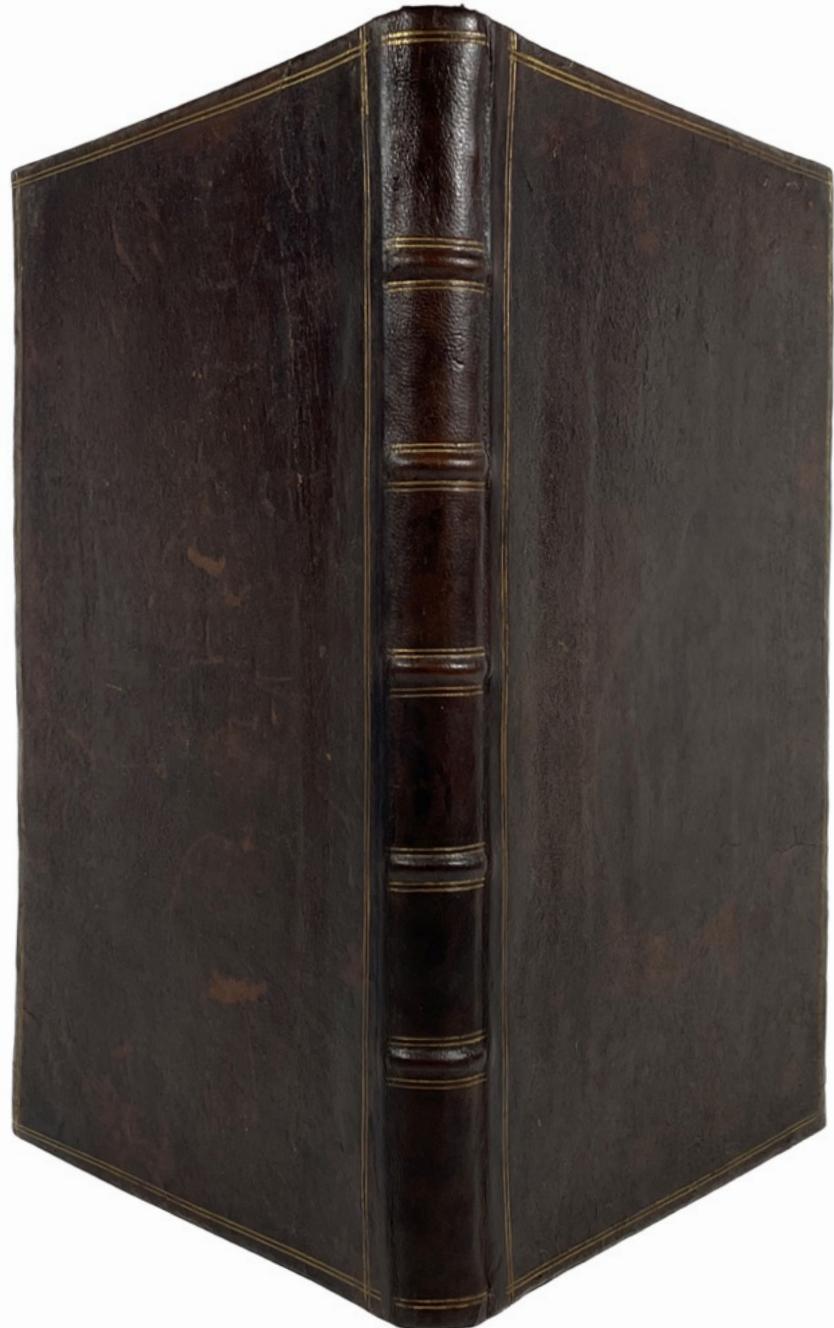
4to. Woodcut device on title page, woodcut headpieces, 8 p.l., ii, [3]-65, 68-135, 138-166 pp. Contemporary calf expertly rebacked, double gilt fillet around sides, spine in six compartments, raised bands, double gilt fillets on spine, expert paper restoration to the edges of the title page just touching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

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

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

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



T H E  
A R T  
O F  
C O O K E R Y,  
Made PLAIN and EASY;  
which far exceeds any THING of the Kind ever yet Published.

CONTAINING,

- Roasting, Boiling, &c.  
Side-Dishes.  
This Chapter, and you will find how  
a French Cook's Sauce is.  
a Number of pretty little Dishes fit  
for, or Side-Dish, and little Corner-  
great Table; and the rest you have  
er for Lent.  
fh.  
d Broths.  
gs.  
inner, a Number of good Dishes,  
make use for a Table at any  
Sick.  
ships.  
gs, Sausages, &c.
- XIII. To Pot and Make Hams, &c.  
XIV. Of Pickling.  
XV. Of Making Cakes, &c.  
XVI. Of Cheesecakes, Creams, Jellies, Whip  
Syllabubs, &c.  
XVII. Of Made Wines, Brewing, French Bread,  
Muffins, &c.  
XVIII. Jarring Cherries, and Preserves, &c.  
XIX. To Make Anchovies, Vermicella, Ketchup,  
Vinegar, and to keep Artichokes, French-  
Beans, &c.  
XX. Of Distilling.  
XXI. How to Market, and the Seasons of the  
Year for Butcher's Meat, Poultry, Fish, Herbs,  
Roots, &c. and Fruit.  
XXII. A certain Cure for the Bite of a Mad Dog.  
By Dr. Mead.

BY A LADY.



O N D O N:  
and sold at Mrs. Aßburn's, a China-Shop, the  
Fleet-Ditch. MDCCXLVII.

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

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

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

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

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

To make a Currey the *India* way

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

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

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

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

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

<sup>3</sup> Ibid.

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

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

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

A very good copy in a contemporary binding.

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

<sup>4</sup> Ibid.

*To Stew Beef Steaks.*  
TAKE Rump Steaks, Pepper and Salt, two or three Cloves, a little Bundle of Butter rolled in Flour, a Glass of White Wine, and an Onion, and when they are ready, then take out the Steaks, flour them, fry them very well, and then lay them in the Sauce they were stew'd in, and pour into the Pans, and then lay all the Fat, hot and thick. If you add a Quarter of Oyster-Sauce into the Dish, and pour the Sauce over them. Garnish with

*To Fry Beef Steaks.*  
TAKE Rump Steaks, beat them very well with a Roller, fry them in Butter, and whilst they are frying cut a large Onion small, a very little small, some grated Nutmeg, and a little Pepper and Salt; roll all together in a little Flour, put it into the Stew-pan, and shake all together. When the Sauce of a fine Thickness, dish it up.

*A second Way to Fry Beef Steaks.*  
CUT the Lean by itself, and beat them well with the Back of a Knife, Butter as will moisten the Pan, then fry the Fat by itself and lay upon the Meat, and them over a gentle Fire, then fry the Fat as it runs out of the Meat, and of Red Wine, Half an Anchovy, a little Nutmeg, a little beaten Pepper, and two or three little Boils, season it with Salt to your Palate, pour it over the S-

*Another Way to do Beef Steaks.*  
UT your Steaks, Half broil them, then lay them into a Stew-pan, season them, and cover them with Gravy, and a Piece of Butter rolled in Flour; let them the Yolks of two Eggs, stir all together for two or three Minutes, and then

*A pretty Side-Dish of Beef.*  
tender Piece of Beef, lay fat Bacon all over it and roll it in Paper, b about two Pounds in thin Slices, lay them into a Stew-pan, and tal and chop them small, lay over them a little Pepper and Salt, stew then drain out the Butter, and shake some Flour over them; toss them, let them stew till they are thick, and dish them up.

*To dress a Fillet of Beef.*  
Sirloin: You must carefully cut it all out from the Bone, gr Bread, a little Pepper and Salt, a little Lemon-peel, a litt it up tight; tye it with a Packthread, roast it, put a Qua onto the Dripping-pan and baste it; when it is enough ta hold it together, have a little good Gravy in the P baste it with Red Wine and Butter, if you like it better

*Beef Steaks Rolled.*  
them with a Cleaver, and make a Force-Meat to the Flesh of a large Fowl cut small, Half a Poin of Veal chopp'd small, a Sweetbread cut in and then cut small, some Parsley, the V- Lemon-peel cut fine, a little D- Steaks, roll them in a Bit



Pour sçauoir appareiller Chappons, Perdris,  
Lieures, Cignes, Cormorans, Mouton,  
& Veau, & plusieurs autres: tant  
boüilly rosty, qu'en paste.

## CHAP. II.

## Pour faire Chappon aux poix.

**D**renez vn bon trumeau de Bœuf, à tout la mouelle, & le mettez bouillir, & les chappons, & vn peu de lard, avec du sel : & quand les chappons feront presque cuits, tirez les hors du pot, & faites broyer vos poix puis les faut mettre dedans le bouillon, où les chappons auront cuit, & osterz les os de Bœuf, puis remets-les chappons bouillir avec les poix, & quand les poix feront bié cuits, coule les par l'estamine, & faites bouillir en vne poëlle blanche, & faites dresser vos poix par dessus voistre graine & feruez.

## Chappon boüilly.

Prenez en tant que voudrez, vn ou deux ou vn os de Bœuf, à tout la mouelle & vn

The Only Known Copy of this  
Classic in Renaissance  
French Cookery

**24. LE GRAND cuisinier, tres utile et profitable à tous.**  
Rouen: De l'Imprimerie de Thomas Daré, tenant sa  
boutique au premier degré du Pallais, c.1604-c.1614

12mo. Woodcut vignette on title page, woodcut historiated initials, headpieces made from typographic ornaments. 12, "12", 13-33, "33", [34]-82 ll. A-G<sup>2</sup>. Red morocco binding, triple gilt fillet around sides, spine richly gilt in six compartments, raised bands, edges of boards with gilt double fillet, gilt dentelles, edges gilt and marbled, marbled endpapers, expert paper repairs to edges of title page (not affecting text), natural paper flaw to the lower corner of two leaves, first few pages lightly browned. \$35,000.00

The rarity and importance of this work cannot be overstated. This is the only known copy of this edition of *Le grand cuisinier*, the most influential collection of French cookery recipes during the Renaissance.

*Le grand cuisinier* includes 437 recipes organized into four chapters. The first is concerned with broths and vegetables. The second provides directions for cooking game birds, hare, lamb, and veal, both boiled and roasted. The third section gives recipes for jellies, creams, sauces, and other types of meat. The final chapter of recipes covers eggs, eels, pike, carp, sturgeon, and all other kinds of fresh and saltwater fish.

In the second chapter is the following recipe *Pour faire andouille de foye de veau* (To make andouille of veal liver – andouille is a sausage cased in a pig's large intestine):

*Prenez foye de veau, gresse de boeuf, & lard, & le tout faites cuire ensemble, puis le bachez bien manu, & prendras des raisins de corinthe, clou de girofle, battus menu, avec forces fines herbes & moy eux d'oeufs, puis au prendras tayes de veau, ou de mouton, & les enveloppez en façon d'andouilles, & les rostissez sur le gril, & les servez à l'entree de table.*

Roughly translated to:

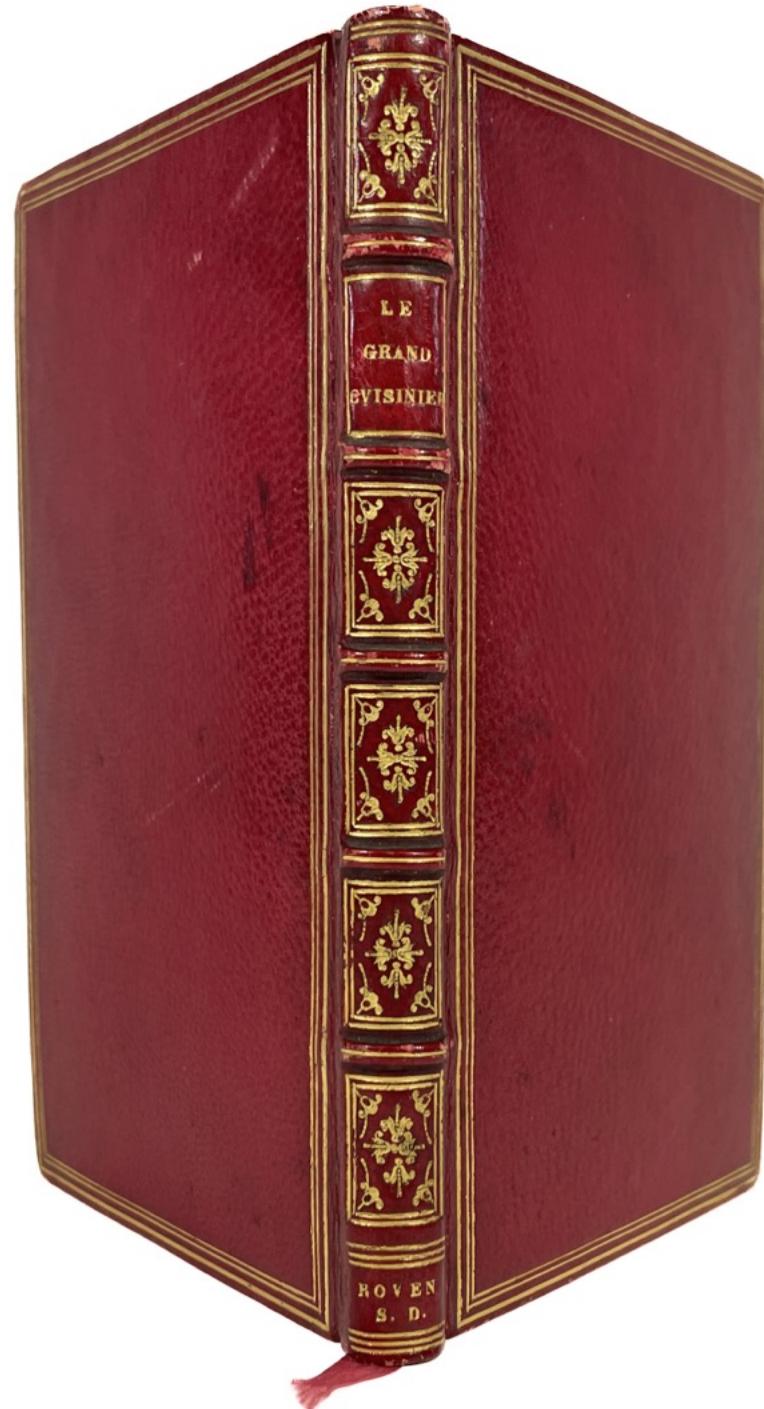
*Take calf's liver, beef fat, bacon, & cook it all together, then chop it well, & take currants, cloves beaten well with strong fine herbs & egg yolks, then take pieces of veal, or mutton, & envelope them like andouilles, & roast them on the grill, & serve them just before the main course at the table.*

The final two chapters, five and six, are concerned with banquets, menus, and the foods and supplies needed. Attention is given to the season as well as the particularities of the event. These chapters comprise the final seven leaves of the book.

*Le grand cuisinier* is known by four different titles: *Le fleur de toute cuisine*, *Le bon cuisinier*, *Le livre de honeste volupté* (not to be mistaken for *Platina*), and *Le grand cuisinier*.<sup>1</sup> The collection of recipes is considered to be the fifth cookbook published in French and it is made up of previous recipes from other works as well as new recipes never before printed.

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<sup>1</sup> See Notaker 605.1.



There are recipes from the 14<sup>th</sup> century manuscript *Le ménagier de Paris*, the French edition of Platina (1505), and the *Livre de cuisine* (1508), as well as new recipes from an unknown source that can be roughly dated to 1500.<sup>2</sup> All editions of *Le grand cuisinier* are exceptionally rare and survive in one copy only.

We have attributed the date to c.1604-c.1614 because, according to the Bibliothèque nationale de France, these are the dates that Daré was active at “sa bouticque au premier degré du Pallais” in Rouen.

The woodcut vignette depicts a unicorn holding a shield marked with the christogram “IHS” (Jesus Hominum Salvator – Jesus savior of humankind).

The binding is signed by Closs on the verso of the upper free endpaper. It appears to be a mid-19<sup>th</sup> century binding (the binding was already there when Yemeniz catalogued the book in 1867 – see below).

Tipped in after one of the initial blank leaves are four pages in manuscript in a 19<sup>th</sup> century hand describing the book and other editions.

With the bookplate of Nicolas Yemeniz (1775-1871) on the verso of the upper free endpaper (Yemeniz library catalogue, 1867, n° 901). The armorial bookplates of Mery de Bellegarde and Baron Pierre de Crombrugge on the upper pastedown.

Mis-printings in foliation are as follows: l. 48 (E<sup>2</sup>) is not foliated; l. 57 is printed as “7;” l. 59 as “56;” and l. 64 as “67.”

In very good condition.

¶ Vicaire col. 230 (citing this copy). Not in Notaker, OCLC, or USTC.

<sup>2</sup> Philip and Mary Hyman, “Les livres de cuisine et le commerce des recettes en France aux X<sup>e</sup> et XVI<sup>e</sup> siècles, XVe and XVIe siècles,” in *Du manuscrit à la table*, 1992, pp. 59-68, and *Livres en bouche*, 2001, p. 97.



*“The First Ever Gastronomic Magazine”*

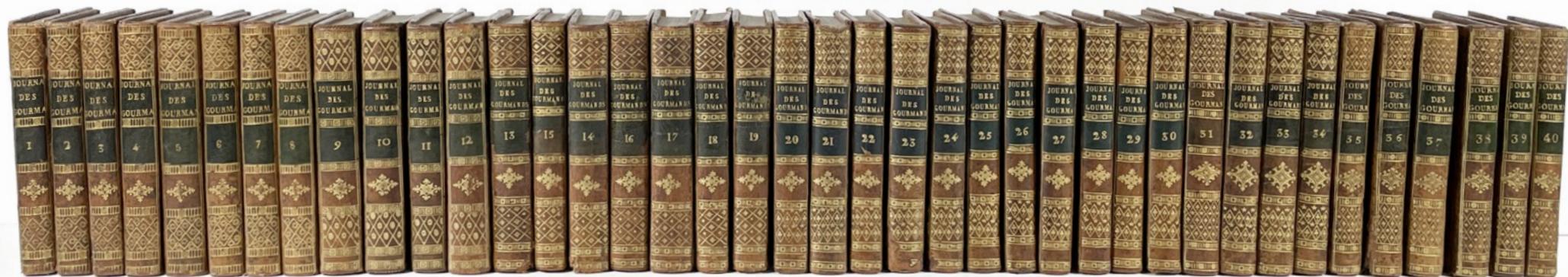
25. [GRIMOD DE LA REYNIÈRE, Alexander Balthazar Laurent.] *Journal des gourmands et des belles, ou l'épicurien français*. Paris: Capelle et Renand, 1806-1807. [With:] *L'Épicurien Français, ou les diners du caveau moderne*. Paris: Capelle et Renand, Poulet, Rosa, 1808-1815.

12mo. 28 frontispieces. 121 issues bound in 40 uniform contemporary bindings of tree calf, spine richly gilt in five compartments, black labels in the second and third compartments, edges gilt. \$20,000.00

A remarkable run of all 121 issues of this important gastronomic journal, edited by Grimod de la Reynière, the first restaurant critic in history. All are first editions. This is one of three complete sets known and the only set remaining in private hands.

Although many scholars are familiar with Grimod's celebrated *Almanach des gourmands* (8 vols, first ed.: 1804-1812), far fewer know of the *Journal des gourmands*, the first ever gastronomic periodical and a publication which is, in fact, far more extensive than the *Almanach*. This is an important work for any scholar or collector of gastronomy as it played a crucial role in the birth of culinary journalism.

*The success of the Almanach des Gourmands encouraged Grimod to turn his hand to other projects connected with food. In the first flush of the popularity of the Almanach, the publishers Capell and Renaud were anxious to capitalize on this new public awareness for gourmandise. Grimod too was sensitive to the fact a paper was necessary to maintain quality in the kitchen. The project was therefore entrusted to the 'Diners du Vaudeville' with Grimod as the presiding genius. The result was a monthly magazine entitled the Journal des Gourmandes et des Belles which appeared for the first time in January 1806....The editorial staff met on the twentieth of each month for a huge meal at Baleine's restaurant, the Rocher de Cancale. As the publisher footed the bill for the meal it was the day Grimod ate for the other twenty-nine of the month.*  
— MacDonogh, *A Palate in Revolution*, pp. 73-4.





It should be noted that none of the great gastronomy collectors were able to put together a complete run: Drexel only managed to have from 1806-1811; Georg references the same; Schraemli only until 1806-1807; Robert Viel's from 1806-1812 (see the Maggs catalogue, item 336; sold for 7£ 10s in 1937); and Walterspiel had a mismatched set which was nearly complete, but still lacked three of the early issues (see Oberlé).

The journal ran up through issue 121 for the year 1815 (though the final volume was actually published in 1816), and there is only one copy in the United States that is known to be complete (University of Wisconsin, Madison). The set offered here contains all 121 issues bound in 40 volumes. Writing in 1890, Vicaire noted “Cette collection, sans être rare, ne se rencontre qu’assez difficilement complète. Elle vaut de 50 à 60 francs” (This collection, without being rare, is difficult to find complete. It is worth 50 to 60 francs), which was a very high valuation at the time (when the average book listed by Vicaire was 3-5 francs).

In addition to containing recipes, gastronomic essays and poetry, each of the 121 issues contains a discussion about wine. For example, there are essays on “Du vin” and “Des vins” (April, 1806); “Des Vins de France – Du Bordeaux” (July, 1806); “Topographie bachique – Fin de vins du Midi” (beginning January, 1807, but continuing through a few issues); “Le vin de Bourgogne” (beginning June, 1807, but continuing through a few issues); “Vins de Bass-Bourgogne” (November, 1807), and so on, and this is just a selection taken from a handful of the first issues. In addition to writings specifically about wine, there are also many general writings on gastronomy that include a discussion of drinking and wine.

Although the work is anonymous, part-way down the title page it is noted that the work was written “par l’Auteur de l’*Almanach des Gourmands*, plusieurs Convives des Diners du Vaudeville et un Docteur en Médecine.” Of course, Grimod was the author of the *Almanach des Gourmands*; the “Diners du Vaudeville” was Grimod’s important dining group (including women and men in equal parts); and about the medical doctor, little seems to be known, though most of the medical and health sections are signed “M. S. U.”

This copy also has a fascinating provenance. Each volume has the late 19<sup>th</sup> century ex libris of the Comte de la Revelliére. On the verso of the frontispiece of the second volume is an inscription dated 1919 that states “le collaborateur qui écrit sous le nom Gastermann est Louis Revelliére, député”

(“the collaborator who writes under the name of Gastermann is Louis Revelliére, deputy”). Ned Rival, the biographer of Grimod, has referred to a Revelliére that succeeded Grimod in the *Journal*, but very little is known about him. Interestingly, in several places in this set of volumes, the initials “L.R.” have been inscribed after articles signed “Gastermann” (e.g. vol. II, pp. 29, 100 & 200 and vol. III, pp. 15, 25, 104, 189, & 213). Presumably, the Comte de la Revelliére is a descendant of the Revelliére mentioned by Rival.

In fine condition.

¶ OCLC: University of Wisconsin and Bibliothèque nationale de France (although several incomplete sets are also listed). Note about the numbering of the issues: issue 115 was never issued and nos. 120 and 121 were issued together.





Les Rêves d'un Gourmand.

Dunant del,

A.B.L. Grimod de la Reyniere, inv<sup>t</sup>.

Maradan sc.

"Savior of French Gastronomy After the Revolution"  
 & The First Restaurant Critic in History

**26. GRIMOD DE LA REYNIÈRE, Alexandre Balthasar Laurent. Almanach des gourmands. Paris: Maradan [years 1-6] & Chaumerot [years 7-8], 1803-1812.**

12mo. Eight *Almanachs* bound in four volumes. Engraved frontispiece. [i-iv], [12], [v]-viii, viii, [9]-247, [1] pp.; Engraved frontispiece. 2 p.l., xxii, [23]-318 pp.; Engraved frontispiece. xiv, 342 pp.; Engraved frontispiece. xx, 336 pp.; Engraved frontispiece. xiv, 362 pp.; Engraved frontispiece. xii, 331, [1] pp.; Engraved frontispiece. xvi, 340, [1-errata] pp.; Engraved frontispiece. xiv, 360 pp. Matching early twentieth century calf with single gilt fillet borders, red and green morocco lettering pieces on spines, raised bands with gilt fillets, edges of boards in gilt, gilt dentelles, marbled endpapers, light occasional spotting, repair to half-title of the first *Almanach* (not affecting text).

\$7000.00

A fine complete set of Grimod de la Reynière's famous *Almanach des Gourmands*. Volumes I & II are Second Editions and volumes III-VIII are FIRST EDITIONS. The frontispieces are some of the most famous illustrations in gastronomic literature. Along with Brillat-Savarin, Grimod is considered one of the founders of our modern understanding of food. Grimod de la Reynière was born in Paris, November 20, 1758. After studying and practicing law and being involved in various artistic and commercial pursuits, he became enamored with an actress, Josephine Mézeray, only to have his affections scorned. Around the same time his drama criticism was being censured and from that point onward his life was focused on culinary pursuits.

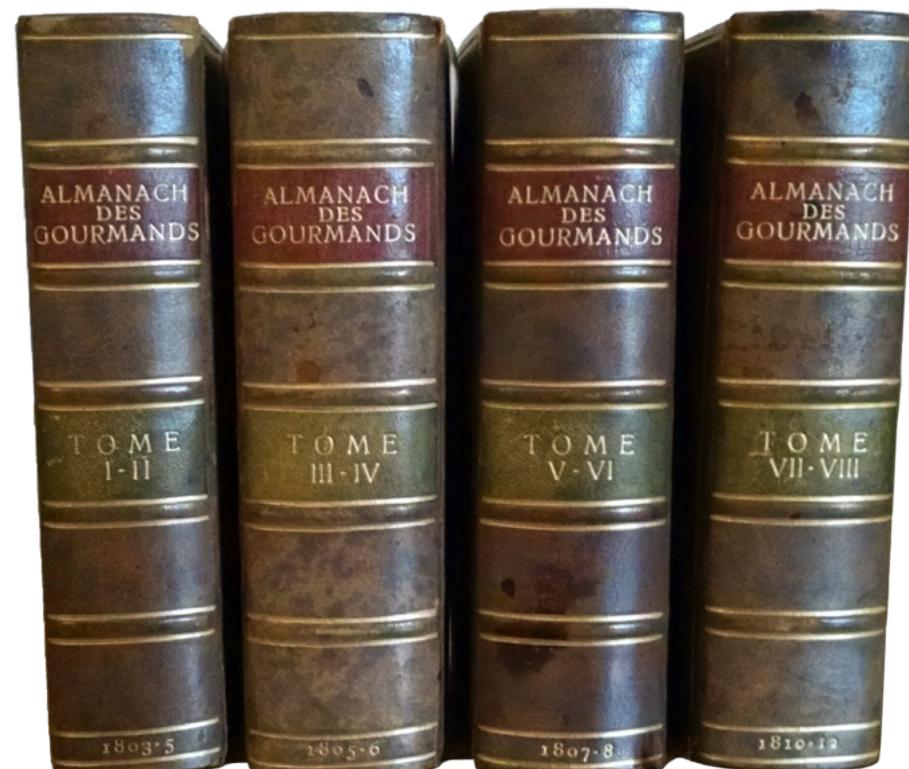
“As a first step Grimod conceived the *Almanach des Gourmands* in 1803, and continued to publish it annually until 1812. In it he discussed various foods, especially those in season or suitable to the time of year. He also recommended suppliers. Some accused him of bias in his recommendation....

“Whenever some new culinary idea presented itself, in a restaurant or at a friend’s table, Grimod was quick to share it with his readers. A potage devised by his friend M. Camerani of the Opera-Comique was promptly baptized *potage Camerani* by Grimod.” — Aresty, *The Exquisite Table*, p. 82 (and see pp. 77-89 for more on the amazing life of Grimod de la Reynière).

Grimod de la Reynière visited various shops and wrote about those he considered noteworthy. All suppliers were approved by a jury of tasters, selected by himself and often included a majority of women (including the woman who had broken his heart). The published opinions of this jury were often flammable and resulted in a series of vituperative letters between Grimod de la Reynière and various merchants in Paris. In many ways, Grimod de la Reynière can be understood as both the gastronomic bridge between 18th and 19th century France as well as the beginning of modern culinary journalism. He was also the foundation upon which Brillat-Savarin built.

Each volume has an ownership inscription on the first blank reading, “Frank Oliver 1931.” Binder’s stamp from Bayntun Binders, Bath, England, on the upper free endpaper of each volume. The eighth *Almanach* has an early (private?) library stamp on the half-title and an early library stamp (in light blue ink) on the blank recto of the frontispiece.

¶ Arresty, *The Exquisite Table*, p. 78—“self-appointed savior of French gastronomy after the Revolution;” Bitting p. 203; Horn-Arndt 451; Maggs 342; Oberlé 135; Pennell pp. 104 (“the Ruskin of the Kitchen”) & 131; Simon *Gastronomica* 805; Vicaire 427.



THE  
*House-keeper's Pocket-Book,*  
And Compleat  
**FAMILY COOK.**

CONTAINING

Above Three Hundred Curious and  
Uncommon RECEIPTS in  
COOKERY, || PICKLING,  
PASTRY, || CANDYING,  
PRESERVING, || COLLARING, &c.

With PLAIN and EASY  
Instructions for preparing and dressing eve-  
ry thing suitable for an Elegant Enter-  
tainment, from Two Dishes to Five or  
Ten, &c. And Directions for placing  
them in their proper Order.

CONCLUDING

With many Excellent PRESCRIPTIONS of  
the most Eminent Physicians, of singular Ef-  
ficacy in most Distempers incident to the  
Human Body :

And to the whole is prefix'd,

Such a copious and useful Bill of Fare of all manner of  
Provisions in Season for every Month of the Year, that  
no Person need be at a Loss to provide an agreeable  
Variety of Dishes.

By Mrs. Sarah Harrison of Devonshire,

LO N D O N :

Printed for T. WORRALL, at Judge Coke's Head, over  
against St. Dunstan's Church, Fleetstreet. 1733.  
(Price 2s. 6d. bound.)

*An Early Seasonal Cookbook*

27. HARRISON, Sarah. *The House-keeper's pocket-book, and compleat family cook.* [London]: Printed for T. Worrall, 1733.

8vo. Woodcut headpieces, decorative initials, and twenty full-page woodcut place setting illustrations. [3], vi-xii, 217, [3] pp. Contemporary blind-stamped calf, spine gilt in six compartments, expertly re-backed in the style of the period and retaining the original red morocco spine label with gilt title.

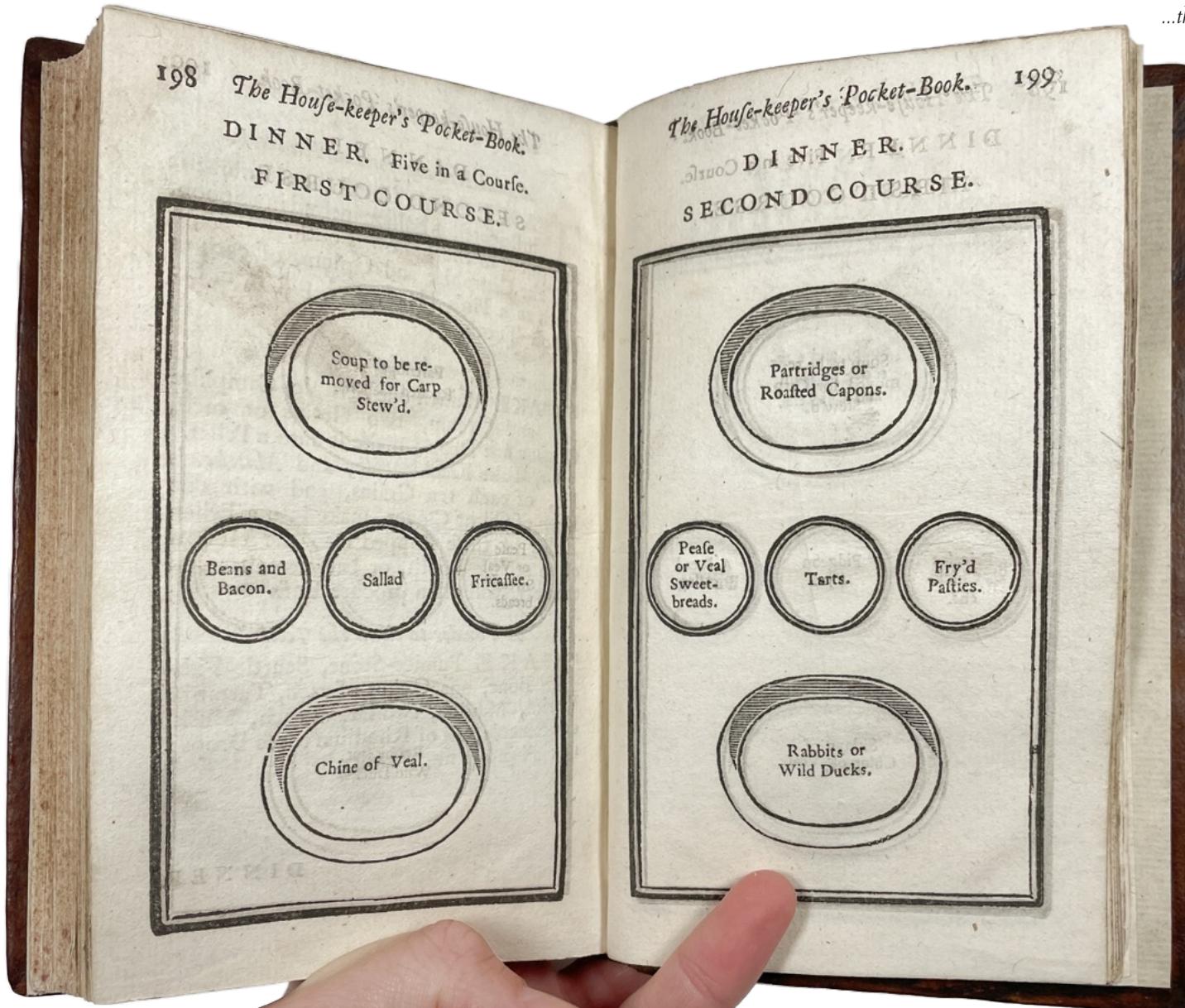
\$7500.00

The extremely rare FIRST EDITION of this early 18<sup>th</sup>-century English household and cookery book. The author begins with a treasure trove of simple ingredients to be kept available in one's pantry, and then writes that her menus have been thoughtfully arranged by month in order that the ingredients be available according to their season. There are twenty full-page woodcut illustrations showing table settings for coursed-out bills of fare and thirty-seven "Receipts in Physick." When speaking about stocking the kitchen, she writes:

*I...advise you to lay in a store of Spices,...[such] as Nutmegs, Cloves, Mace, Cinnamon, Ginger, Jamaica Pepper, Black Pepper, and Long Pepper; that you may have every one ready at Hand, and for the sweet Herbs, you should always have them dry by you, kept in paper Bags from the Dust; such as Red Sage, Thyme, Sweet-marjoram, Mint, Pennyroyal, or all such others as you may want to season any Dish you are about to prepare; neither ought you to be without Shallots, Onions and such like, besides Orange and Lemon Peal dry'd, and Capers, Pickl'd Walnuts, Pickl'd Cucumbers, Cucumbers in Mango, Anchovies, Olives, Pickl'd Mushroom, or Mushrooms dry'd and poweder'd, or Kitchup, or Mushroom Juice, or Mushroom kitchup; but if you have a garden, then most of the sweet Herbs may be gathered at any time, except the Mint or the Pot sweet Marjoram, which last are not good in the cold Weather. — pp. 2-3.*

In addition to this excellent list, the author writes that she assumes that all households already have currants, raisins, and sugar.

Chapters II through XIII summarize what Harrison advises as being seasonally suitable, month by month. In the preface she writes:



*...the Bill of Fare is a new and admirable contrivance, to supply at one View, the frugal Mistress of a Family with a perfect knowledge of every thing that is in Season; so that she has nothing more to do than to select what is fittest for the Table, and the Receipts at first Sight direct how, and in what manner, it may be Drest so as to give the greatest Satisfaction.*

Once she paints a picture of what to cook and bake throughout the year, the author devotes one hundred thirty-six pages to recipes. There are recipes for "Umbre Pye;" "A Bisk of Pidgeons;" "To Pickle Oysters;" "To pot Chare or Trouts;" "Asparagus Soup;" "Red Quince Marmelade;" "A fine Bread Pudding;" "Elder Wine;" "Orange Wine;" and many others.

The twenty woodcut illustrations of table settings helpfully describe how to display various courses, keeping in mind that some households are smaller than others. For example, there is a two-page spread which demonstrates the first and second courses for a dinner

which includes "five in a course." In this dinner, the two courses show two large dishes flanking three smaller dishes. "Soup to be removed for Carp Stew'd, Beans and Bacon, Sallad, Fricassee, and Chine of Veal" to be followed by "Partridges or Roasted Capons, Pease or Veal Sweetbreads, Tarts, Fry'd Pasties, and Rabits or Wild Ducks." There are also settings for "Regalia for a Sideboard;" fruit courses; and dinners where there are two courses with either two or three in a course.

Included in the "Receipts in Physick" section are recipes for "A Drink to prevent the Plague;" "Dr. Gibbon's Receipt for a Consumption, instead of Asses Milk;" "To make Cholick Wine;" "An approved outward Remedy for the Gout;" and "A safe and universal purging Potion."

In very good condition.

¶ OCLC: Winterthur Library, Kansas State University, and two locations outside of the United States.



the Marrow of three Bone  
Lemon Peel, Eringo Roots  
Froesberries, Grapes, Lemon, a  
and close the Pye. A Carrot or  
Pye is made the same way.

## SAVORY PYES.

*A Lamb Pye.*  
CUT a Quarter of Lamb in  
Slices, season it with savory S-  
ting, and lay them in the Pye with a  
Lettrice and Artichoke Bottoms, the  
Sparrow-grass. Lay on Butter  
the Pye. When it is baked, lay  
a Lear.

*Another Way.*  
ON the Lamb Steaks, lay  
the Pye with sliced Lamb  
Sweetbreads, Savory Balls and  
on Butter, and close the  
Pye.

*Jesus Feeding the Poor*

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

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

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

Featured in this illumination is a large letter “M” (most probably the opening of “Miracula Quae fecit Dominus...” of Saint Augustine’s *Tractate 124*). The first arch of the “M” frames an image of men, women, and children being fed and having their thirst quenched near a creek. Interestingly,

a small white dog with a red ribbon around its neck is depicted in the foreground, lapping water from the stream. (In biblical discourse, the dog often represents gluttony and savagery.)

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

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

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

In very good condition and just stunning.



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

*“Canonical”  
& Extremely Rare*

**29. JULLIEN, André. *Manuel du sommelier, ou instruction pratique sur la manière de soigner les vins.* Paris: l'Auteur et Colas, 1813.**

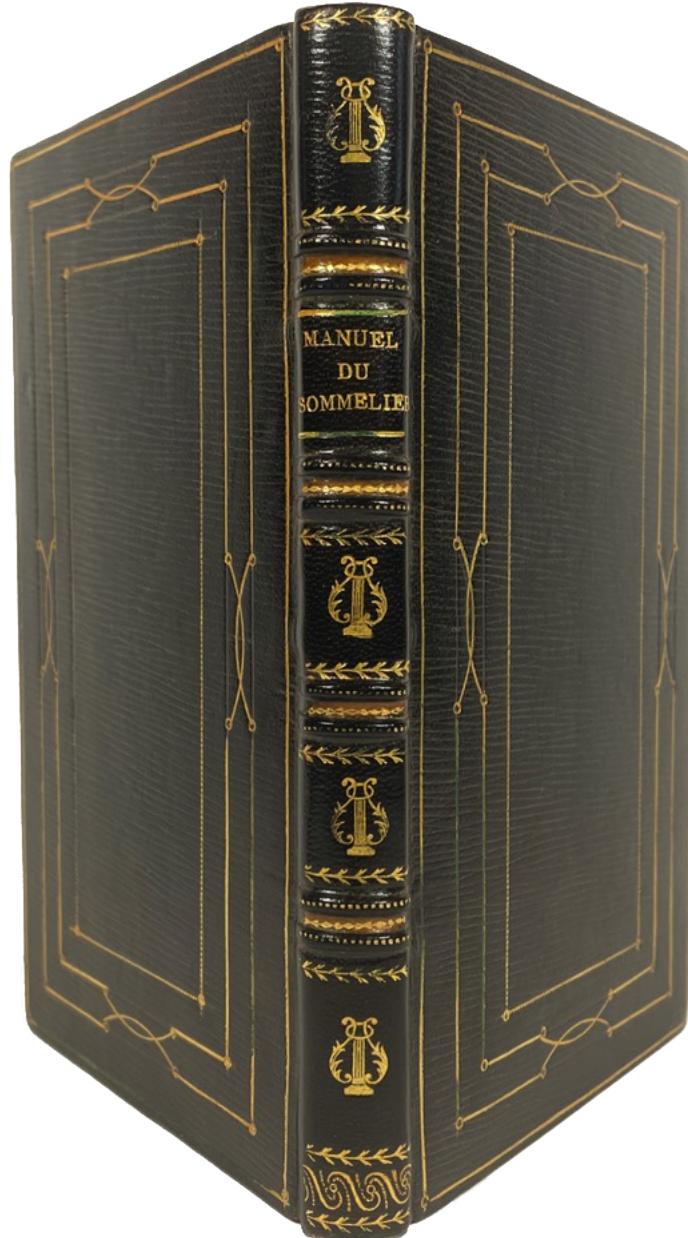
8vo. One large folding plate. xiv, 180 pp. Black straight-grained morocco, gilt-paneled, spine richly gilt, edges of boards gilt, marbled endpapers, gilt dentelles, gilt edges.

\$15,000.00

THE EXTREMELY RARE FIRST EDITION OF ONE OF THE MOST IMPORTANT 19TH-CENTURY BOOKS ON WINE, and an absolutely lovely copy. The first edition of this work is incredibly hard to find: it is lacking from almost all great private collections of wine and gastronomy (e.g. Bitting, Fritsch, Gernon, Unzelman, & Simon). The only private collector who had a copy was Bernard Chwartz, who had formed the largest collection of wine books ever. But even his copy was missing half of the folding plate (see Chwartz, vol. III, “J,” p. 28).

“The issue of blending wines was calmly discussed by André Jullien in the canonical *Manuel du sommelier*.... Jullien begins with the basic principle that wines must be kept as natural as possible, especially those of top quality, whose chief virtue is their bouquet.... A different reality was more often the case in the wine business. Jullien believed that if a wine has altered or is just naturally of bad quality, there is often no way of making it drinkable other than mixing it with a better wine.” — Paul, *Science, Vine and Wine in Modern France*, p. 327.

Chapters cover the regulations around the buying and selling of wines; how to maintain a good cave; the arrival of barrels to the cave; care of wine in the barrels; the blending of wine; sulfering of wines; bottling; the blending of wines; the wines of Champagne, and so on.

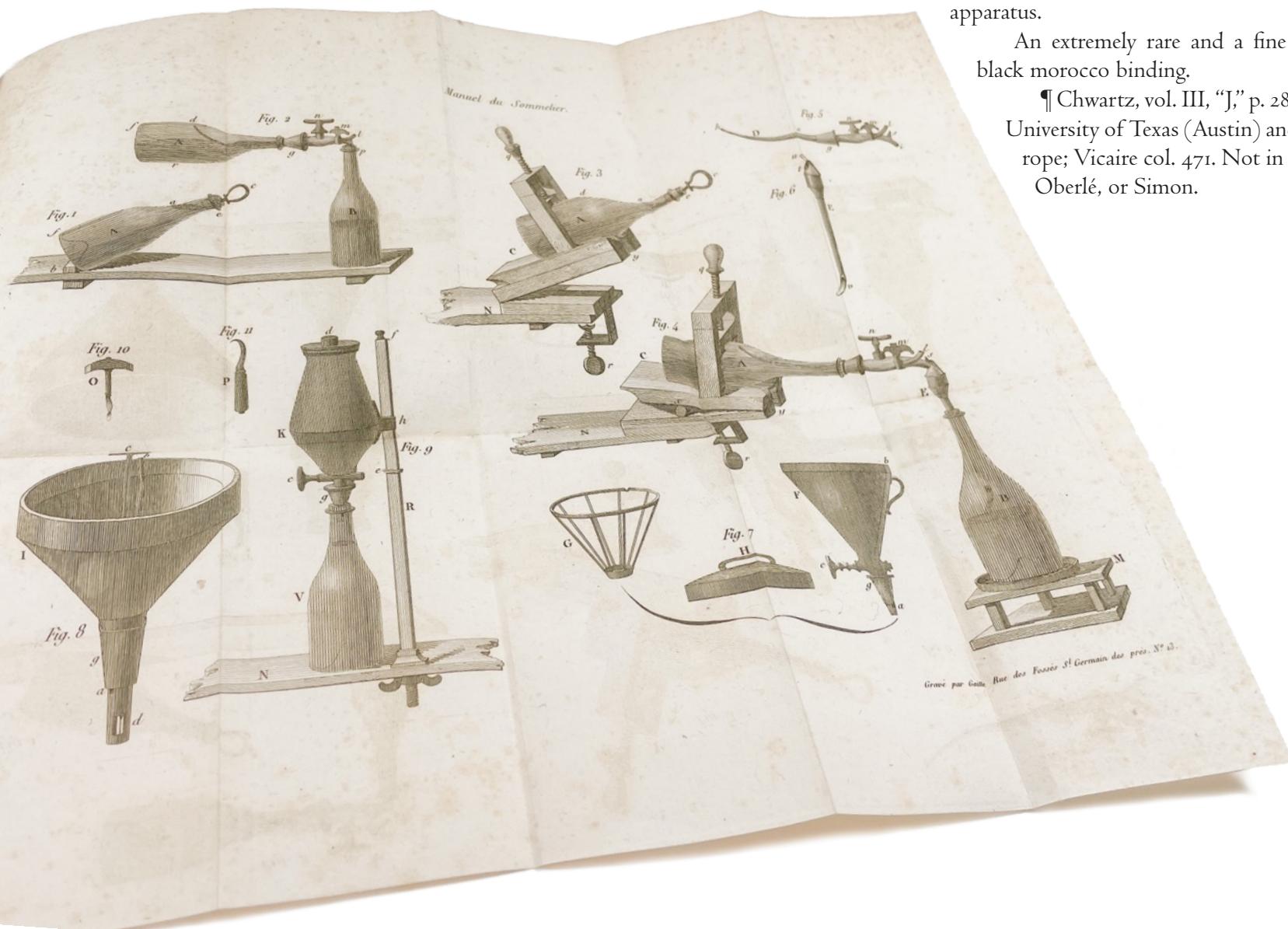


Jullien was born in 1766 in Chalon-sur-Saône and died of cholera in Paris in 1832. He was a wine merchant who spent his entire life studying wine and various methods of their improvement. Chaptal was a supporter of his studies (the current work is dedicated to Chaptal), and Jullien invented various powders for treating wine diseases. The *Manuel du sommelier*, along with his other work the *Topographie de tous les vignobles connus* (published three years later), are considered by many to be the beginning of modern writing about wine.

The attractive large folding plate depicts wine making apparatus.

An extremely rare and a fine copy in an attractive black morocco binding.

¶ Chwartz, vol. III, "J," p. 28 (incomplete); OCLC: University of Texas (Austin) and four locations in Europe; Vicaire col. 471. Not in Bitting, Cagle, Fritsch, Oberlé, or Simon.



A  
COLLECTION  
Of above Three Hundred  
RECEIPTS  
IN  
Cookery,  
Physick and Surgery;  
For the Use of all  
Good Wives, Tender Mothers,  
and Careful Nurses.  

---

*By several Hands.*

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London,  
Printed for RICHARD WILKIN, at the  
King's Head in St. Paul's Church-yard.  
MDCCXIV.

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

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

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

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

*I can assure you, that a Number of very Curious and Delicate House-wives Clubb'd to furnish out this Collection, for the Service of Young and 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.

In very good condition and in a handsome contemporary binding.

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



*The French Trade in Tea*

**31. LEFÈVRE-PONTALIS, Pierre. Note sur l'exploitation et le commerce du thé au Tonkin. Paris: Leroux, 1892.**

One folding colored map. 21, [1- blank] pp. Quarter calf over red and black marbled boards, vellum tips, light wear to boards, triple gilt fillets in six compartments. \$2200.00

The very rare FIRST & ONLY EDITION of this work on pioneering a trade in tea between France and Tonkin. France colonized Cambodia, Laos and three regions of Vietnam, from October of 1887 to 1954. At the time of writing this text, Tonkin was one of the three regions of Vietnam that France had control over and, to our author, it seemed to be an excellent time to make use of France's improved access to China via Tonkin.

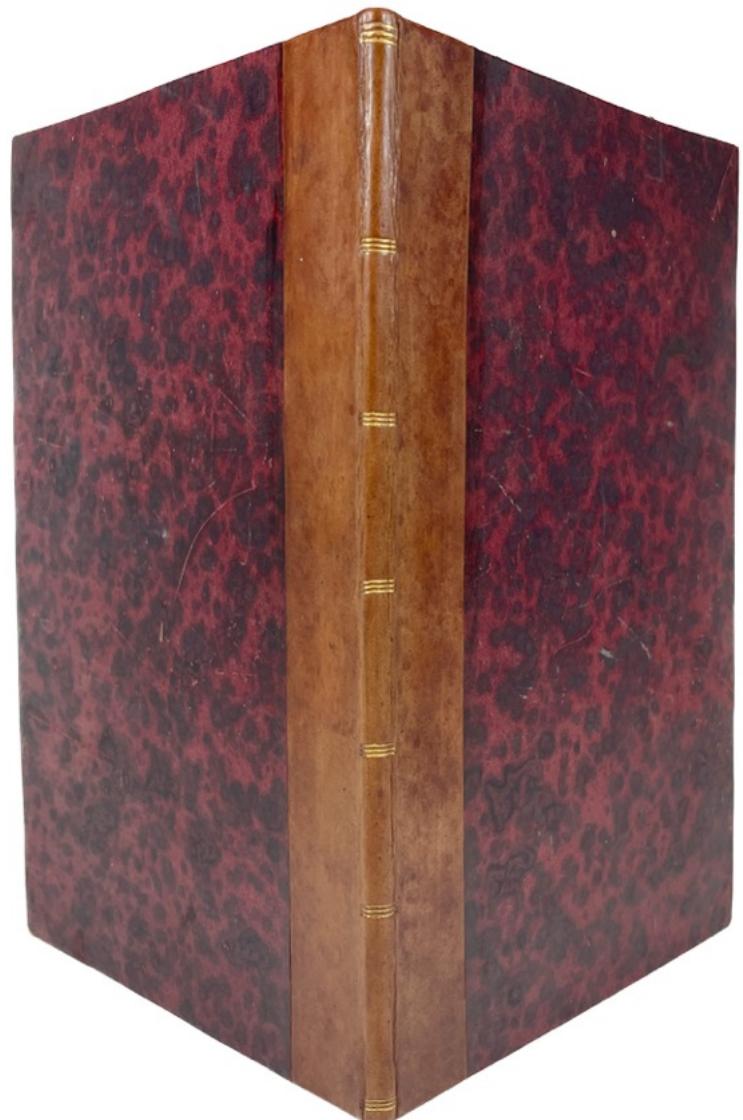
Customs laws were incredibly obstructive on goods coming in to Europe from the recently formed French Indochina. Pierre Lefevre-Pontalis (1864-1938) felt that France could make a great profit from growing tea in Yunnan, China, and by making use of the waterways of Tonkin to bring tea into Vietnam. To support his argument, he writes about a scouting expedition he took into China to do research on such an enterprise.

Lefevre-Pontalis felt that the key to a successful business was to focus on quality over quantity. He had had an excellent visit to a tea plantation in Java, "where the friendliness of the master [was] equaled only by his understanding of business and his admirable practical spirit." However, it seemed that their production was aiming at quantity over quality. Lefevre-Pontalis observes that at the current rate there was more tea being produced than Europeans would be able to consume. He felt that the French would profit most by selling high quality tea grown in China to well-to-do families in both French Indochina and France. In order to illustrate the degree to which people in China, Java, and Vietnam valued fine tea, he compares them to the French and their connoisseurship of wine.

The folding colored map represents the tea region in Yunnan, China.

In very good condition.

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



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

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

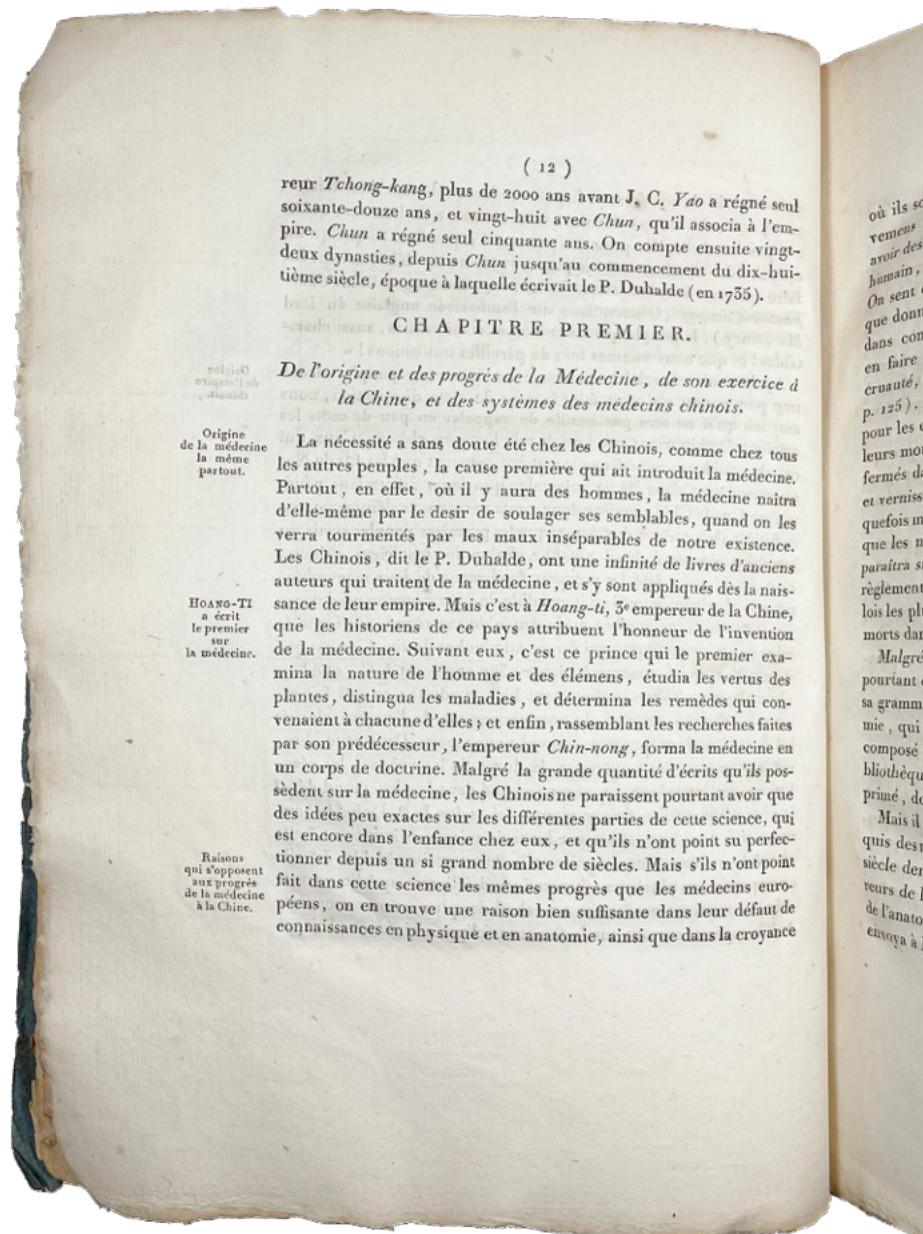
4to. 104 pp. Contemporary blue wrappers stitched as issued, lightly worn, untrimmed. \$2750.00

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

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

Roughly translated to:

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



RECHERCHES  
HISTORIQUES  
SUR LA MÉDECINE DES CHINOIS.

INTRODUCTION.

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

Intérêt  
qu'offrent ces  
peuples.

Ridicule  
qu'on leur  
attache  
mal à propos.

Ils aiment  
les sciences  
et les arts.

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

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

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

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

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

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

Roughly translated to:

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

A very good copy in original state.

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

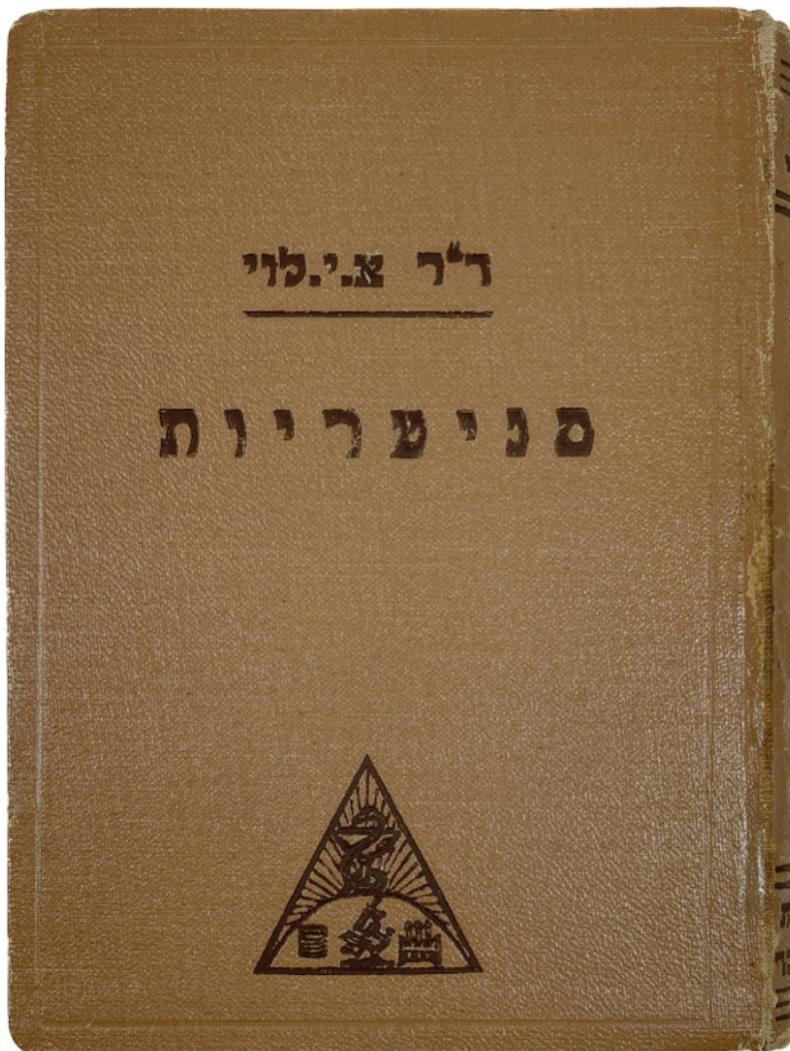
*With a Dedication to "the Father of Hebrew  
Sanitation in Israel"*

33. LEVY, Dr. A.J. **וזומה יכרץ תרימשל דירדמ : תוירטינס סיאירבמו סיהונ סייח יאנת תנקתהלו הקשמהו** [Sanitation: a guide to maintaining the needs of food and drink and establishing comfortable and healthy living conditions at home and outside.] Tel Aviv: Achiebar Publishing House, 1936.

8vo. Many illustrations and photographs in the text. xvi, 303 pp. Original brown printed cloth boards with dark brown embossed text and decoration on upper board and spine, spine lightly rubbed, wormhole through lower board and last two pages (not affecting text), light spotting to first and last few pages, pages lightly browned at edges, manuscript notation in red ink on title page. \$450.00

FIRST EDITION of this Hebrew textbook on modern hygiene, sanitation, and food preparation written for Jewish settlers in Palestine. In the introduction, the author, Doctor Abraham Juda Levy states that this book is written for the purpose of discussing "common sanitary questions in everyday life." He further writes that "Our country is a sub-tropical country and therefore the nutrients may spoil very quickly. The ways to preserve them from pollution and spoilage constitute the most important problems for the settlement."

The book is divided into eleven chapters and is heavily illustrated throughout, including seventy-six photographs. Chapters cover the subjects of sanitation and public health in history and in modern times; proper sanitary care for meat, vegetables and dairy in markets; water treat-



נקוי פחדה אשפה. — חזון נפרץ הוא להכנע  
אל אחד-הבתים ולמצוא את פחד האשפה במצב שיעור



ציור 29. — פח אשפה מותקן.

(לפי ספרו של פרופ. וינסלו "חיי בריאות", באדריכלות המודרניזם)  
גועל-נפש, לא רק במרקמו החיצוני והפנימי, אלא גם  
בריחותו שאיןם נעים ביותר. המנהג לרחץ יפה את  
פחד האשפה מדי יום ביוומו, במים חמים וסבון הוא

ment; proper disposal of garbage and sewage; domestic sanitation for the family (including lighting and comforts); how to deal with vermin; the role of soil in relation to health; and the need for proper ventilation.

The final chapter focuses more on "mass health establishments" such as the Hadassah Medical Center which was established in 1934. There are sections on infant mortality and "milking stations;" women's health; school hygiene; and sanitation amongst the poor.

The photographs include people in line waiting to buy food; nurses at work; children in school; young boys drinking at water fountains; and women tending to babies. The diagrams are mostly of layouts and designs for sanitation equipment.

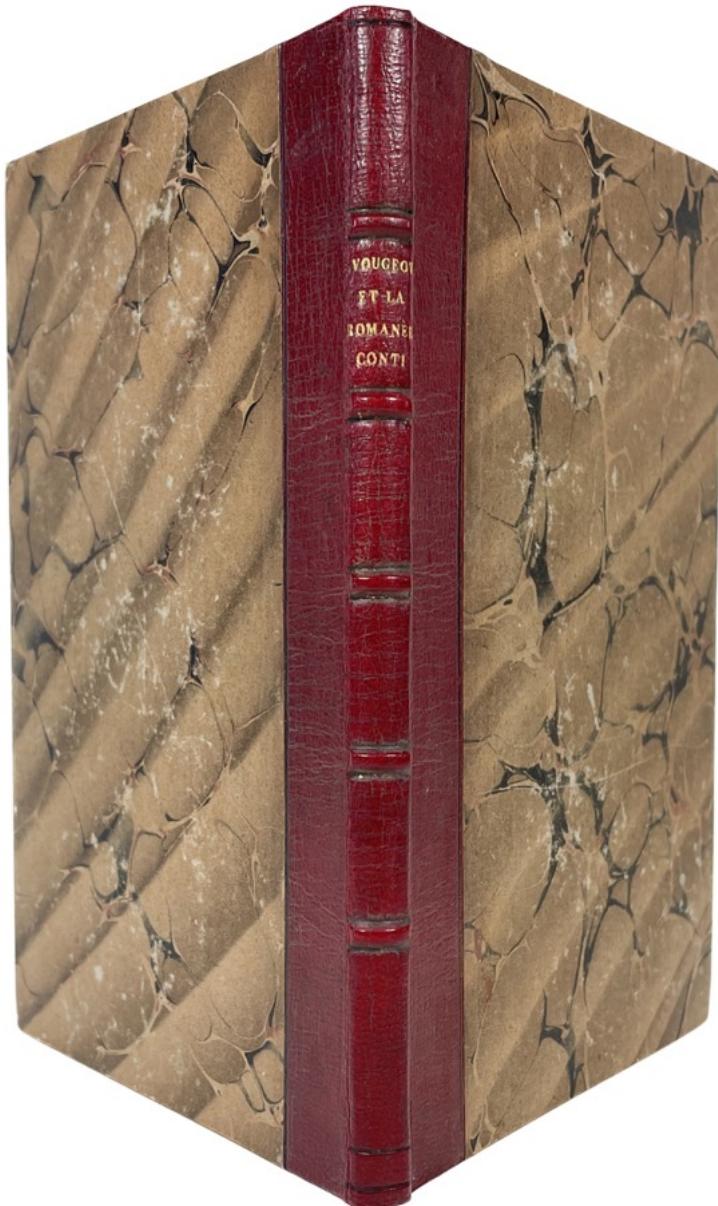
With a dedication to "the late Yehuda Lieb (Louis) Cantor" who was the "father of Hebrew sanitation in Israel." The dedication is accompanied by a photograph.

Laid in is a manuscript leaf written in German that seems to be notes, perhaps written in class, on the Greek gods of health and hygiene. It begins with a description of the goddess Hygieia who is "shown with Asklepios, together or alone, as a virgin holding a bowl from which a snake is drinking." Hygieia is the daughter of the god of medicine, Asclepius. She personifies health, cleanliness, and sanitation.

With a handmade dust jacket from a 1950 Israeli newspaper.

In good condition.

¶ OCLC: Jewish Theological Seminary, New York Public Library, Yale, Library of Congress, Northwestern University, National Library of Medicine, University of North Carolina, Gratz College Library, and Yeshiva University.



*The Crown and Crown-Jewel  
of Burgundy*

**34. LUCHET, Auguste. *Le Clos de Vougeot et la Romanée-Conti.* Paris: [Poitevin], 1859.**

8vo. 2 p.l., 71, [1 - blank] pp. Original printed wrappers bound in quarter morocco over marbled boards, boards lightly rubbed, spine in six compartments, gilt title on spine, vellum tips, untrimmed. \$5000.00

The extremely rare FIRST & ONLY EDITION of Luchet's study of the Burgundies of Le Clos de Vougeot and Romanée-Conti. Both produce some of the best Burgundies made, with Romanée-Conti often being ranked the most expensive wine in the world.

Chapters discuss the reasons for the wines' high quality; the other wines produced in the region (i.e. La Tache, Richebourg, Chambolle, etc.); the history of wine produced in the region; vineyard management of the wines; and praises for the wines of Vougeot ("la Sorbonne de l'oenologie"). The final chapter is devoted to Romanée-Conti. "Si, en effet, le Clos de Vougeot est la couronne de la Bourgogne vinicole, la R-C est le joyau qui la surmonte." ("If, indeed, the Clos de Vougeot is the crown of Burgundy wine, the Romanée-Conti is the crown jewel.")

Auguste Luchet was a well-known novelist who practiced many different trades. He was born in Paris in 1806, spent his childhood in Dieppe, and then returned to Paris in 1823. He was active in the Revolution of 1830, was part of the republican government, and composed plays in collaboration with Felix Pyat. Some of his plays were censored and one of them earned him a two-year prison sentence. He fled captivity and lived in exile on the isle of Jersey. Later he worked as an editor for the newspaper *Siecle*, a position he had until his death in 1872.

In very good condition.

¶ OCLC: University of California (Davis) and four locations in Europe.

# LE MAISTRE D'HOSTEL

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

ENSEMBLE

# LE SOMMELIER

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

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

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

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



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

M. D C. L I X.  
Avec Privilege du Roy.

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

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

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

\$20,000.00

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

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

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

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

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

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

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

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

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

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

Vous la pouuez mettre tout d'  
ong, ou la ployer en de-  
cœur; & po-



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

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

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

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

DE LA COVR. 71  
range : Meslez bien tout ensemble, & continuez d'y mettre du sucre en poudre iusques à ce qu'il se soit fait comme vne paste, que vous dresserez ou seringueriez sur du papier en telle forme qu'il vous plaira : Estant dressée, vous les ferez cuire dans vn four de cuire rouge à petit feu dessus & dessous. Estans cuits & refroidis, leuez les adroictement.

### *Massepains.*

### *Massepain commun.*

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

E iiiij



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



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

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

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

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

*Stomping Grapes in September*

**36. (MANUSCRIPT: wine.) Illuminated calendar leaf  
from a book of hours. [France], c.1470.**

18cm x 10.7cm. Brightly colored pigment and gold leaf on vellum, manuscript on recto and verso, somewhat cockled (not affecting paint), tiny hole in panel border, faintly soiled along one edge, vellum quite bright, and the gold sparkling.

\$6000.00

A GORGEOUS RICHLY GILT illuminated calendar leaf from a 15<sup>th</sup>-century French book of hours. The most sophisticated medieval calendars often had painted decorations in addition to the text. Typically these would consist of the signs of the zodiac, along with the labors or seasonal activities of the month. Our leaf is from the month of September.

“Medieval calendars remind us that September is the month for making wine....The majority of representations of wine-making involve some form of crushing the grapes. This was usually done by treading them in a large tub...[which]...provided the model for the most enduring image of medieval vinification.”<sup>1</sup> In this case, we have a man with a long bright blue

<sup>1</sup> There are two interesting articles on this subject in the blog from The British Library: <https://blogs.bl.uk/digitisedmanuscripts/2019/09/page/2/> and <https://blogs.bl.uk/digitisedmanuscripts/2019/09/page/2/>.





shirt hitched up around his waist, leaning on the edge of the barrel that he is crushing grapes in. Behind him are rows of closed wine barrels, lying on their sides. His left arm is situated modestly in front of his nether regions which might otherwise have been exposed. The effort he is expending on this task shows clearly in the expression on his face.

The presence of the zodiacal character in each month was due to the importance of the zodiac in Medieval science, culture, and medicine. On the verso, September is represented by Libra, she who holds the scales of justice. Our Libra stands in a flowing brown dress. Her hair is covered and she has a suitably neutral expression on her face.

Written in Latin, the gilt, blue, and red lettering highlight important Christian feast days. The seven days of the week are marked as the letters A-G.

Although medieval calendars followed roughly the same pattern of occupations, they would vary slightly to reflect the duration of the seasons, depending on the particular nature of the region for which the manuscript was made. The year would begin with indoor activities such as eating and enjoying a warm fire, then progress to preparing the land for planting, followed by scenes of courting or hawking. Next the hard work of June through September would be depicted by laborers haying and weeding, harvesting, and then winemaking. Finally, the year would be typically finished by the activity of feeding pigs and then the slaughter of the pig for the upcoming feast season.

Each miniature on the manuscript leaf is framed by lovely illustrations of strawberries and blue flowers. The delicate lines of gold applied to the miniatures give them an added glow of warmth and liveliness.

In very good condition.

A truly handsome keepsake of a time when the calendar was dictated by agriculture, winemaking, and sustenance.

*“Serve it up”*

**37. (MANUSCRIPT: English cookery & medicine.) Sarah Robotho<sup>m</sup> her booke Anno Domini 1722. [1683-1771.]**

18.5cm x 14.3cm. Several illustrations in the text in ink and watercolor. [3] p.l., 174, [175-176] pp.; 177-181, [1], “182,” [32] ll. Mottled calf in the style of the period, double blind fillet, spine in five compartments, moderate browning and spotting throughout, upper half of one leaf removed and the lower 1½" of another leaf cut away, lower corner of final leaf torn away (not affecting text). \$18,000.00

A fantastic English cookery and medicinal manuscript. Peppered amongst the 185 culinary recipes and 40 medical remedies are personal notes and drawings (some of which are in color) that provide a rich tableau of household life from 1683 to 1771.

For example, there are two pages in which a woman writes about an agreement that was made between herself and a Mr. Booth regarding work she rendered in exchange for support for herself and her daughter. Mr. Booth did not fulfill his end of the bargain. There is a diagram of “The days of the week Governed by the seven Planets;” drawings of people and one large bird; and two depictions of a large two-story house with many windows, one of which is a colorful and charming watercolor. The manuscript also includes pen trials, experiments on how to begin a letter (e.g. “My Dear Peggy If you think of me half as much as I think...”), and an index. One page has the note “Sometimes numbers are expressed by letters especially in the bible to signify.” Although the majority of the book is written in a single hand, there are approximately four additional hands, all of which are legible.



The culinary recipes are particularly dynamic due to their scope and the occasional inclusion of commentary on the dish. One could easily re-create the recipes found in the manuscript. Savory recipes include "Oyster Loafes" (penny loaves stuffed with oysters that have been stewed in gravy, then buttered and seasoned with parsley and lemon); "Ragalia Cowcumbers" served on top of "Roast Mutton" (the cucumbers are sliced thin then dried out, then fried in butter, tossed in broth, claret, anchovies, grated nutmeg, and a little bit of vinegar); dressed mushrooms "hot for second course;" mutton roasted in blood; "Green Geese" served with a sauce made with sorrel and gooseberries (a green goose is a young, unhung goose); and "A Batalia Pye." Batalia comes from *béatilles* (French for delicate little things) and, in this case, it is a pie made of "Tame pigeons...Oxes pallets... Lambs stones...[testicles]...sweet breads of Veale...bone marrow...[and] the bottoms of Artichokes."

There are pickles of oysters, cucumbers, pigeons, samphire (pickle weed), mushrooms, green melon, walnuts, and artichoke hearts. Also included are a great variety of recipes for sauces; "friggacys;" potted meats; hashes; "collered" meats; savory pies; roasts; boiled meats; and stews. Interestingly, on page 158, in one of the earlier hands, there is a recipe for "Pilau" that is topped with mango. Pilau is typically of South Asian or African origin. This is the only dish of a distinctively foreign origin.

Below is the recipe for "The pudding in the Pikes belly" which is marked as "good."

*Take the liver of the pike, and a Dozen Oysters, shread 2 Anchoveys, some Lemon peale and Nutmeg, the body of a Lobster or a Crab, mix all these together, then put in some grated bread a quarter of a pound of butter, the yolk of one Egg, mix all these together a little Lemon and parsley, then put in the pudding a the throat of the pike.*

*Sauce for the Pike*

*Take a pint of the best gravy, half a pint of Shrimps cut small or the body of a Crawfish, then put all these together then take a quarter of a pound of butter to Incorporate these together, then take a little of the pudding out of the pikes belly to mix with the rest, then put it under the pike to serve it up.*

## 98 Sage wine

*Take 25 Quarts of Water, and 25 pound of molting raisins, half a bushel of sage shred small, when the water has boyled gently 3 quarters of an hour, let it stand till it doth warme, with a blanket over it, put to your Raisins and Sage a poring full of ale Yeast, stir it well together 3 or 4 days together, then strain it thorough, put it into a gilt Cistern.*

*Pike 50 Oranges, and 100 Lemons, cover it close, stand it all night, strain it into a Glass Bottell, as much as will serve.*



There are preserves of apricots, cherries, white pare plums, strawberries, green walnuts, and raspberries; syrups of violets and clovergilly; dried fruit; clear cakes; biscuits; and creams. Also included are receipts for brandies made from black cherry, orange, and lemon and wines made from cowslip, apricot, gooseberry, sage, quince, and raisin. There is one entry for "Usquebaugh" (the Gaelic word for whiskey or "water of life").

*Take the strongest March Beere you can get and somewhat stail, still it in a Limbeck close stopt, in it Anglico, Annaseed of the Spirit, so still'd, put 3 pounds of the Raisins of the sun ston'd, and 5 pounds of figgs slit into one pound of Dates Ston'd, and the inner skin taken out — rub your fruit with a Cloth, but do not wash it, 2 Ounces of Liquorice grosly bruis'd, 6 Ounces of Cinnamon grosly beaten, 6 ounces of Nutmeg shred thin, the fruit after opened and — strained must be beaten in a Mortar, and all other things named must be put into an Earthen Vessel, and must be stirred well together, then let it steep 2 dayes and 2 nights being very well stirr'd every night and Morning. The Vessel must be very close stopped, and tyed down to keep the spirits, then let it run through a Cotton bagg, twice, and before the second running, colour it with saffron as deep as you please.*

The quantities in the culinary recipes are often quite substantial. For example, on page 12, the recipe for "A Sack Possett" calls for sixteen yolks and whites, one pint of sack, and three pints of cream. This might indicate that this manuscript recipe book was written for a large household. This is further supported by the unusual notations at the end of many of the recipes. After giving the directions on how to prepare a dish, our cookbook author has written notes such as "send it to the Table;" "serve it up;" "No butter till it goes up;" and "send it up with its own Gravey or Venison sauce." This probably indicates an "upstairs/downstairs" relationship between the kitchen and the dining room, where a finished dish, after plating and garnishing, would be brought upstairs to the dining room.

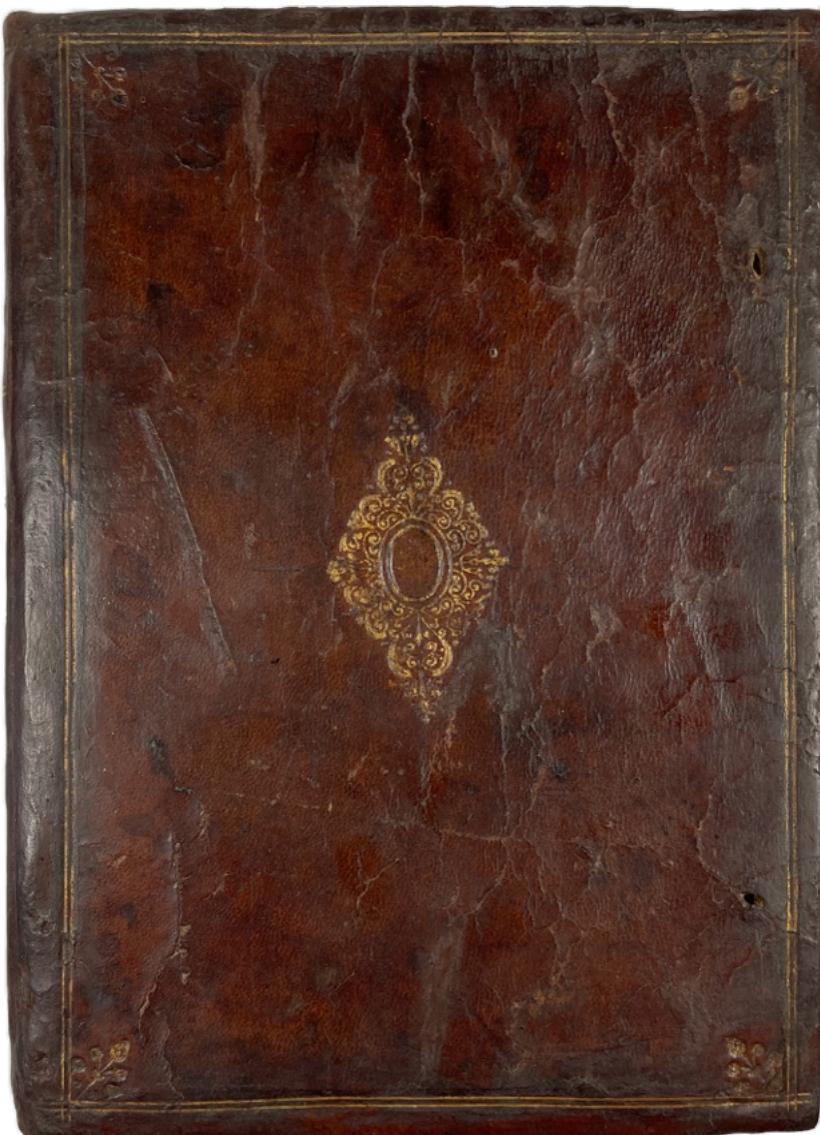
There are also quite a few additional “notes” to the recipes that very much reveal the cookbook author’s working knowledge of the kitchen (quite unusual in early English cookery manuscripts). For example, on two different recipes, the author comments “Rather to much Salt and Spice” and “This sweet meat is very Cordiall.” On others, the recipe is sometimes followed by an alternative ingredient that could work instead of the one included in the recipe.

Also included are medicinal receipts, several of which are attributed. There is “Doctor burgeses Plauge water;” “Doctor Hyssops milke for a weak Child;” “M<sup>r</sup> Barnets receipt for sharpness of water;” “George Basle brest salve;” and a receipt “To Cure the Itch” signed “William Ford, Manchester, 1746.” There is a “Walnut Water of life” which is for fainting, worms, dropsy, palsy, sore eyes, clear skin, long life, and is said to help women to conceive. On page 142 there is “A Water which Dr. Stephen’s made and Did many Cures and kept it very secret to his Death, the Arch. Bis.<sup>p</sup> of Canterbury got it in writing” to which is added the note “who-soever useth this Water is preserv’d in good health, and Makes them very young.”

On the recto of the first preliminary leaf is written “Sarah Roboth-<sup>o</sup>m her book Anno Domini 1722.” On the page facing the last index page is a note regarding a “Great ffrost” in 1683 and regarding “My horse” that is dated 1694. At the top of this final leaf, and in a different hand, is the name Lewis Johnson.

In good condition.





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

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

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

\$20,000.00

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

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

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

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

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

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

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

To preserve Gooseberries  
take of the clearest round Gooseberries and ston  
aewystone them put them into faire water  
the weight of double refined sugar and to a few  
spint of water, and put in the one halfe of  
Set it on the fire let it boyle and scime it an  
it is almost cold put in your Gooseberries, and  
very quick sciming them strowing in the rest of  
sugar in boylng when they look cleare they are  
they must by in the water still you put them

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

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

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

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

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

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

## The Weapon Salve

19. 36.

Take of ~~the~~ the fath of a Boare, and a Beare. ~~Also~~ <sup>4</sup>ounces, boyle them with a gentle fire and cleare in claritt  
wine for the space of halfe an hour, then scwre them  
and scum and take of the fath with a spoune also take  
pint of knotted wormes or may wormes, split them and  
wash them in whit wine then drye them in a pott clost couerd  
and sett them into the ouen but ~~take~~ heed you burne them  
not then beat them to powder, take of this powder the  
braines of a Boare dried, of red Sanders of mumie and  
the blood stone called Hamatite all finely powdered of each  
halfe an ounce of mose of a dead mans scull halfe an  
ounce the weight of an nutmeg mix them together  
and so make the oyntment or salve which must be kept  
close in a glasse or gally pott, if it waxe drye myster  
it with the foresaid fath or lye honey, if the wound be  
done with a thrust of a weapon, anoint from the hilt  
or hand of the weapon towards the point if it be  
made by a blow or cut then from the back to the edge  
always backward or contrary to the making of the wound  
This salve have noe affinity with witchcraft or incan-  
tation but worketh the effect or cure by Load stone like  
vertue which it receives from the Sun Starres and  
communicates it by and through the aere, it cures  
all wounds of all Creatures haueing flesh and bones  
so that neither sinew, artery braine heart or livers  
or any other part of the body be  
gallt to be  
cured by this  
shitting of Blood

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

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

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

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

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

*A Lovely Manuscript of Recipes  
both Useful & Curious*

**39. (MANUSCRIPT: French book of secrets, cookery, & medicine.) Secrets. [c.1730.]**

23.3cm x 19cm. 248, [20] pp. (150 of which are blank except for their page numbers, and nine of which are completely blank). Original pastepaper boards, red edges, spine expertly restored. \$6000.00

A collection of over 100 recipes, ranging from secret formulas concerning the household, to medical remedies, to various liquid receipts, to matters of a gastronomic and horticultural nature, including cookery receipts. Everything is written in a single, very legible hand. At the end is a thorough index in the same hand.

Among the first section entitled “Secrets pour les mècaniquer” (mechanical secrets), we find ways to “netoyer les armes” (clean guns); “amolir les os et lyvoire” (soften bones and ivory); “empescher que le soleil ne passe atravers le verre” (prevent sun from shining through glass); “fondre du fer” (melt iron); and “oster tache d’huile” (remove oil stain).

Included under the heading, “Secrets pour les maux d'aventures” (secrets for misadventures), we find remedies for eye pain; many salves for toothache; a powder for teeth; lip balm; how to remove freckles from the face; various balms to help with erectile dysfunction and to tighten up a loose scrotum; how to test a woman for pregnancy; and ways to promote hair growth. There are also remedies for deafness, burns, and dizziness.



## Secrets curieux

### Pour conserver les fruits à noyaux.

Prenez un pot de terre et l'emplissez moitié miel, moitié eau commune que vous aurez bien battue ensemble dans lequel vous mettrez vos fruits tous frais feuillés et bien couvrez le pot, lorsque vous les sortirez du pot mettez-les dans de l'eau fraîche. /

### Pour conserver tous fruits d'été.

Prenez un pot de faïence vernis absolument partout avec son couvert, vous y mettrez vos fruits tous frais feuillés, vous lierez le pot et le mettrez dans du sel et qu'il en soit bien entouré. /

Pour faire du pain beaucoup plus substantiel  
Prenez le pain quelconque bluter, le mettrez dans une fraudeière deau, le faire bouillir, puis le passer et en poudrir le  
votre pain, il sera beaucoup plus substantiel et vous  
en aurez un quart de plus que de la façon ordinaire. /  
Autre pain de mesme qui se garde un mois.

Prenez des citrouilles et les faites cuire en eau en  
perfection tant que l'eau soit pasteurise et de cette eau  
paitrissye votre farine et en faitte du pain qui sera  
tres excellent, et qui augmentera aussi d'un quart;

The following section contains medicinal receipts for “divers malades” (various illnesses). These include many remedies for fever; a method to “heal all hernias for both men and women of all ages;” and how to fix a “broken man.” Also included are remedies for pleurisy; epilepsy; hemorrhoids; rabies; snakebite; asthma; and gout.

The next section is called “Secrets pour des liqueurs” and has liquid recipes for a few more medical remedies; a cleansing milk; how to make a good vinegar; *verjus* (an intensely acidic juice made from green grapes); a syrup made with maidenhair fern; pure juniper extract; and a syrup of raspberry vinegar.

Finally, we come to “Secrets Curieux,” which are primarily of a gastronomic and horticultural nature. Included are preserves of stone fruit and summer fruit; how to make a substantial loaf of bread that will last for a full month and a bread that would satisfy hunger for eight hours with one bite; how to chill wine without using ice; how to make ice in the summer; recipes for ragouts; waffles (*gaufres*); a rice torte; and how to clarify wine. For the garden, there are methods for chasing away moles; knocking hens off of trees (“pour faire tomber les poules de dessus un arbre”); to catch rats and ants; to have roses in all of the seasons; to make tulips and other bulb plants any color you want; and how to make carnations of an extraordinary size.

Bound in lovely greenish-grey pastepaper boards, with “SECRETS” in manuscript on the upper board.

In very good condition.

mettre des fraises  
quille vous mettrez 2. poches de la  
muscade blanche laudexie, 3. oragez et de  
porto gal entier, 2. livres et demi sucre. Rasez l'herbe  
bona fidez fondre dans 2. grands verres laide. Laissez refouer  
pour garder le sirop enuit dans la lade. Laissez infuser le tout  
bonheur bien votre fantome, et laisser infuser le tout  
au moins 6. semaines à l'ombre. Vous ne ris que rien  
de la laisser infuser plus longtemps. Faites la filtrer  
à la hauteur et remplissez vos topettes.

Souffre faire de sirop de vinaigre  
à la framboise, dans lequel vous  
mettrez 3. chopeines vinaigre rouge,  
ferme temps pendant 3. jours et autant de framboises  
en peau forte, aprèz 3. jours vous fairez de nouvelles  
framboises sauter le presser, et en remettre de nouvelles  
autant qu'il y en avoit encore pendant 3. jours, 2. livres de  
vinaigre étant fait le au clair. Vous y mettrez 2. livres de  
sucre, lequel bien fondre et mal faire avec le vinaigre  
vous le verser sur dalle le boutefille ou il se conserve  
plusieurs années.

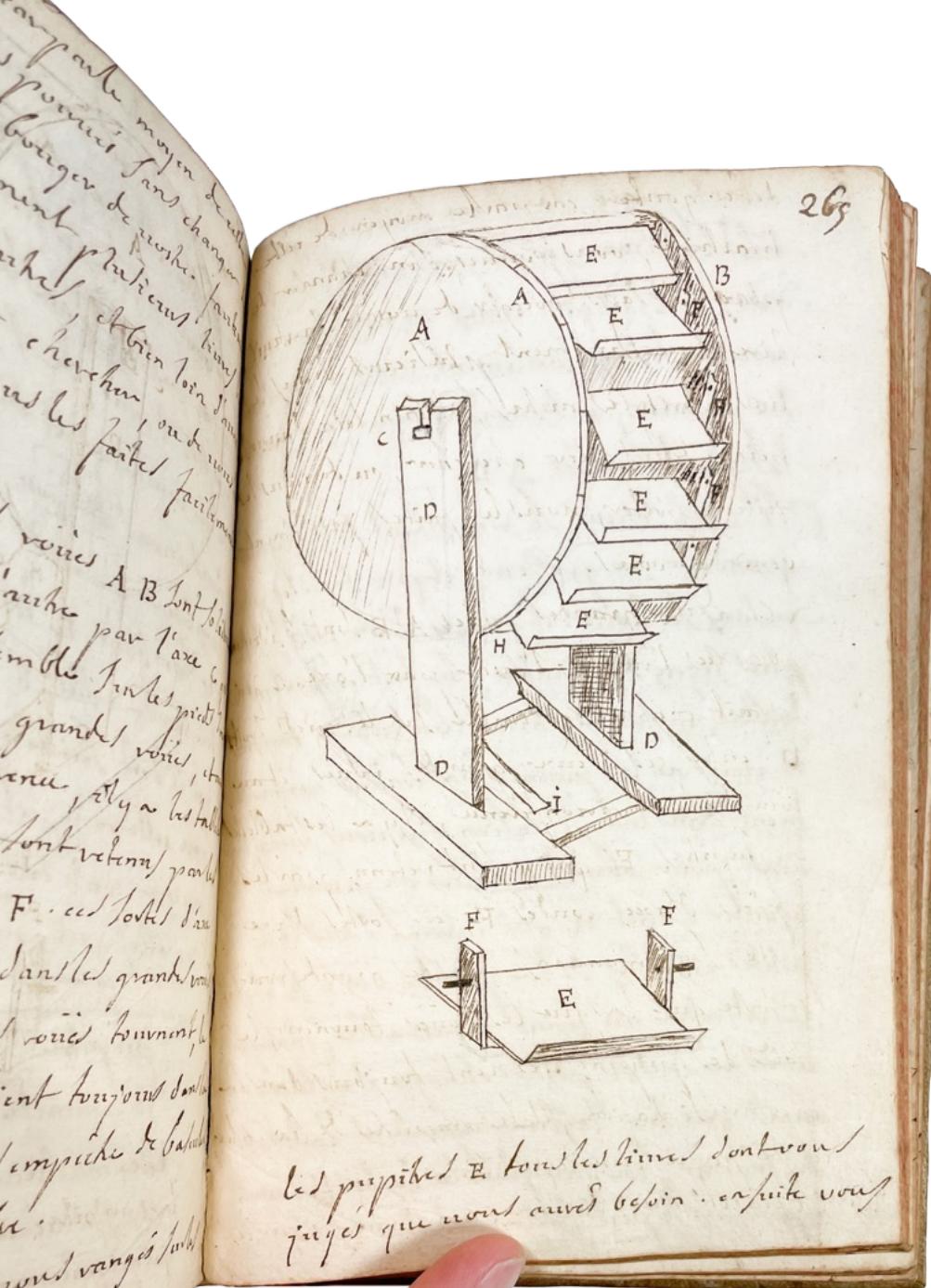
Recipes & Inventions

40. (MANUSCRIPT: illustrated French book of secrets & cookery.) Pour faire le cotignat de vinettes. [France], c.1740.

16.8cm x 11.2cm. Forty-nine pen and ink drawings in the text. 129, 140-384, [12 of index], [10 - blank] pp. Contemporary speckled calf, spine in six compartments, red-speckled edges. \$5500.00

A richly illustrated French book of secrets, including roughly 50 culinary recipes and 200 diverse inventions. There are directions for electric experiments; an early design for a wheelchair; a machine to filter liquids; a design for a polemoscope or “jealousy glasses;” magic lanterns; medical receipts; tips on bird illustration; a remedy for overweight children; how to ensure that a child has a round face; and how to make hunger bearable (tie a wide belt around the waist). There are a range of livestock husbandry tactics such as how to make a star on the brow of a horse; how to knock down a horse; how to heal a bull with a stinger in its foot; how to heal a horse’s cheek; how to be followed by sheep; and how to prevent a donkey from kicking. The body of the text is written in a single legible hand and the index is in a second (also early) hand.

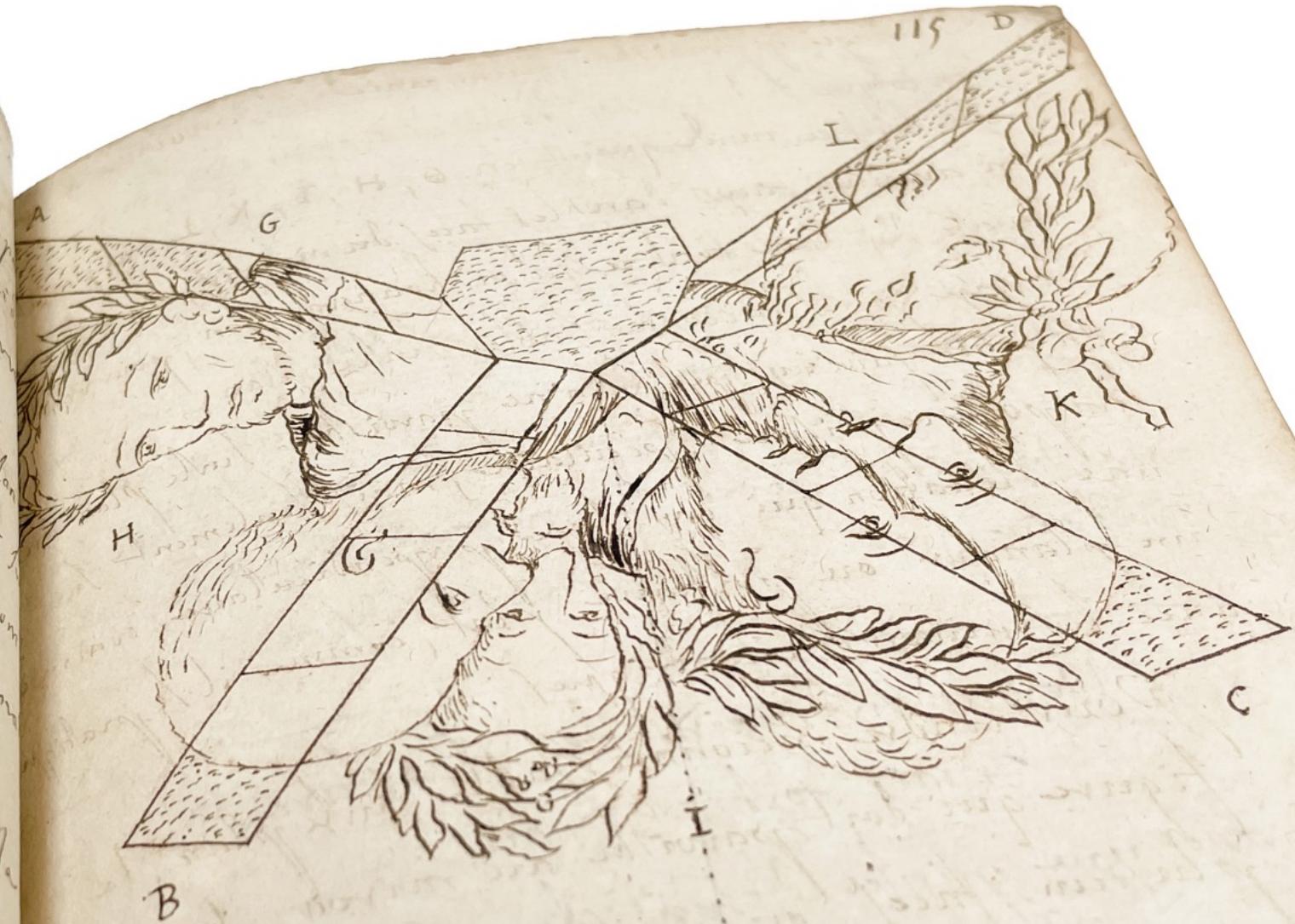
Included are recipes for conserves of barberry, roses, violets, cherry, coriander, apricots, melons, and pomegranate; how to preserve chestnuts; how to make syrups from cherry, quince, apple, and lemon; recipes for marmalade; vinegar; macaroons; wild boar *pâté*; a description of how to make a spread from leftover trout; a recipe for a *jus* made from roasted meat and licorice; directions on how to make gingerbread; and several directions concerning wine (e.g. how to make muscat wine; how to clarify wine; how to make white wine red; how to fix sour wine; and how to sweeten wine).



route unie et l'embloc  
ten G, H, I, K, L  
les faces du miroir, et  
sur l'horizon bon  
table, table plan,  
ne parvient table plan  
laine, mais seulement  
a perpendiculaire  
plat, comme il  
es.

table, table plan,  
au miroir de  
ne spiculair.

marque) G, H, I



The illustrations are lovely and very detailed. There are depictions of a “rotating lantern” with tiny figures inside; a “machine for turning bones into paste;” a “machine for removing water through evaporation;” “how to make mobile figures for a magic lantern” (with multiple examples of drawings of faces and scenes within circles in a box); the inner workings of a telescope; “how to make an excellent simple microscope” (complete with a skewered tiny insect for examination); and a diagram for an improved wheelbarrow. On pages 261-267 is a fascinating structure that looks like a watermill but is actually a rotating bookshelf (“pupitre d’un façon particulière”), a simplified version of that designed by Ramelli in his *Le diverse et artificiose machine*, 1598.

Despite the irregularity of pagination, the manuscript appears to be complete.

In very good condition.



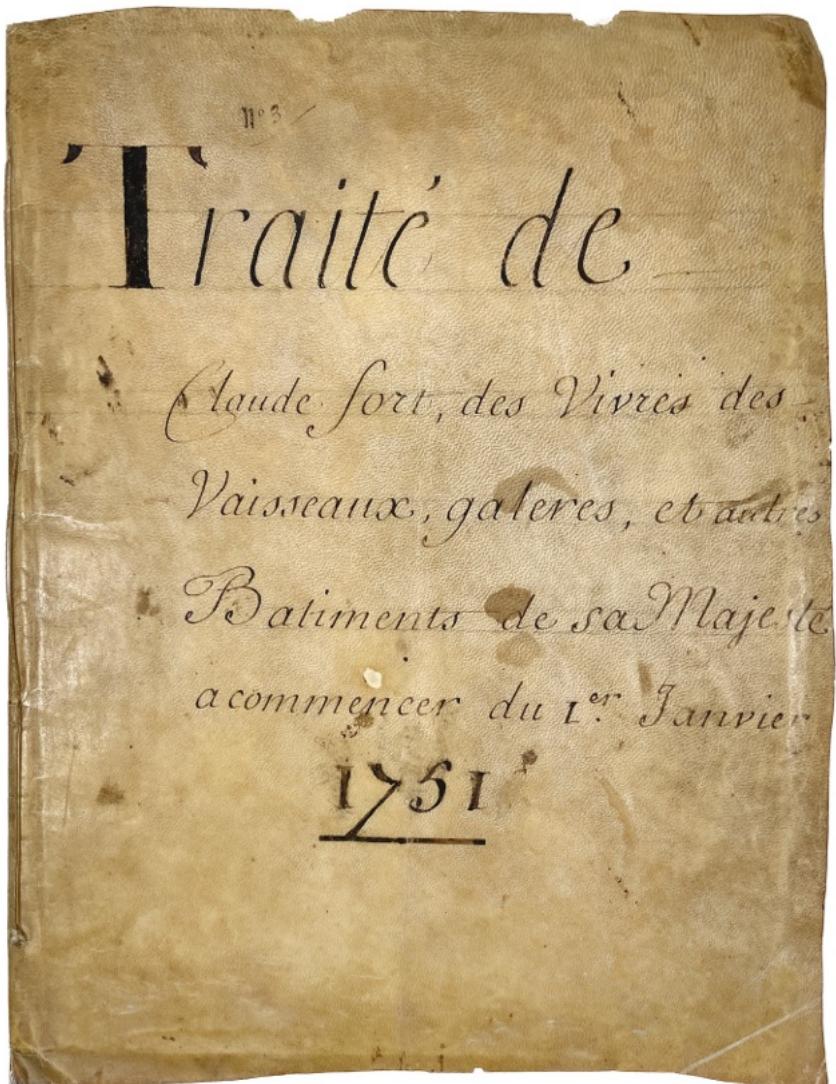
*Maritime Food Rations  
In France*

41. (MANUSCRIPT: French culinary history.) *Traité de Claude Fort, des vivres des vaisseaux, galeres, et autres batiments de sa majesté a commencer du 1<sup>er</sup> Janvier 1751.* [France, 1750-1753.]

24.5cm x 18.3cm. [72] pp. (28 of which are blank). Contemporary limp vellum wrappers stitched as issued, title in manuscript on upper wrapper in a contemporary hand, minor spotting to wrappers, two small mouse nibbles at upper edge of upper wrapper, leaves ruled in pencil. \$3000.00

A handsome manuscript containing seventy-four articles of a treaty signed on February 24, 1750, which details Claude Fort's obligations to supply of food and beverages (including wine, bread, meat, fish, cheese, beans, and rice) to "the crews of the ships, galleys, and other buildings of his majesty, both at sea and in ports and harbors, as well as in the berths and in the naval hospitals for six years beginning on January 1, 1751." Written in a single legible hand.

Louis XV (1710-1774) was on the throne at this time. During his reign the ports of Le Havre, Bordeaux, Nantes, La Rochelle, and Marseille (among others) supplied a large part of Europe with coffee, cocoa, sugar, cotton and indigo. These ports were also used for the infamous "triangular trade" which involved trading food, cloth and arms from France for slaves taken in East Africa who they then brought to Haiti to trade for sugar, cocoa, tobacco and cotton.



Vivres des Vaisseaux,  
Galeres, et autres Bâtiments de sa  
Majesté

Traité de Claude Fort,  
du 24<sup>e</sup> Janvier 1753.

Articles et conditions accordées par le R<sup>e</sup>oy en son  
Conseil à M<sup>me</sup> Claude Fort, et autres caution, pour la fourniture  
des Vivres aux Gépagnes des Vaisseaux, Galeres, et autres  
Bâtiments de sa Majesté, tout alarmer que dans les ports, et  
Rade, ainsi qu'aux aboürages du port, et aux hospitaux de la Marine  
pendant six mois, accompagnées du premier Janvier mil sept  
cent cinquante et neuf

Premièrement.

La Ration alarmer pour chaque matelote et soldat, sera  
pour jour de dix huit onces de biscuit, poids de marc, et de  
trois quarts de pinte de vin, mesures de Paris, outre le biscuit  
les repas seront composés, ainsi qu'il suit,  
sera donné par Semaine dans les campagnes ordinaires

Articles address the feeding of the navy; the distribution of food to convicts in the galleys; how to deal with a ship that has been captured; how to deliver food to ships that have been at war for prolonged periods; feeding the sick onboard ship and in the navy hospitals; convict rations at sea and at bay; and having fresh food available at harbors in order to replenish ship stores. The articles discuss what kind of wine is to be served (red and, interestingly, mostly Bordeaux) and the drinking of cider and beer in place of wine. (Those who chose to drink cider and beer could drink twice as much as those who preferred wine.) There are articles on salt; bacon; fish; beans; salted and fresh meat; and, in particular, on procuring beef in Ireland. Gruyère and Swiss cheese are part of the half ration which is permitted for petty officers.

Further articles discuss food storage and distribution; firewood and ovens; provisions to be found in foreign lands and America; quality of life on board the ship; and the serving of the ship's officers by their valets.

With a manuscript notation on the recto of the first leaf of "1753."  
In very good condition.

*A Fondness for Quince and Almonds*



**42. (MANUSCRIPT: German cookery.) Dieser buch gehört von  
Cristina, Maria Beclerin. in Pforzheim...28 Janu: 1781.**

20.5cm x 17cm. [244] pp. (16 pp. of which are blank). Contemporary pastepaper boards, worn and stained, some pages ruled in pencil, light foxing, signs of two leaves having been torn out, final six pages loose. \$2000.00

A substantial family cookery book from Pforzheim, Germany. Pforzheim is in the south and borders the Black Forest. This manuscript is written in several different hands and begins with the notation that "this book belongs to Maria Cristina Beclerin...1781." It provides a comprehensive collection of late 18<sup>th</sup>-century cuisine from South Western Germany and includes roughly 325 sweet and savory recipes.

There are a number of traditional Christmas cookies such as *Nürnberger lebkuchen* (gingerbread); *Pfeffernußlein* (small spice cookies made with pepper that originated c.1756); *mandel kränzlen* (dough that is striped with a chopped almond, sugar, and butter mix and then twisted to make wreaths); and *Belgraden Brod* (made with sugar, flour, almonds, cardamom, cinnamon, and lemon peel). There are conserves and *latwergen* (fruit purées) of quince, apricot, cherry, mirabelle plums, mulberry, strawberry, rosehips, grapes, and raspberry. There is also a recipe for black currant juice.

There are many bread and torte recipes, and almonds and quince figure frequently throughout the manuscript. Among the dishes using quince is a recipe for dried quince marmalade. On the savory side, there are recipes for *knackwurst* (in Germany there are many regional variations to this sausage); *speck* (cured aged ham); chard; fricassees; and casseroles.

One leaf is dated "4 Junij 1766" and contains the following names: Marie Weidemann, Marie Marquardt, Sophie Bloch, and Anna Krackert. On the first leaf is a later notation by "C.F. Schmidt" that is dated 1811.

Although the binding is worn, in good condition internally.

*A Young Grocer's Collection of Recipes*

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

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

\$7500.00

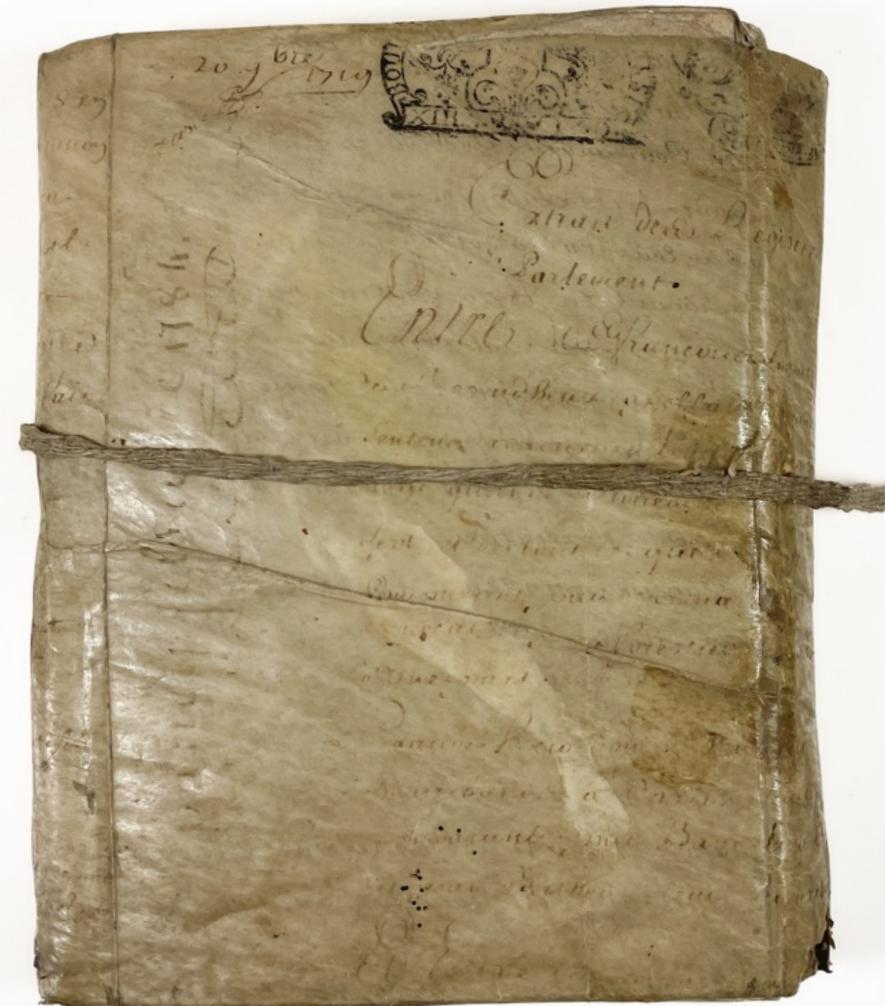
A LOVELY MANUSCRIPT OF 200 RECIPES BY THE YOUNG GROCER, Jean Nicolas Pancy, written in a clear, legible hand. What is fascinating (and unusual) about this manuscript is that we know not only who wrote the manuscript, but the context in which he wrote it. On the title page, we read that Pancy was the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

*Ce present livre appartient à moy – Jean Nicolas Pancy fils ainé chez Me Brocard marchande épicer à dijon. le 26. decembre Jean Nicolas Pancy garson-Epicier à dijon. en 1783.*

Roughly translated to:

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

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



**P**resque bleue, et dans ce peut le  
temps il fôre, et de manee en manee peut le  
maître tout lez degréz de Couloue. Dez que nous  
vous apprennerez qu'il est sué le poient de  
noircire vous y mettrez asy lez deau pour faire  
foudre votre Coramelle; quand il fure foudre  
vous le passerez dans un linge bleue, et  
quand vos liqueurz auront apaisonner et  
prêter à passer, vous en verserez dans le  
liqueurz pour à point jusqu'à ce que votre  
liqueurz soient au poient que vous desiriez.  
Suz lez passées moy en de degré de  
Coulure que vous voudrez quelle ait.

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

**T**elle fagon de bien faire  
de se servir de tournesol en  
peint, qui sont fait avec la seme  
du tournesol ou heliotrope, et ce.

**P**ain étant detrampé donne une couleur  
violet bleue, qui fait un trea celle effet.  
Vous prendrez de ce peint que nous  
illerez dans un mortier et reduirez en  
ondre bien fine, vous ferez bouillir de  
bou, et quand elle bouillira vous y mettrez vos  
poies pulvrisées; vous remuez bien ce mélange  
et le verserez dans votre liqueur bien doucement  
pour ne pas forcer votre Couloue. Il faut ne  
pas cette teinture avant de passer votre  
liqueur à la chausse.

Si vous voulez faire un violet pourpre, vous  
mettrez avec le peint de tournesol un peint de  
fouillie et vous la randurez par ce moy en  
aussi belle que vous le voudrez.

Vous pourrez encore faire une teinture de  
tourmalle et une de corneille. Si parlez; et  
quand vous colorerez votre liqueur vous serez  
maître de lui donner plus ou moins de fond  
à votre fantaisie et vous serez moins sujet  
à vous tromper.

**C**ouloue bleue, et les teintures aux fleures.  
Si vous voulez faire une teinture bleue vous

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

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

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

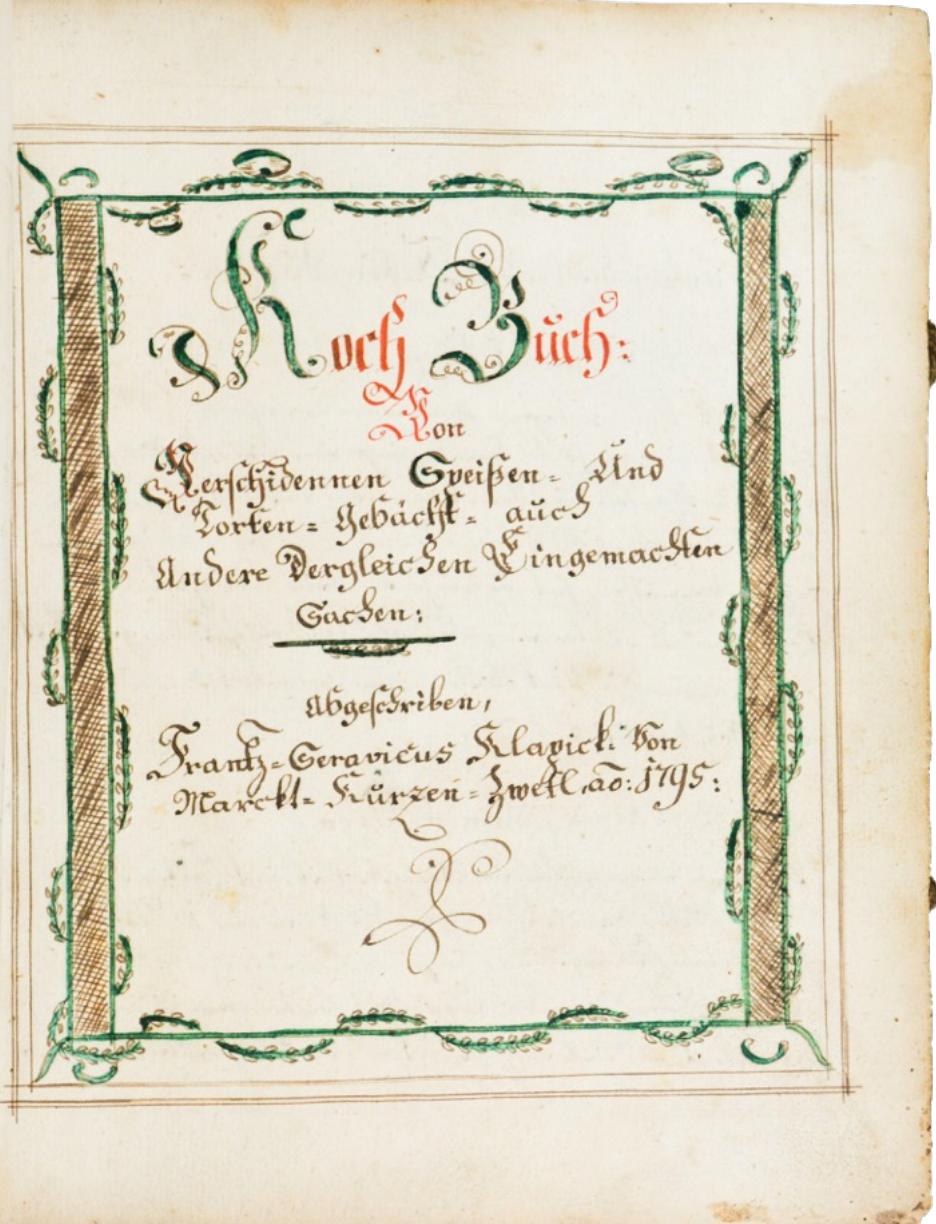
Laid in is an early manuscript recipe for a *Ratafia Anglois Royal* made with *eau de vie*, peach or apricot pits, sugar, lemons, and coriander seeds, macerating for two weeks before filtering.

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

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

An interesting and handsome manuscript, in very good condition.

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



*A Beautiful Cookery Manuscript,  
Written for a Noblewoman*

44. (MANUSCRIPT: Austrian cookery.) Seravieus [or Seravicus], Frantz. Koch Büch: Von Ferschidennen Speissen= Und Torten= Gebäckst= auch Andere dergleichen Eingemachten Sachen...Marckt Kurzen Zwetl, a.o: 1795.

22.7cm x 17.2cm. Title page within a drawn ornamental border, two illustrations (one portrait and a coat of arms) drawn in red, green, and black ink, and numerous ornamental head and tailpieces drawn in red, green, and black ink. [1], 16, 16-128, 126-191, 191-222 pp. Contemporary half calf over pastepaper boards, linen ties intact, written in red, green, and black ink.

\$10,000.00

A very handsome, and extensive, manuscript cookbook in German, written in red and black ink with illustrations and calligraphic ornaments in red, green, and black ink. A total of 437 numbered recipes are included and organized into six different categories: soups (e.g. wine soup, crab soup, & carp and milk soup); dishes made from flour (e.g. almond noodles, asparagus noodles, and noodles made from semolina); fish (e.g. pike in an anchovy sauce; perch soup; and baked fresh trout); meat (e.g. veal in a lemon sauce; lamb in a parsley sauce; and steamed beef); savory pies and tortes (e.g. hare pie; ham pie, and Linzer torte); and baked desserts (e.g. donuts, wine cake, and chocolate cake).

10.  
Am 29. und 30. Februar 1848 mit den Leuten vom Lande

№ 10: Plaßdeßsel - abgeschmalzen; dient als Rahmen im Dach von Stühlen, Tischen, Kommoden, Schränken, angedeutet sind an jener Stelle, wo Plaßdeßsel eingesetzt ist, auf dem Tisch und abgeschmalzen;

№: 71. Blatt-Deijsel, mit gelben Rüben: die Blattdeijsel kommen abgespalten, wie die frischigen, ausgespülten mit gelben Fünfzehn-Längen geschnittenen gelben, ihre Rüben längen geputzt, granaatfärne sind sie im und Frühjahr dienten, mit grünem und gelbem Gemüse, im Herbst mit Duxelles und grünen grünen Geputzten, im Winter mit über die Blattdeijsel, die Rüben geputzt und gelb geputzt die Rüben, jetzt fertig: 2 Finis:



# Querte, Abtheilung: Von Unterschiedlichen - Fleisch-Speissen:

№ 2. Gestossene = Trüffen Von Alten Hünern.

There are ornate designs at the beginning and ending of each of the six sections. Drawn in red, green and black ink, they are quite charming in a folk art way and are a testimony to the time someone spent on this manuscript. On page 179 is a full-page portrait of a woman holding a scepter with the words "Köch= Püech" [Püech is an older spelling of Buch] and on one of the final pages is a full-page coat of arms with the following inscription on a shield: "dises büch is Angehörig, der= Maria Josepha, Ostbergerin, 1795" (this book belongs to Maria Josepha Ostberger).

On the title page, the author's name appears as "Frantz Seravieus [or Seravicus] Klavick Von Marckt= Kürzen= Zwettl." Kurzen Zwettl is in Upper Austria and was a market town near the abbey since the 14<sup>th</sup> century.

A wonderful manuscript cookbook, in very good condition.



220.

**S**chötheilung- Der Scheisen:  
Wie solche zu finden seind;:

**E**rste- Abtheilung:  
Von Hengfürchen Füppen, Von 80: i. bis 80: 32;

**Z**weite- Abtheilung:  
Von Hengfürchen Moßl Füppen, Von 80: i. bis 80: 62;

**D**ritte- Abtheilung:  
Von Hengfürchen zu Füppen zu Rosan, Von 80: i. bis 80: 77;

**M**ürtle- Abtheilung:  
Von Hengfürchen Flijs- Füppen, Von 80: i. bis 80: 111.

**F**ünfte- Abtheilung:  
Von Hengfürchen Dastattne und Kontre, Von 80: i. bis 80:

**S**echste- Abtheilung:  
Von Entzugsfürchen Lufurzijn, Von 80: i. bis 80: 16;

*Experiments with Extracting Oil  
from Grape Seeds*

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

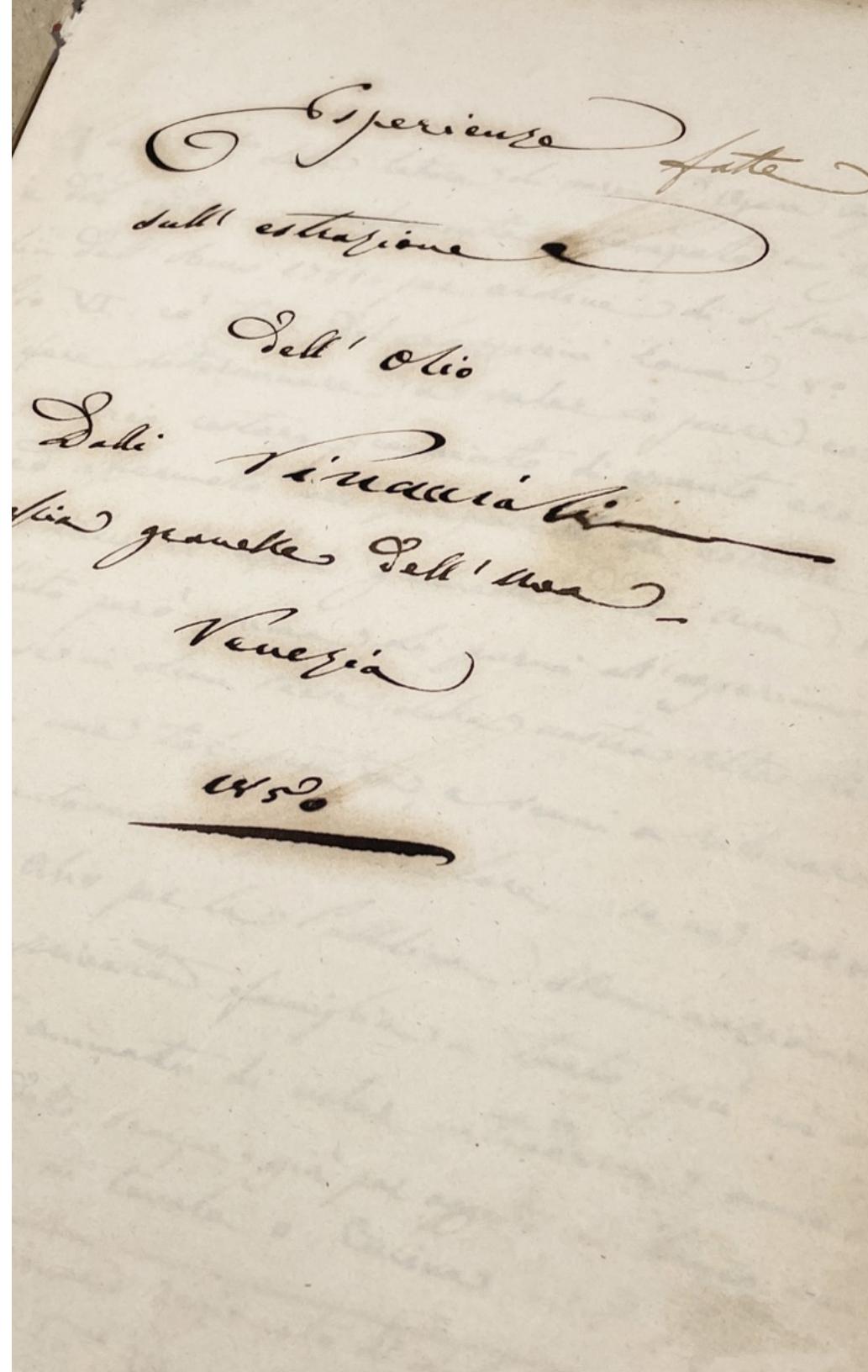
Contemporary block-printed wrappers, edges worn with a few short tears, some pages dog-eared.

\$2,000.00

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

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

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



# MEMORIA

SULLA MANIERA  
DI ESTRARRE L' OLIO DAI VINACCIOLI

O S I A

DALLE GRANELLA DELL' UVA

P U B B L I C A T A

Dalla Società Georgica di Montecchio  
nella Marca.



IN ROMA MDCCLXXXI.  
PRESSO I LAZZARINI

Con licenza de' Superiori.

*segue*

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

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

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

In good condition.

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

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

Roughly translated to:

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

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

Although worn, the binding is an excellent example of scratting – “splattering droplets of a pigment (or an acid) over a surface to leave a spotted pattern on the surface....a popular way of finishing off...patterned paper.”<sup>1</sup>

In good condition.

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

<sup>1</sup> Sidney E. Berger, *The Dictionary of the Book*, second edition. London: Rowman & Littlefield, 2023, p.411.



*A Story Book made in a Russian Prison  
After Drinking too much Wine*

46. (MANUSCRIPT.) Akhsharumov, R. and Sosnin, G. (illustrator). ПРАВДИВОЕ СКАЗАНИЕ О ДВУХ МОЛОДЦАХ, ДВУХ СОВОЛАХ ОДНОМ ХОЗЯЙСТВЕННИКЕ: ТИРАЖ. Канакирская, Kanakirskaya: Гарнizon Гауптв[áхта] [A True Story about Two Fellows, Two Alcoholic Beverages and One Official. Kanaker, Armenia: Garrison Military Prison, in the First Month of Prison], 1924.

Oblong: 17.9cm x 20.6cm. Wrappers illustrated in purple ink and red crayon, drawings throughout in purple ink (nine of which are mounted onto the leaves). 9 ll. Contemporary purple wrappers, staple-bound, written on recycled paper ruled in pencil, verso of each leaf with occasional pencil notations, wrappers chipped at edges, upper wrapper detached from lower staple, signs of book having been folded two times. \$3500.00

A richly illustrated Russian manuscript with a prisoner's story in verse. The tale is of two friends (R. Akhsharumov and G. Sosnin), who spend the night drinking wine and then vodka. As the "revelers, the daring inseparable friends" become inebriated, they go from greeting one another, to sitting at a table, to finally lounging on the floor. Eventually our two heroes get so drunk that when the landlord comes to complain about the noise, they decide to play a joke and pretend to hang him. The landlord comes out of the whole thing none the worse for wear, but the two friends are charged with "hooliganism" and put in prison for a month.



What is incredible about this manuscript is that the two men wrote and illustrated it while in prison (which is why it is made from recycled material). According to the script on the upper wrapper, fellow inmates could read it for the price of one bottle of wine (!).

The illustrations are rendered by a talented hand. Each leaf contains a drawing to accompany the text and peppered throughout are images that underscore the story. Included are a whimsical illustration of a dragon with a wine bottle for a head, pouring wine into a cup; a wine barrel; a goblet; a bottle laying on its side; a crossed and sheathed sword and dagger; a rooster; a rope; and a rifle with a bayonet.

As is noted on the lower wrapper, this manuscript was made in a Soviet garrison military prison in Kanakirskaya. Today Kanakirskaya is a district in the capital city of Yerevan, Armenia, called Kanaker.

Although the binding is worn, it remains a remarkable survival and internally it is in good condition.



*On Truffles*

**47. MARTIN, Alexandre. *Manuel de l'amateur de truffes.* Paris: Leroi & Audin, 1828.**

12mo. in 6s. One folding hand-colored plate. 2 p.l., xii, 143, [1 - blank] pp. Original decorative printed brown wrappers, wrappers browned, some wear to upper portion of spine, final leaf glued to lower wrapper at bottom edge but not affecting legibility as the final page is a blank. \$1900.00

The FIRST EDITION of Alexandre Martin's rare study of truffles. Sections cover the history of the truffle and its consumption; where truffles are found and cultivated; how the truffle is formed; animals that are detrimental to truffles; the use and effects of truffles; their preservation; the chemistry of the truffle; and various *réflexions gourmandize* concerning the truffle. The final section contains a few chapters about mushrooms in general. At the end is a useful bibliography devoted to mushrooms.

Martin (b. 1795) authored numerous gastronomic books including *Manuel de l'amateur de melons*, *Manuel de l'amateur de café*, and *Bréviaire du gastronome* all of which were published in this small format.

"Frontispiece a folding colored plate by Henry Monnier, representing a gastronome and an author in the shop of Chevet, the legend." – Bitting p. 312. After working as a French bureaucrat for many years, Monnier (1799-1877) became an illustrator, author, and actor famous for his lampooning of high culture. His many gastronomic scenes are both intimate and humorous, frequently over the discussion of a bill of fare or a special dish, and are drawn and colored with a light touch.

With a publishers catalogue within a decorative border on the lower wrapper.

A good copy.

¶ Bitting p. 312; OCLC: Hagley Museum & Library (Delaware), Library of Congress, University of Chicago, University Club Library (New York), Harvard, New York Public Library, Indiana University, and six locations outside of the United States. Not in Cagle, *A Matter of Taste*, (does list the 1829 ed.), Oberlé, Simon, or Vicaire (does list the 1829 ed.).



*Gourmet Shopping & Take Out  
During the French Revolution*

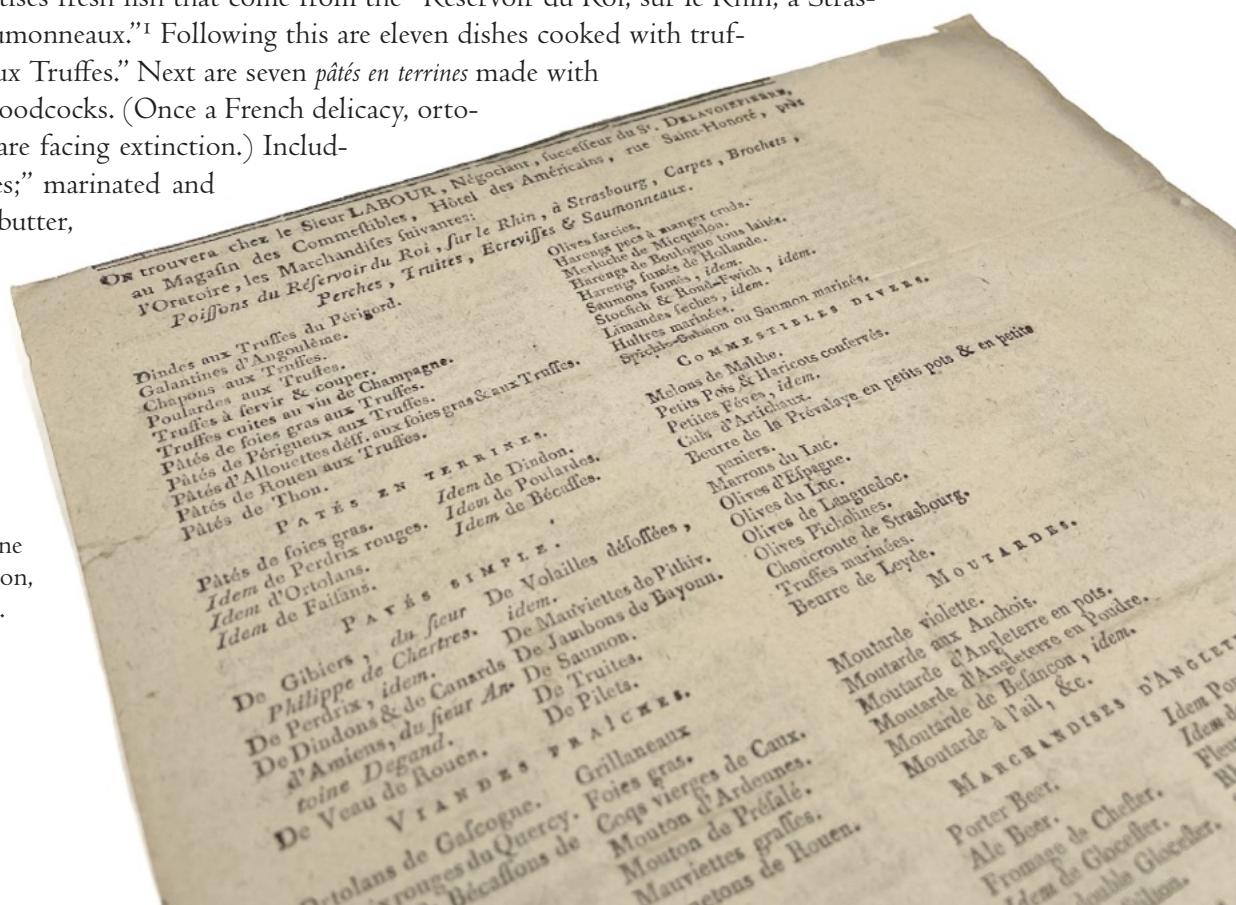
**48. (MENU.) On trouvera chez le sieur Labour, Négociant, successeur du sieur De la Voiepierre, au Magasin des Comestibles, Hôtel des Américains, rue Saint-Honoré, près l'Oratoire, les Marchandises suivantes. [De l'Imprimerie de Langlois, Fils, rue du Marché-Palu, c.1792.]**

28cm x 21.5cm. Printed recto and verso, double (thick and thin) tool line at the top of the recto, deckles retained on the lower edge. \$3500.00

Unrecorded. An extremely early and extremely rare, double-sided menu offering the various cooked dishes and prepared foods for take out, as well as the groceries, perfumes, and liquors, of the celebrated food emporium, the Hôtel des Américains, a business that was both a *magasin* (store) as well as a *traiteur* (caterer). The shop was located at 147 rue St. Honoré in Paris; one block away, and one year later, the Louvre would open to the public.

The menu is organized into subjects. The first advertises fresh fish that come from the “Réservoir du Roi, sur le Rhin, à Strasbourg, Carpes, Brochets, Perches, Truites, Ecrevisses & Saumonneaux.”<sup>1</sup> Following this are eleven dishes cooked with truffles, including turkey; tuna *pâté*; and “Pâtés de foies gras aux Truffes.” Next are seven *pâtés en terrines* made with red partridges, ortolans, pheasants, turkey, chickens, and woodcocks. (Once a French delicacy, ortolans are song birds which are now illegal to serve as they are facing extinction.) Included after this are “simple” *pâtés*; fresh meats; “chaircuiteries;” marinated and pickled fish; *comestibles divers* (which includes melons, peas, butter, chestnuts, sauerkraut, marinated truffles, and four different types of olives); mustards; products from England (including Porter, Stilton cheese, and Jamaican rum); vinegars and ingredients to add to vinegar such as *cornichons*, pickleweed, ginger, pepper, and capers; and ending with *confitures*.

<sup>1</sup> I have had two other menus from the Hôtel des Américains. One was dated 1813 and not surprisingly, in that post-Revolution version, the phrase “du Roi” was dropped from the name of the reservoir.



Heading the verso is one essential item: “Tablettes de bouillon incorruptible.” (This is just cut into by the trimming of the leaf, but the sense is still clear.) This is followed by preserved and candied fruit (a continuation of the *confitures* section), baked goods, teas, chocolates, syrups, and honey. Next is a section of various cheeses from England, Italy (“Parme”), France, Switzerland (“Schabfigre”), and the Netherlands (edam and gouda); *épiceries* (including olive oil, coffee, sugar, and pistachios); and dried fruit. Also included is a section with *eau-de-vie* made from fruit and another of non fruit-based *eau-de-vie*.

The section on *farineux* (flours) includes a long list of specialty flours made from sorrel, leeks, watercress, parsley, chervil, carrots, turnips, parsnips, horseradish, beans, green peas, fava beans, corn, chestnuts, and potatoes, as well as various pastas from Italy. This is followed by perfumes, and then wines and fortified wines such as Bordeaux, Champagne, Muscat, Madeira, Sherry, and Tokai, and finally liqueurs (including absinthe, anisette from Bordeaux, curaçao, and vermouth).

The *traiteurs* held an important position relative to the restaurant, which was just emerging at this time.

[They] had on the one hand secured for themselves an exclusive right to sell cooked meat dishes; and on the other hand they had imposed on themselves the limitation that they would sell such dishes only in quantities which contained a whole cut of raw meat....In other words, a *traiteur* would not sell individual helpings of cooked dishes for consumption on his own premises, though he would sell a whole meal for a dinner party in the purchaser's own home.<sup>2</sup>

In effect, establishments like the Hôtel des Américains, were eateries that provided a superior sort of take away, as well as a gourmet grocery store. The nature of the restaurants emerging nearby at the Palais Royal, were determined as much by the collapse of the guilds as they were by the precedents of these *traiteurs* and *magasins*.

About twenty years later, Grimod de la Reynière would sing the praises of the Hôtel des Américains in his *Almanach des gourmands*, writing in 1812, “c'est vraiment le chef-lieu de l'Europe gourmandé” (it really is the gourmet capital of the world).

An incredible picture of the gourmet goods being offered in Paris during the early stages of the French Revolution. It would be interesting to know how many of these products were actually available, and who was in a position to go shopping there. To put it into context, the royal family was arrested in 1792; the monarchy was suspended; the Reign of Terror was only a year away; and for most people, the price of food was unsupportable and one of the causes of the Revolution.

Although undated, we have had a similar menu once before and from a comparison, it is clear that they were printed by the same printer and around the same time. The other menu had “De l’Imprimerie de Langlois, Fils, rue du Marche-Palu” printed at the bottom of the verso. Based upon a search of the catalogue of the Bibliothèque nationale de France, “Langlois, Fils” was at the “rue du Marché-Palu” from 1791-1792.

¶ Not in OCLC or the gastronomic bibliographies.

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<sup>2</sup> Mennell, All manners of food, p. 138.

The Young  
**COOKS**  
MONITOR:  
OR,  
**DIRECTIONS**  
FOR  
**Cookery and Distilling.**  
BEING  
A Choice Compendium of Excellent  
**RECEIPTS.**  
Made Publick for the Use and Benefit  
of my Schollars.

*The Second Edition, with large Additions.*

By **M. H.**

**L O N D O N,**  
Printed for the Author, at her House  
in Lime-street. 1690.

*A Cookbook Written for  
Women Scholars*

49. **M.H. The young cooks monitor: or, directions for cookery and distilling. London: Printed for the author, 1690.**

8vo. 2 p.l., 9-160, [4] pp. (Lacking the 16 pp. "appendix" sometimes bound after the [4]-page index). Period calf binding, double gilt fillet around sides, spine gilt in five compartments, all edges red-speckled. \$7000.00

The extremely rare Second Edition of this scholarly work on English cookery, medicine, and winemaking. "M.H." may have been the maiden initials for Mary Tillinghast who wrote *Rare and excellent receipts* (first ed.: 1678) as the works are sometimes found together. This work has a much broader spectrum including the candying of fruit; pickling; making sauces; stews; desserts; wines; and medical remedies, while Tillinghast's work focuses primarily on pie and puff pastry. Interestingly, both were written for women scholars. As "M.H." writes to her readers in the "Epistle Dedicatorily:"

TO ALL LADIES AND GENTELWOMEN, Especially those that are my SCHOLARS. Ladies and Gentlewomen, Perhaps you do Expect to find me going before my little Book to declare loudly its Worth and Praise, but knowing the true Value of my Self, I shall only recommend it to you as a Piece necessary for Young Ladies and Gentlewomen, not doubting but when you have made use of it, you will find it so satisfactory, that you will give it such a Character, as it may live in the World with Reputation to its Self, and Your Humble Servant, MH.

## To make Sauce for Wild Pidgeons.

Take Sage and fat Bacon, shred it very small together, and season it lightly with a little Pepper, one Onion shred small, a little Salt, stuff your Pidgeons with it and Rost them, put half a pint of Mutton-gravy into the Dish, and set it over a Chafing-dish of Coals, then put your Pidgeons into the Dish, and with a Knife pull out the stuffing into the Gravy, make it Hot, and send it to the Table.

## To make Sauce for young Ducklings.

Take young green Onions, or Sithes, boyl them in Water, then drain the Water from them, and shred them very small, then melt some Butter very thick, and put them into it, and put in a little Salt, and a little Pepper, stir it all together,

Some of the recipes included are as follows: "To make Scotch Collops;" "To make Sauce for young Ducklings;" "To make French bread;" "To Dry Beef the Dutch way;" "To make a Syllabub;" "To make a Cream Cheese in haste;" "To candy Flowers for Sallets;" "To Pickle Walnuts like Mangoes;" "To make Damson and Quince Wine;" "To make Apricock and Cowslip-Wine;" "To make an excellent Tansey;" "To make Pottage or French Broath;" "To keep Gooseberries or Grapes, all the winter;" "To make Sausages;" "To Stew Oysters;" and "To make a Caraway Cake."

The medical receipts read like ancient mystical concoctions, such as the recipe for "Gascoyn Powder" which is "good to drive out a Surfeit, and comfort the Vitals, and give a like Sweat." This remedy calls for "Pearl, of Red-Coural, of Crabs-Eyes, of burnt Harts-Horn, of white Amber...[and] of the black Tops of Crabs claws burnt." All of this is then made into a paste with "Harts-Horn-jelly, and dried "in the Wind, but not in the Sun."

The first edition was published in 1683 and survives in three copies only: one at the Lilly Library and two locations outside of the United States. Our edition, the second edition, is also extremely rare (see below) and contains new recipes that are not present in the first edition (including the recipe for "Almond Florendine" on page 145 and all of the recipes following until p. 160). However, our copy lacks the "appendix" that sometimes appears after the index.

In good condition.

¶ ESTC and OCLC: Folger Library, Kansas State University, British Library, and Oxford (title page severely damaged).



Pag. i

# DISSERTACION HISTORICA, PHISICO-CHIMICA DEL CACAO, SU USO, Y DOSSIS.

## INTRODUCCION.



OVIDO de la caridad, y excitado de la obligacion, me arrojo, confiado, à la censura del Mundo, en donde espero encontrar algun discreto, que me corrija, y algun piadoso, que me tolere; y tambien la embidia de algun malcontento, que me murmuré. Años ha, que deseaba la ocasion de tratar el

A

af.

### On Cacao in the Americas

50. NAVAS DE CARRERA, Manuel. *Dissertación histórica phisico-chimica, y análisis del cacao, su uso y dosis.* Zaragoza: Francisco Moreno, 1751.

4to. Woodcut historiated initials, woodcut headpieces. 12 p.l., 63, [1 - blank] pp. Dark calf in the style of the period, double gilt fillet on boards, double gilt fillet on spine in six compartments, gilt title on spine, expert paper restoration to the gutter of the final leaf. \$6500.00

The extremely rare FIRST EDITION of this early Spanish work on cacao and chocolate. Included are chapters on Spain's first encounter with the cacao tree in the Americas (in Nicaragua, Guatemala, and parts of Mexico); where to find the cacao trees in these places and how it is cultivated there; how the indigenous people made use of the seed from the tree; the alchemical qualities of cacao; a chemical analysis of cacao; on the virtues of the spirits, oil, butter, and salt derived from cacao and the amounts that can be extracted; and on the making of chocolate for gastronomic and medicinal purposes from the cacao seed.

In the first chapter Navas de Carrera names five distinct varieties of cacao being cultivated by the indigenous people of the Americas and he lists them in descending order of productivity: 1. *Quauchacauatl*, 2. *Meccacauatl*, 3. *Xochicacauatl*, and 4. *Flalcacauatl*. *Quahupashlatlhi* is described as a hardy variety that can thrive for up to thirty years and that it is larger and bears sweeter fruit than the other varieties. For this reason, it is not used for making chocolate but is instead roasted and then seasoned with sugar.

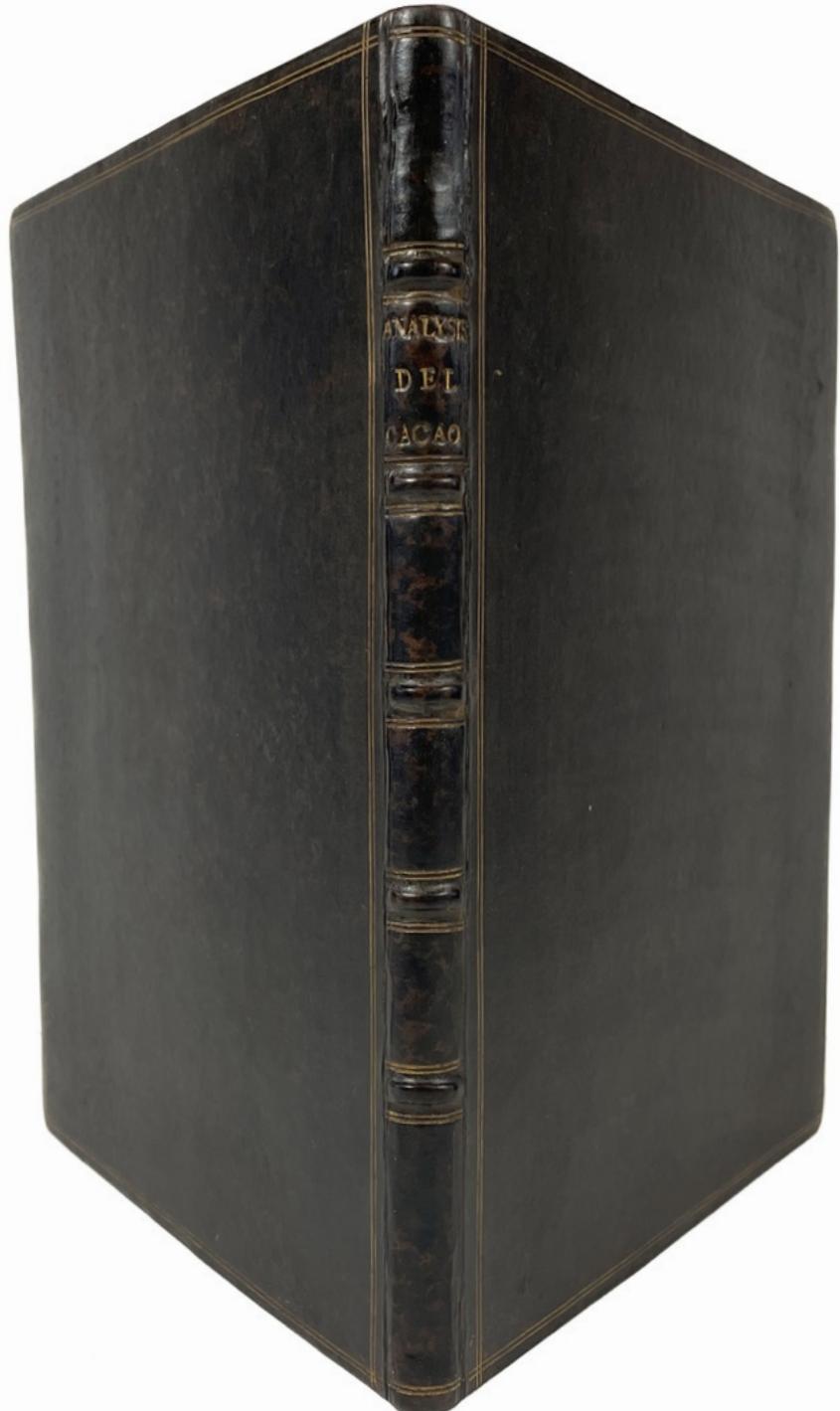
The next chapter, on the indigenous use of cacao, contains a description of how cacao was prepared and served as a beverage to a Spanish soldier named Benzo (referred to in this book as being the first Spaniard to taste cacao). Navas de Carrera describes how the indigenous people ground up the seeds and then mixed them with water and chili powder and served it as a cold beverage. Next, the author writes about a communal meal eaten sometimes for months on end. At this meal, the cacao was prepared as it was for Benzo, but with the addition of corn or millet flour and a bit of sugar. The new ingredients are attributed to a Spanish influence.

For Navas de Carrera, the indigenous people of the Americas still require help from the Spanish, even though his description of their cultivation of the cacao trees revealed quite sophisticated farming practices. (For example, they planted the cacao trees in the shade of taller trees in order to provide protection from heat, wind, and insects.)

In chapter six, Navas de Carrera writes about a recipe that the Spanish have come up with to make a delicious chocolate out of the cacao seed. It includes *una arroba de Cacao limpio, veinte y quartro libras de Azucar blanco, y pouro, diez onzas de Canela fina, y de Nuez moscada, ó Vaynilla la que permita el gusto, ó el provecho de quien lo manda hacer,* (one arroba of clean cacao, 24 pounds of pure white sugar, ten ounces of fine cinnamon, and nutmeg, or vanilla, according to taste, or the benefit of who orders it to be made).<sup>1</sup> This is mixed together and then made into a cake which is wrapped either in paper (the Spanish method) or in banana leaves (as the “Indios” would do it). The chocolate is then left in the sun to dry.

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<sup>1</sup> An *arroba* is a Spanish custom of weight equal to roughly 32 pounds.



Although culturally and racially biased, this is an interesting work on cacao as it was used by the indigenous people of the Americas. It also provides an insight into how the Spanish influenced how it was consumed, used medicinally, and cultivated.

With the armorial bookplate of Dr. Sánchez de Rivera y Mosét. The doctor was a prolific author on medical subjects, as well as the editor of *Renovación Española*, a Spanish periodical that was printed in 1918. Above the bookplate, in an early hand is written "Castellar" and "1831." Perhaps this is a reference to the town in Andalusia, Spain, called Castellar de la Frontera.

In very good condition.

¶ OCLC: John Carter Brown Library only.

...a pocas  
y su consumo, que de él  
y su fabrica, como ahora se ve.  
49 El Chocolate, pues, segun Mar-  
co Mappo, (d) es: una massa de Cacaos  
tostados, mezclada con Azucar, y adorna-  
ta de diversos, y preciosos Aromas, bas. Pot. 9.  
e rubicunda, y soluble, portable en aguas, s.  
ó otro semejante licor, compuesta pa-  
ento, regalo, y recobro de la salud.  
preciso hacer mención  
bajar esta massa  
Oficiales s...

(d) Differr. de  
Chocolat.



## DIS COURS

*PRONONCÉ par M. PARMENTIER,  
Membre du Collège de Pharmacie,  
Apothicaire-Major des camps & armées  
& Pensionnaire du Roi, Professeur  
d'Histoire Naturelle, Membre de plu-  
ieurs Académies, Censeur Royal.*

**MESSIEURS,**

IL est une loi établie par la Nature & gravée profondément dans tout ce qui respire: c'est le désir de se conserver. Rien ne paroît donc plus important que la

A

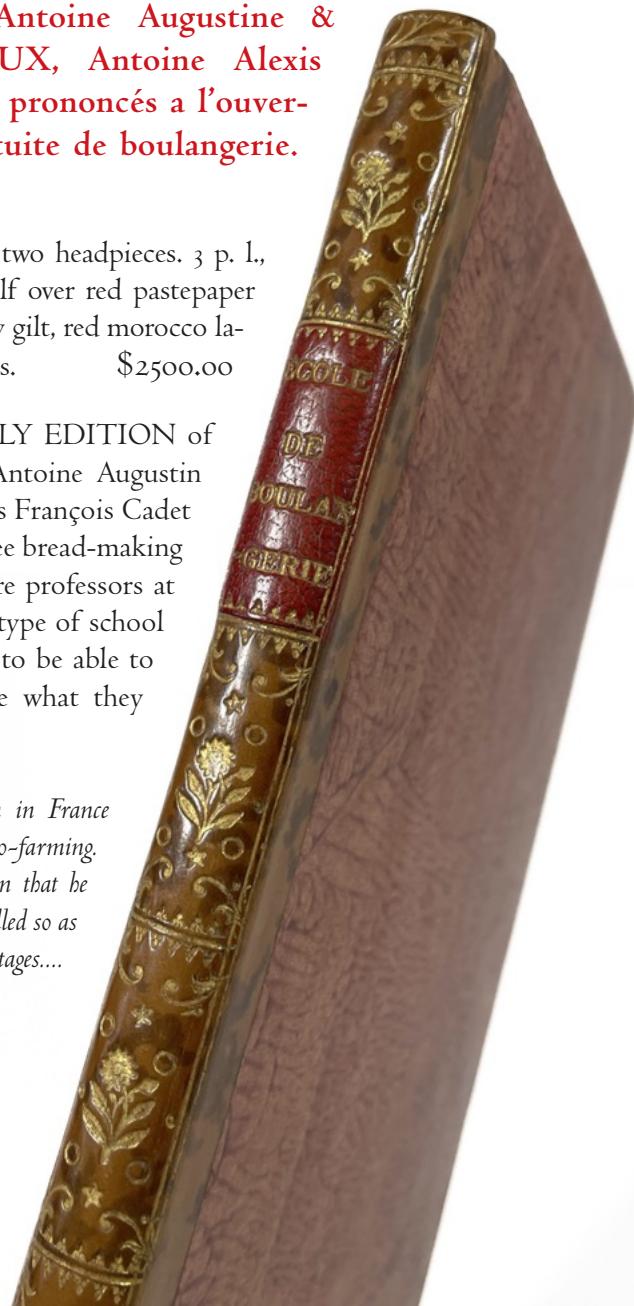
*A Free Bread-Making School  
Opens in Paris*

51. PARMENTIER, Antoine Augustine & CADET DE VAUX, Antoine Alexis François. *Discours prononcés a l'ouverture de l'école gratuite de boulangerie.* Paris: Pierres, 1780.

8vo. Woodblock vignette and two headpieces. 3 p. l., 99, [1 - blank] pp. Quarter calf over red pastepaper boards, vellum tips, spine richly gilt, red morocco label on spine, red-speckled edges. \$2500.00

The very rare FIRST & ONLY EDITION of these speeches delivered by Antoine Augustin Parmentier and Antoine Alexis François Cadet de Vaux at the opening of a free bread-making school in Paris. Both men were professors at the school. This was the first type of school of its kind and the hope was to be able to train bakers who could share what they learned with all of Europe.

*Parmentier is best known in France  
for having introduced potato-farming.  
It is less commonly known that he  
intended the potato to be milled so as  
to replace flour during shortages....*



[This school was] designed to study the 'new combinations of farinaceous substances from which it might be possible to bake bread in times of famine.' The scientist then carried out a number of trials on various kinds of 'bread,' combining potato, oats, buckwheat, and corn. Ten years later, the revolutionary mob massed outside Parmentier's academy yelling: 'Why doesn't he eat his potatoes himself? We want bread!...' ( Assire, *The Book of Bread*, p. 31).

Parmentier's speech covers the history of bread-making along with his philosophical thoughts on human food consumption and his observations on feeding the poor. He writes that the Romans first gave the name "baker" to those who milled the grain for making bread. He also observes that much of what humans eat is driven by the climate in which they live.

Cadet de Vaux writes on the merits of economic wheat milling versus rustic milling. He seeks to make baking at home far less labor intensive and at the same time more affordable. Cadet de Vaux recommends the mechanization of milling so that people aren't reliant on one miller to whom they must bring their grains to be milled, thus saving them and their beasts of burden time and effort that can be used on the farm.

In very good condition.

¶ OCLC: Cornell, Bowdoin College, Science History Institute (Pennsylvania), Oak Spring Garden Library, and one location outside of the United States.

végétaux ; les herbivores au contraire ont contracté l'usage de se nourrir de nos ali-  
mens (a).

Sans vouloir étendre ou circonscrire les avantages du régime Pythagoricien , sans l'admettre uniquement & indifféremment pour les hommes de tous pays, de tous les âges & de toutes les conditions , nous nous bornerons à faire observer que la nature , l'expérience & la raison nous l'indiquent dans une infinité de circonstances, où peut-être il seroit essentiel de nous renfermer dans son seul usage : tout ce qui est permis de conjecturer de plus vraisemblable , c'est

---

(a) J'ai vu il y a quelques années , dans cette Maison célèbre , consacrée à la retraite des Défenseurs de la Patrie , un cerf tellement familier qu'il venoit aux tables manger la viande qu'on y desservoit , & boire le vin répandu dans les coffres destinés à distribuer cette liqueur aux Soldats : un Invalide admirant cet animal avec lequel il auroit volontiers partagé sa portion , si un sentiment plus vif ne l'en eût empêché , & ravi que ce phénomène pût justifier son goût , s'écria avec une sorte d'enthousiasme : *Tout aime le vin dans la nature !*

dans un aliment que les Pommes il est à portée d'abord autant d'abri. La Faculté a prononcé en la qu'approver. L'artiste instruit que ses expériences qui doit être un opté. C'est pour que l'Ouvrage seroit envoyé avec le témoignage de la distinction qu'il a eue; & c'est ainsi

THIEULLIER

EXAMEN



EXAMEN  
CHYMIQUE  
DES POMMES  
DE TERRE.

VOIRIQUE l'expérience prononce jurement en faveur des Pommes de terre, que leur usage adopté depuis un siecle, & vanté par des Ecrivains amis de l'humanité, n'ait produit jusqu'à présent que des effets très-heureux; on vient cependant de déprimer la salubrité de ces racines, en les accusant d'occasionner des maladies qu'elles seroient plutôt capables de prévenir si on en étoit menacé. Il est bien étonnant sans doute qu'un aliment qui

A

Defending the Potato

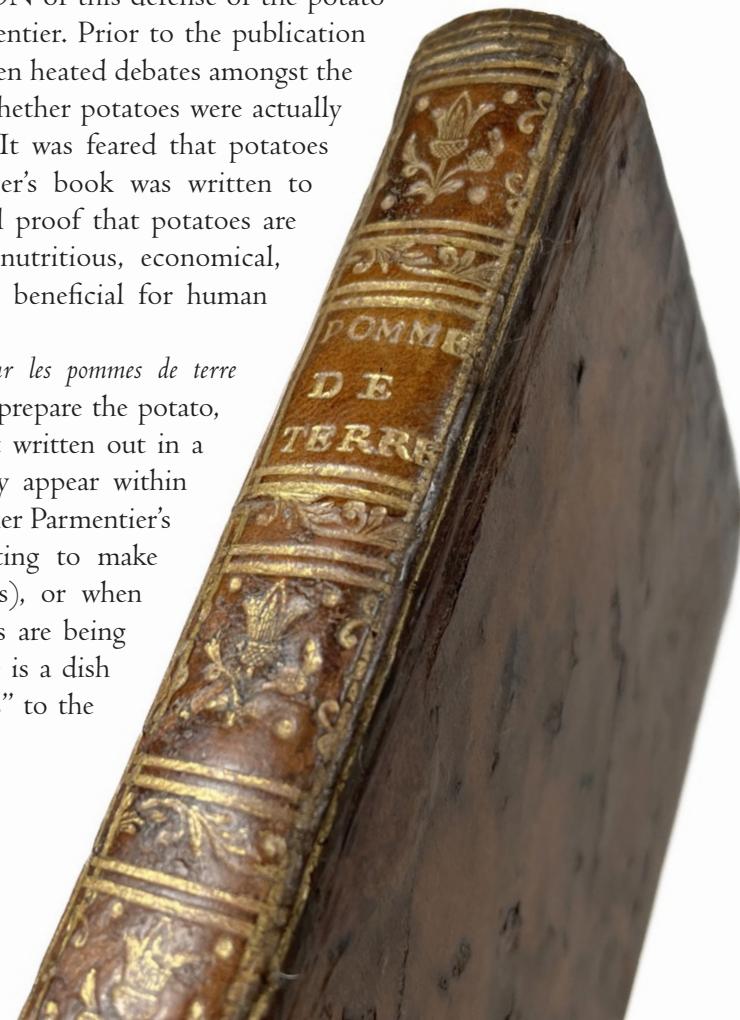
52. PARMENTIER, Antoine Augustin. *Ouvrage économique sur les pommes de terre, le froment, et le riz.* Paris: Monory, 1774.

12mo. Woodcut vignette on title page, woodcut head and tail pieces, and woodcut decorative initial. xxiv, 248, [4] pp. Contemporary mottled calf, edges gilt, spine richly gilt in seven compartments, gilt title on spine, red edges, marbled endpapers.

\$4000.00

The rare FIRST EDITION of this defense of the potato by Antoine Auguste Parmentier. Prior to the publication of this work, there had been heated debates amongst the French authorities over whether potatoes were actually edible and not harmful. It was feared that potatoes caused leprosy. Parmentier's book was written to deliver definitive chemical proof that potatoes are not only harmless, but nutritious, economical, agriculturally sound, and beneficial for human consumption.

*Ouvrage économique sur les pommes de terre* describes various ways to prepare the potato, but the directions are not written out in a recipe format. Rather, they appear within the demonstrations of either Parmentier's experiments (e.g. attempting to make a brandy out of potatoes), or when he describes how potatoes are being prepared by others. There is a dish which is served by "Lords" to the



poor which consists of potatoes, rice, and a few vegetable roots. Directly after writing about this preparation, Parmentier writes that "Potatoes are the basis of economic rice which is distributed to the poor at the Sisters of Charity of Saint Roch; and the doctors of this Parish have observed that [potatoes] improve the milk of the nurses and increase the quantity [of the milk produced]....They asserted...that this food is not only more fit for the fancy...but also that it prevents a multitude of infirmities...such as ulcers, sore eyes, atrophy, &c." Also included in this work are Parmentier's findings on the economical uses of wheat in making bread.

Parmentier writes that the potato is an incredibly versatile food and can be cooked simply in ashes or in water, with a few grains of salt and butter; added to salad, stew, sauces, *roux*, cod, and hake; fried; or used as the stuffing for turkey. He especially recommends the potato as a food to be grown and eaten in the countryside where there is plenty of land available. It is such a hearty and easy plant to grow, and excellent as an economical source of food for the poor who live in the countryside.

Antoine Augustin Parmentier (1737-1813) is famous for his introduction of the potato into the French diet, for establishing a baking school in Paris (along with Cadet de Vaux), and for being the first modern nutritionist in French history. Although he was clearly up against considerable opposition, he eventually triumphed in his defense of the potato and by 1795, the Tuileries gardens in Paris were being turned into potato fields.

With two early manuscript notations on the verso of the upper free endpaper.

In very good condition.

¶ OCLC: University of Kansas, Howard County Library, Missouri County Library, and three locations outside of the United States.

## APPROBATION.

J'AI lu par ordre de Monseigneur le Ch  
celier un Manuscrit intitulé: *Examen Chymique des Pommes de Terre*, par M. Parmentier Apothicaire-Major des Invalides; j'estime que cet Ouvrage, intéressant par lui-même, est à la raison de son utilité, mérite d'être imprimé  
A Paris, le 23 Mars 1773.

Signé VALMONT DE BOMARE.

## PRIVILEGE DU ROI.

LOUIS, par la grace de Dieu, Roi de France & de Navarre: A nos amés & féaux Conseillers les Gens tenans nos Cours de Parlement, Maîtres des Requêtes ordinaires de notre Hôtel, Baillifs, Grand-Conseil, Prévôt de Paris, autres nos Justiciers qu'il appartient, Salut: Votre amé le Sieur PARMENTIER, Nous a fait poser qu'il désireroit faire imprimer & donner au Public un *Examen Chymique des Pommes de terre* de sa composition, s'il Nous plaît d'accorder nos Lettres de Permission pour ceffaires. A ces causes, voulant favor & permettons par ces Présentes de faire ledit Ouvrage autant de fois que semblera, & de le faire vendre & ur tout notre Royaume, pendant le dis années consécutives, à compter

*The First Modern Nutritionist  
in French History*

**53. PARMENTIER, Antoine Augustine. *Traité sur la culture et les usages des pommes de terre, de la patate, et du topinambour.* Paris: Barrois, 1789.**

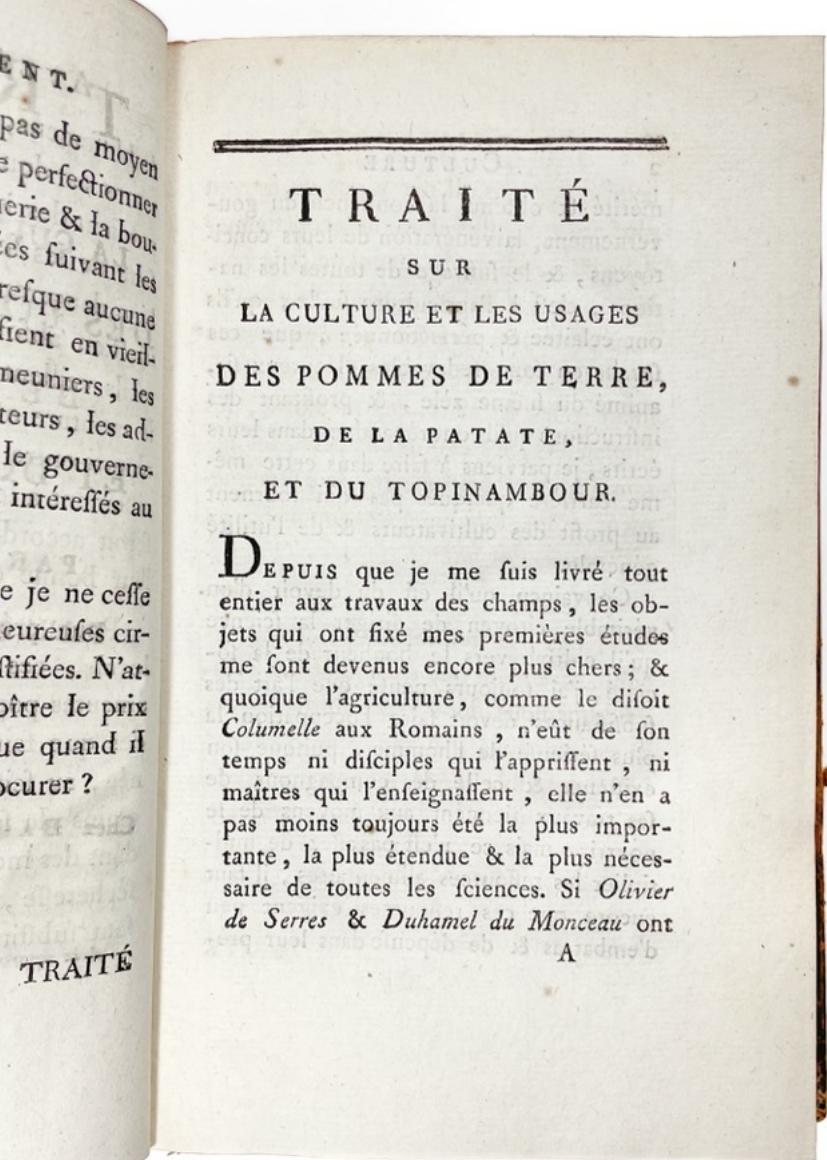
8vo. viii, [3], [387]-389 pp. Contemporary mottled calf, blind single fillet on upper and lower boards, board edges with single gilt fillet (much of which has been worn away), edges lightly worn, spine ornately gilt in eight compartments, red morocco label on spine, edges stained red, marbled endpapers. \$4000.00

The FIRST EDITION of Parmentier's most important work on the potato, an area of research that made him famous.

In addition to popularizing the potato, Antoine Augustin Parmentier (1737-1813) was famous for establishing a baking school in Paris (along with Cadet de Vaux) and for being the first modern nutritionist in French history. In *Traité sur la culture et les usages des pommes de terre*, Parmentier discusses the potato's cultivation, preservation, processing, usefulness for human and animal consumption, and how it can be used to make flour and bread. At the end is a chapter devoted to the sweet potato and another to the Jerusalem artichoke.

*It was during the Seven Years War, 1756-1763, that Parmentier, who was in the French Army in Hanover, first met the potato. He had become, for the fifth time, a prisoner of war in the hands of the Prussians, and having only potatoes to live on, he appreciated to the full their value as a food. Indeed, without them, he tells us, he could scarce have survived. It was his war experiences, which inspired him to work for the reintroduction of the potato into France. During the wars of the Revolution, Parmentier redoubled his efforts to popularize its cultivation, and in most of the departments his efforts, which received the fullest support from the National Convention, were crowned with success.<sup>1</sup>*

<sup>1</sup> Salaman, *The History and Social Influence of the Potato*, p. 572.

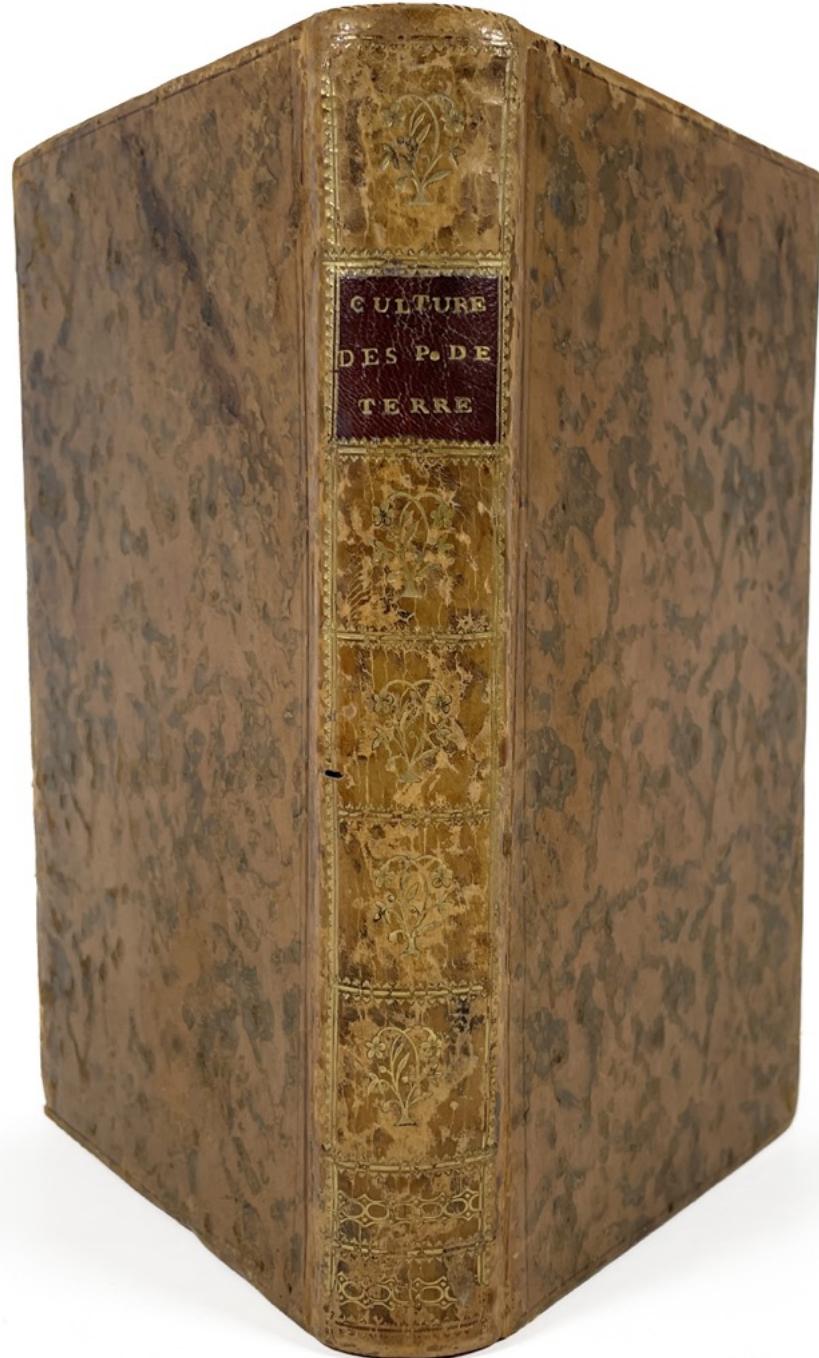


In spite of a decree forbidding eating the potato for fear of contracting leprosy, Parmentier pushed to introduce it into the Frenchman's diet to counteract the food shortage. Then, due to winning a competition which was sponsored by the Academy of Besançon, Parmentier was taken under the wing of the medical faculty of Paris and his ideas were supported. By year III of the Republic (1795), the Tuileries gardens were being turned into potato fields.

With the bookplate of "Henri de Juvenel" (Antoine Henri Raymond de Juvenel, 1810-1875) on the upper pastedown; a lovely green silk bookmark; and a contemporary inscription of "Aug: Broussonet" on the verso of the title page. Pierre Marie Auguste Broussonet (1761-1807), was a brilliant botanist who won his doctorate at the age of eighteen and wrote agricultural treatises for farmers during a stint as the secretary for the Société d'Agriculture between 1785 and 1788.

In very good condition.

¶ OCLC: Princeton, Cornell, Yale, Harvard, Library of Congress, University of California (Berkeley and San Diego), Academy of Natural Sciences (Philadelphia), Lloyd Library, Texas State University (San Marcos), National Agricultural Library, University of Pennsylvania, Brooklyn Botanic Garden, University of Kansas, and multiple locations outside of the United States.



*Pioneering a more Efficient Method of Making Vinegar;  
An Unrecorded Offprint by Pasteur*

**54. PASTEUR, Louis. Mémoire sur la fermentation acétique. Paris: Gauthier-Villars, 1864.**

4to. One folding engraved plate. 1 p.l., 46 pp. Quarter calf over marbled boards in the style of the period, upper wrapper bound in, vellum tips, spine gilt in six compartments. \$4500.00

The extremely rare FIRST & ONLY EDITION of this offprint of Louis Pasteur's comprehensive study of acetic fermentation and the paper in which he claimed that the transformation of wine into vinegar was due to the development of the veil of *Mycoderma aceti* on its surface.

At the beginning of the work, Pasteur explains that he has conducted this study because although humans have known since early times that fermented alcoholic liquids such as wine, beer, and cider, will sour upon contact with air, the reason for this transition had yet to be explained.

Pasteur experimented with the thin layer of skin at the surface of vinegar and found that when exposed to oxygen, his sample was able to produce abundant vinegar. This was very helpful for commercial vinegar-makers, in that they were now able to control the speed with which they were able to produce the *mycoderma* or "mother vinegar," in order to make fresh batches.

The sections of the essay describe the different steps and parts of the experiments Pasteur undertook. At the end is a folding plate depicting the *mycoderma* and the instruments Pasteur used.

This text also appeared in the *Annales scientifiques de l'É.N.S. 1re série*, tome 1 (1864), p. 113-158.

In good condition.

¶ Not in OCLC.



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



VERONÆ, M D C XXVII.  
Typis Angeli Tami.

*An Extremely Rare and Early Study  
Of Various Grains*

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

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

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

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

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

In very good condition.

¶ OCLC: five locations outside of the United States.

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

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



Lib 2. cap 20

s. de simpl.  
med facult.  
cap. 14.

Ger Grad.

s. de san. tuæ.

cap 4.

Tho. Lin.

s. de san. tu.

cap. 4.

Thom. Lin.

De succorum  
bonis. & ut-  
vio cap. 2.

Bal. Alica.

Lib 1. cap. 32

Co. Bap Raff.

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

Ptyssanæ succum, & Chondrum, & Tragum, & Lac, & Panem clu-  
tū ex genere esse eucymorum. Græcæ legitur;  $\chi\sigma\delta\rho\sigma$ .

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

Et alio loco;

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

Et alio libro;

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

Idem legimus apud Oribasium, & ad Eunapium, & ad Iulianum.  
Ad Eunapium;

Alica, & Ptyssana recte cocta, fabæ, & castaneæ non mali sunt  
succi.

Chondrus, Cap.  
sc. 2. cap. HONDRI, &  
parcè nutrit  
dent substanti  
qui attenuant  
alijs, qui acu  
ant esse. P  
Chondri corpore, seu è tota r  
mulloq; & viscidos humores  
de quodam corporis statu, c  
curavit;  
Ego exiguum his dandum, a  
ne cremor simpliciter con  
Ptyssana, modo paratus cu  
nū dū pū dū tū  $\chi\sigma\delta\rho\sigma$ .  
Et alibi vniuersaliter loquuti  
Alica verò possunt vesci m  
verò cum mulso, ac vino  
Prinde acutis morbis conu  
basus his ex Anthyllo ad  
In morbis acutis eligendum  
tur, celerrimè distribuatu  
spiretur panis aqua lotus  
lota est generis eiusdem,  
ta sit, & elixa detur ex a  
ris est Ptyssana succus in

*Outstandingly Beautiful!*

**56. (PERFUME.) A perfume sample album from the Piver perfume house. Paris, c.1820-1870.**

Oblong: 21.5cm x 29cm. [29] leaves of artwork mounted on rectos only. Contemporary dark purple morocco, ornately gilt and blind stamped, with red, green and yellow inlay, spine gilt and blind-stamped in five compartments, edges gilt, white *papier moiré* endpapers, gilt dentelles.

\$28,000.00

This is the most exceptional perfume album we have ever seen. Approximately 220 different printed and hand-painted labels for perfume and various cosmetics are included, most of which are richly ornate and presented on hand-painted lithographed images of perfume bottles as well as various boxes, tubes, and little packages. In addition to perfume and cologne, we find products such as oils, scents, waters, aromatic vinegars, soaps, *bouquets*, essences, extracts, creams, powders, ointments, and various health products. In terms of printing techniques, there are engraved labels, lithographed labels, labels printed in color, and those embossed in gilt and various bright colors. The condition is very fine and all samples are well preserved.

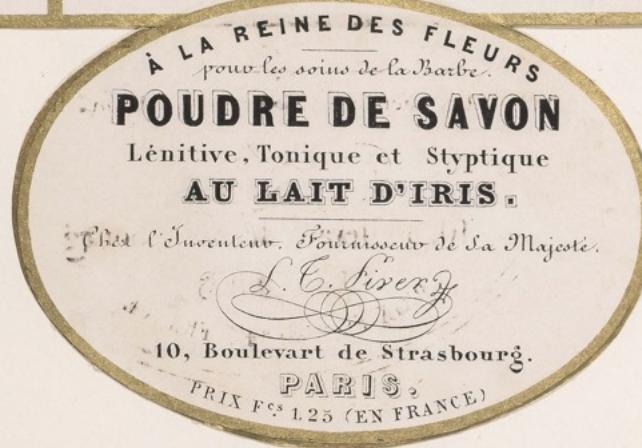
Products include various lavender waters; a *Huile Antique*; a cream for a woman's hair called *Crème nutritive a la Duchesse*; an *Opiat Carbonique* (perhaps a pick-me-up?); an almond paste; various types of rose waters and essences; a soap powder made especially for the beard; an *Essencia de Portugal*; a double-rectified cologne; a *Pommade de Macassar*; a *Savon au Magnolia* and a *Savon de l'Impératrice du Brésil*; a soap made with bitter almonds; a jasmine oil extract; a *Pommade Coquette*;



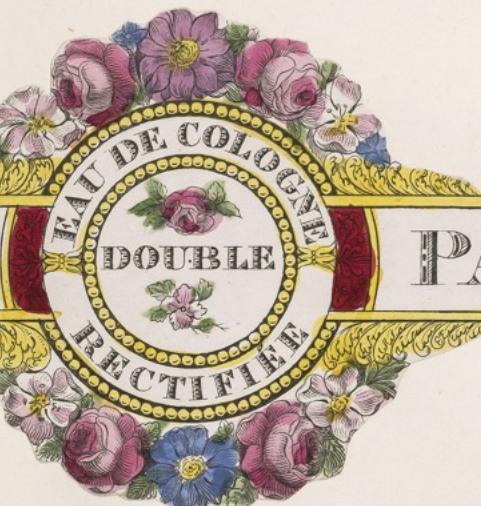
# POUDRE DE SAVON AU LAIT D'IRIS.

Spéciale pour les soins de la Barbe.

Pour les bains & les ablutions du Corps.



## De L. T. PIVER PARF. à PARIS.





vanilla oil; a perfume made from almond flowers and violets that can also whiten one's hands; perfumes for fabric and clothes; brown and black dyes for one's moustache; a beef marrow pomade to be applied to one's hair; a *Vinaigre Radical*; an *Eau Spiritueuse*; dental powders; an extract of crystallized vinegar for headaches; and an aromatic vinegar to be used against typhus and the plague.

Two of my favorite products include the perfume *Bibliotheque de Flore* and the ointment *Admirable Graisse d'Ours* (an admirable bear grease). The first is a hand-painted lithograph that depicts a beautiful young woman sitting on a cloud, surrounded by flowers with a butterfly above. She is carefully taking a green book out of an ornate bookcase. The second is a finely drawn lithograph label printed in black ink on green paper which is then mounted onto a 3d red box. The label shows a bear approaching two women in a teepee with two Indians talking to each other off to the right. The label assures us that the bear grease was produced in Canada is “pour l'entretien et la beauté de la tête” (for the maintenance and beauty of the head).

Piver is one of the first important perfume houses in France, and is still in business today. It was founded in 1774 and was the perfumer to King Louis XVI as well as Napoleon and Empress Josephine. The Paris addresses listed on the various labels include 10 Boulevard Strasbourg and three addresses on Rue St. Martin (nos. 103, 111, and 155). Many of the bottles also mention an address at 160 Regent St., London and one mention is made of St. Petersburg, Russia. There is also mention of an award from 1851.

One of the most incredible attributes of this album is the elegant binding. It is in an eggplant purple morocco, ornately gilt and blind stamped, with a central diamond-shaped gilt-stamped medallion with red, green and yellow inlay. The condition is impeccable.

On the verso of the upper free endpaper made of *papier moiré*, is the small engraved ticket that reads “SUSSE, Pass.<sup>ge</sup> des Panoramas, N.<sup>o</sup> 7 et 8 à Paris.” It is interesting to note that the Passage des Panoramas was one of the first covered walkways in Paris. The Susse Frères started at 7 & 8 Passage des Panoramas in 1806 and left in 1844. But it was for their contribution to the history of photography that they are remembered. By 1839, the brothers had signed a contract with Louis Daguerre to manufacture the first commercially available cameras, an exclusive right they shared with Alphonse Giroux. The Susse Frères' success at selling the cameras was satirized in a lithograph by Theodore Maurisset entitled *La Daguerreotypomanie* in 1839.



*"Furnishing them always with Meat and Cloaths"*

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

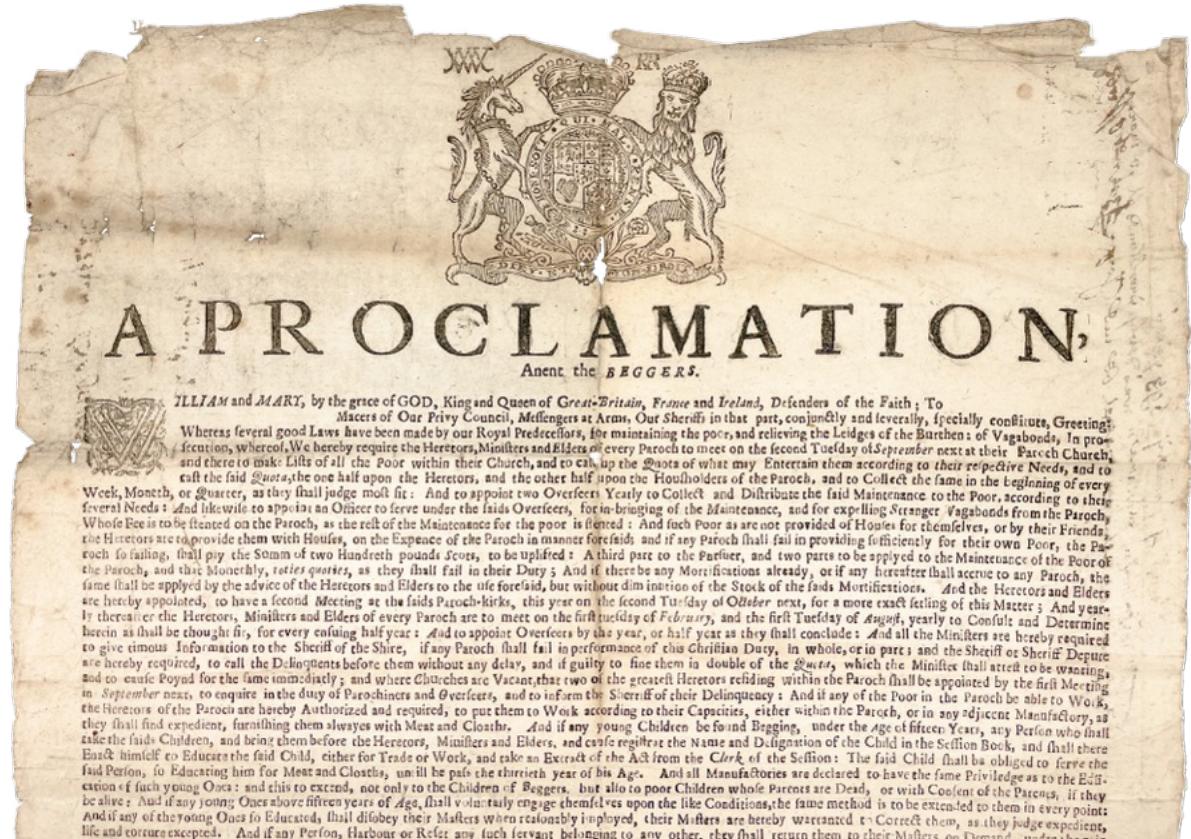
Broadside: 40cm x 31cm. Woodcut at the top, wear to edges, signs of having being folded four times, a few very small holes along the vertical fold just touching a few letters (sense still clear), contemporary manuscript on verso. \$2000.00

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

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

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

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



*With Numerous Contemporary Annotations  
& Laid-in Recipes*

**58. SANTA ROSA RECIPES. Compiled by the Ladies of the Presbyterian Church, of Santa Rosa, Cal. Santa Rosa:  
Finley & Hawley, 1891.**

8vo. 75, [5] pp. Original illustrated cloth wrappers, corners of wrappers dog-eared, tear at the gutter of the leaf of pages 7 and 8, tear at the gutter of the leaf of pages 31 and 32 just touching printed border (tears appear to have occurred during binding), moderate overall wear, shadowing to several leaves due to newspaper clippings and hand-written notes laid in, some spotting. \$2500.00

The very rare FIRST EDITION of this early California community cookbook. Categories include soups; fish; bread; salads; breakfast, lunch and tea; doughnuts, gingerbreads and cookies; cake; pastry and puddings; light desserts; pickles; drinks (all non-alcoholic); and candies. There is a miscellaneous section which includes food preserving tips and household remedies.

Interestingly, there is also a section entitled "Spanish Recipes" for Mexican dishes. Included are recipes for *Albondigas* (meatballs); "Beefsteak Spanish Style;" chili sauce; *enchiladas*; and chicken "Tomale." The *enchilada* recipe calls for the use of a *metate* which is a Mesoamerican stone tool used for grinding cornmeal into flour. It also includes how to make the *tortillas* for wrapping the *enchilada* ingredients into.

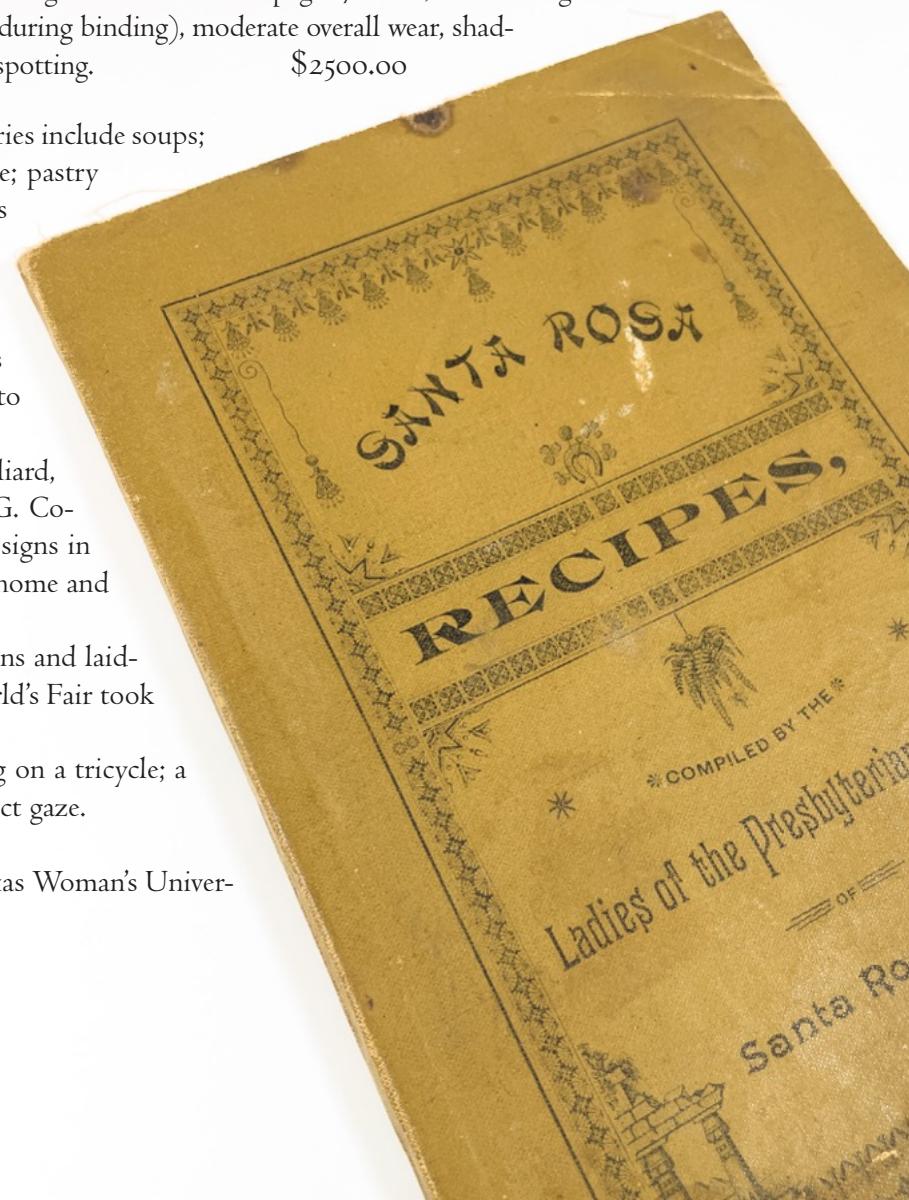
Many of the recipes are attributed. Names include Mrs. Chas. Ames, Mrs. Juilliard, Mrs. Collins, Mrs. Swain, Miss Slater, Mrs. Spencer, Mrs. Ross, Mrs. Swett, Mrs. J.G. Cochrane, and many more. A number of the names are recognizable as they are on street signs in Santa Rosa. Juilliard is the name of the oldest park in Santa Rosa, which was once the home and vineyard that belonged to that family.

A good copy of a community cookbook with numerous contemporary annotations and laid-in recipes. One of the recipes written on page 49 is for a "Worlds' Fair Cake." The World's Fair took place in San Francisco, California, in 1915.

There are whimsical little illustrations placed at the end of each section of a frog on a tricycle; a dog bursting through a piece of paper; a bird on a swing; and a perched cat with a direct gaze.

With an errata slip tipped-in between pages 32 & 33.

¶ OCLC: Sonoma County Library, University of California (San Diego), and Texas Woman's University Library. Not in Bitting, Brown, Glozer, or Strehl.



## FISH.

Fish can be scaled easier by being laid in boiling water about a minute.

Salt fish are quickest and best freshened by soaking in sour milk.

Some varieties of fish that are very fine boiled or baked are tasteless broiled or fried. White fish are best boiled but very good broiled.

### DRAWN BUTTER FOR FISH.

Mix well two teaspoons of flour with two-thirds of a tea cup of butter; stir this into five large spoonfuls of boiling water, stir until the whole boils up once; long boiling destroys the flavor of the butter.

### EGG SAUCE.

Boil two or three eggs hard, cut them fine and stir into your drawn butter; if too thick add a little cream or rich milk.

### SCALLOPED CRAB.—*Mrs. Oates.*

One boiled crab, four tablespoons of cream, one egg, white and yolks beaten separately, one half cup of bread or cracker crumbs, one tablespoonful of butter, a drop or two of tobasco sauce; season to taste with cayenne pepper and juice of one lemon. Pick the meat apart with a fork and place on fire in sauce pan; add to this the butter and stir until smooth, remove from fire, add cream and lemon juice, stirring in well. Fill the shell, strew the crumbs over the top and set on upper grate of the oven for about twenty minutes.

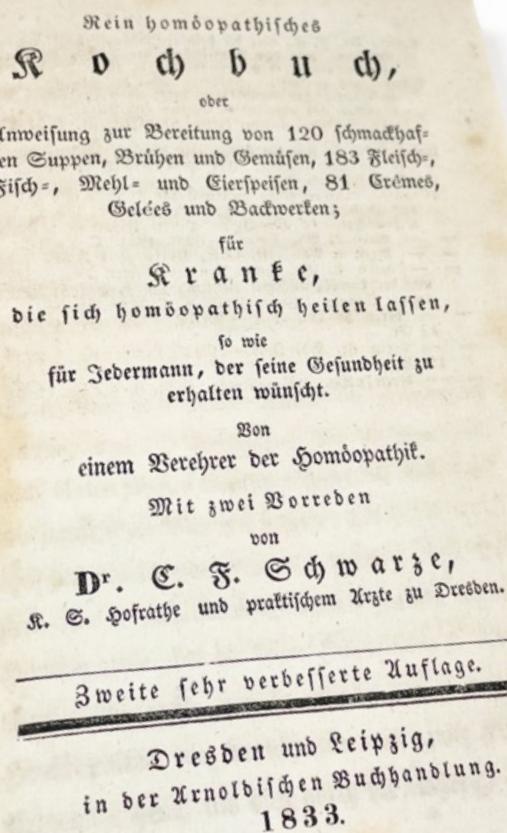
### FRIED OYSTERS.

Roll oysters in equal quantities of corn meal and powdered crackers; have ready boiling lard and fry same as doughnuts. Salt and serve.

### CRAB A LA CREOLE—*Mrs. Chas. Ames.*

Rub a stew pan with a little piece of garlic; put in two ounces of butter, two small onions and two green peppers, chopped fine; add salt and cayenne pepper, and stew slowly for ten minutes. Add one large tomato and stew until smooth, a few spoonfuls of cream and a teaspoonful of flour. The mixture should be about as thick as drawn butter. Put in your crab, picked fine with a fork, and serve on buttered toast.





*Homeopathic Cookery for the Sick and for  
a Healthier Lifestyle*

**59. [SCHWARZE, Carl Friedrich.] Rein Homöopathisches kochbuch. Dresden and Leipzig: in der Arnoldbischen Buchandlung, 1833.**

8vo. xxii (misprinted as "xxi"), 175, [3] pp. Contemporary beige boards, lightly soiled, paper shelf label on spine numbered in manuscript. \$2000.00

The very rare Second Expanded Edition of this homeopathic cookbook compiled by Dr. Carl Friedrich Schwarze (1788-1862). The forwards written by Schwarze for the first and second editions are both included. Although the first edition was written primarily for people undergoing homeopathic treatment, it becomes clear that the added content in this edition is for the benefit of those seeking a healthier lifestyle through good diet.

On the title page, the reader is informed that they will find 120 recipes for "tasty" soups, broths, and vegetable dishes; 183 meat, fish, flour and egg dishes; and 81 puddings, jellies, and baked goods. This is arguably one of the earliest printed homeopathic cookbooks.

Leading up to the cookery section is an explanation regarding foods, tobacco, and teeth-cleaning methods that are allowed and of forbidden foods, toothpaste, and fragrances. Based on other homeopathic works we have had in our hands, these instructions seem to be more on the lenient side. There is much that is allowed, as long as the food is lean, unadulterated, un-spiced, and not smoked. Vegetables must be cooked. Although beer and watered down wine are allowed, hard alcohol, coffee, and tea are not. Fragrances and toothpaste are out. In order to clean one's teeth, it is recommended that the patients rub their teeth with powdered bread crust.

Dr. Carl Friedrich Schwarze was a private practitioner of many years standing in the city of Dresden. As he was often ill himself, he sought medical advice from Samuel Hahnemann (1755-1843), the founder of homeopathy. Schwarze was so delighted with the benefits of this form of medicine that he formally converted to it in 1828.<sup>1</sup> Homeopathy takes a holistic approach to healthcare and, at the time when it was first introduced, it was seen as a welcome alternative to blood-letting, purging, and other popular methods of the day. Even though it has been criticized for focusing on the symptoms rather than the underlying causes of diseases, it has remained a popular form of medicine.

The final [3] pages include a list of other books on the subject of homeopathy that are published by the Arnoldische Buchandlung.

With a blue penciled note (possibly a shelf mark) and the purple ink stamp of the Fürstlich-Starhemberg family library, Schloss Eferding, on the recto of the upper free endpaper. The *schloss* (castle) has been in the Starhemberg family, in Austria, for over 450 years and is now a cultural center with three museums and a private library.

In very good condition.

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

<sup>1</sup> There is a short but interesting obituary for Dr. Carl Friedrich Schwarze here: <http://www.homeoint.org/seror/biograph/schwarze.htm>.

## XII.

### Von Eier speisen.

#### 241.

Jede Köchin glaubt Eier weich sieden zu können, aber die eine lässt sie zu wenig, die andere zu lange kochen. Erst werden die frischen Eier mit kaltem Wasser und Salz rein abgewaschen, dann in Kochendes Wasser gelegt, 2 Minuten kochen gelassen, herausgenommen, 1 Minute lang zugedeckt, und in eine Serviette geschlagen, zur Tafel gegeben.

#### 242.

Man bäckt sich ganz einfache, gewürzlose Plinzen, füllt sie mit Farce No. 5. undwickelt jedes Stück auf, setzt einen Rand von Wasserteig auf eine Schüssel, bestreicht die Schüssel innwendig mit Butter, rau-

Bon Wasserteig setzt man <sup>... man</sup> in einen  
Schüssel oder Assiette; wenn derselbe festgetrocknet <sup>... ist</sup>,  
bestreicht man die Assiette innerhalb mit Butter, füllt  
Plinzen nach obiger Art mit solcher angerührten ma-  
gern Schinkenmasse, ohne sie zu panniren, rangiert sie  
in die Assiette, schlägt 6 ganze Eier,  $\frac{1}{4}$  Kanne Milch,  
 $\frac{1}{4}$  Pf. Butter und Salz zusammen, gießt es über die  
Plinzen und lässt es 1 Stunde gelinde backen.

#### 245.

Wenn Austern mit Bouillon und Wein blanchirt  
sind, so lässt man die Feuchtigkeit kurz einkochen, hackt  
die Austern fein, und mischt die eingekochte Sauce da-  
mit, und wenn die Omelettes gebacken werden und  
unten angesetzt haben, gibt man 1 Löffel voll Austern-  
haché dazu, schüttet es auf Papier und rollt es auf.  
Das zurückbleibende Haché verdünnt man mit einigen  
Löffeln voll Coulis und richtet es über die Omelet-  
tes an.

#### 246.

Es werden Eier durchgekocht, dann

# COURT COOKERY: OR, THE Compleat English COOK.

Containing the Choicest and Newest

## RECEIPTS

For making SOOPS, POTTAGES, FRICAS-  
SEYS, HARSHES, FARCES, RAGOOS,  
CULLISES, SAUCES, FORC'D-MEATS  
and SOUSES; with various Ways of Dres-  
sing most Sorts of Flesh, Fish and Fowl,  
Wild and Tame; with the best Methods of  
POTTING and COLLARING.

As Likewise

Of Pastes, Pies, Pastys, Pattys, Puddings,  
Tansies, Biskets, Creams, Cheesecakes, Floren-  
dines, Cakes, Jellies, Sillabubs and Custards.

ALSO

Of Pickling, Candyng and Preserving: With a Bill of Fare  
for every Month in the Year, and the latest Improvements in  
COOKERY, &c.

By R. SMITH, Cook (under Mr. Lamb) to King William; as  
also to the Dukes of Buckingham, Ormond, D'Aumont (the  
French Ambassador) and others of the Nobility and Gentry.

London:

Printed for T. WOTTON, at the Three Daggers in Fleet-Street.  
MDCC XXIII.

"Noble, Handsome, Necessary,  
and Plain"

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

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

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

TO THE NOBILITY AND GENTRY OF GREAT BRITAIN.  
COOKERY being arriv'd to greater Perfection than ever in these Kingdoms,  
and great Entertainments are become so common, I thought I cou'd not do a  
greater Service to the Publick, than by communicating those Receipts, which I have  
practis'd at COURT, and in several of your FAMILIES for above thirty Years  
past, in Order to render that Art practicable and easy. It's true, there are several  
Books of Cookery already extant, but most of 'em very defective and erroneous,  
and others fill'd with old Receipts, that are impracticable at this Time. I was near  
eight Years with Mr. Lamb [Patrick Lamb, author of Royal Cookery,  
1710] in His Majesty's

(King William) Reign, and therefore knew most of His Receipts and Methods of Dressing; yet several of those Receipts, as they are now printed in His Royal Cookery, were never made or practis'd by him...I have not indeed fill'd my Book with Washes and Beautifiers for Ladies, or making of Ale for Country 'Squires, all which is foreign to my Purpose; and a Person that's well acquainted with Cookery, cannot be also acquainted in clearing the Skin and the fining of Ale: What I have inserted is noble, handsome, necessary, and plain...

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

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

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

¶ Cagle 1001; Maclean p. 137; OCLC: New York Public Library, University of California (Los Angeles), Folger, University of Chicago, Indiana University, University of Tulsa, University of Pennsylvania, University of Wisconsin (Madison), Case University; Saint Joseph's University (PA); Harvard; and three locations outside of the United States; Oxford pp. 55-6. Not in Bitting (which has the second ed.), Maggs, Pennell, or Simon.

18 COURT COOKERY: Or,  
you don't let it boil; and when it's done,  
take off all the Fat, and thicken it with a  
good Cullis, and wring in the Juice of an  
Orange, and serve it up.

*To make a Ragoo of Snipes.*

CUT them in four, and toss them up in  
melted Bacon, or Butter, but let all  
their Entrails remain with them; season them  
with Pepper, Salt, and the Juice of Mush-  
rooms, and stew it together till it's done;  
then wring in a Lemon, or Orange, and serve  
them up.

*To dress a Wild-Duck with Lemon-Juice.*

HALF roast your Duck, then take it off  
the Spit, and lay it in a Dish; carve  
it, but leave the Joints hanging together: In  
the Incision put Salt, and beaten Pepper, and  
squeeze the Juice of Lemons; turn it on the  
Breast, and press it hard with a Plate, and set  
it a little to stew on your Stove; turn it  
again, and serve it hot in its own Gravy.

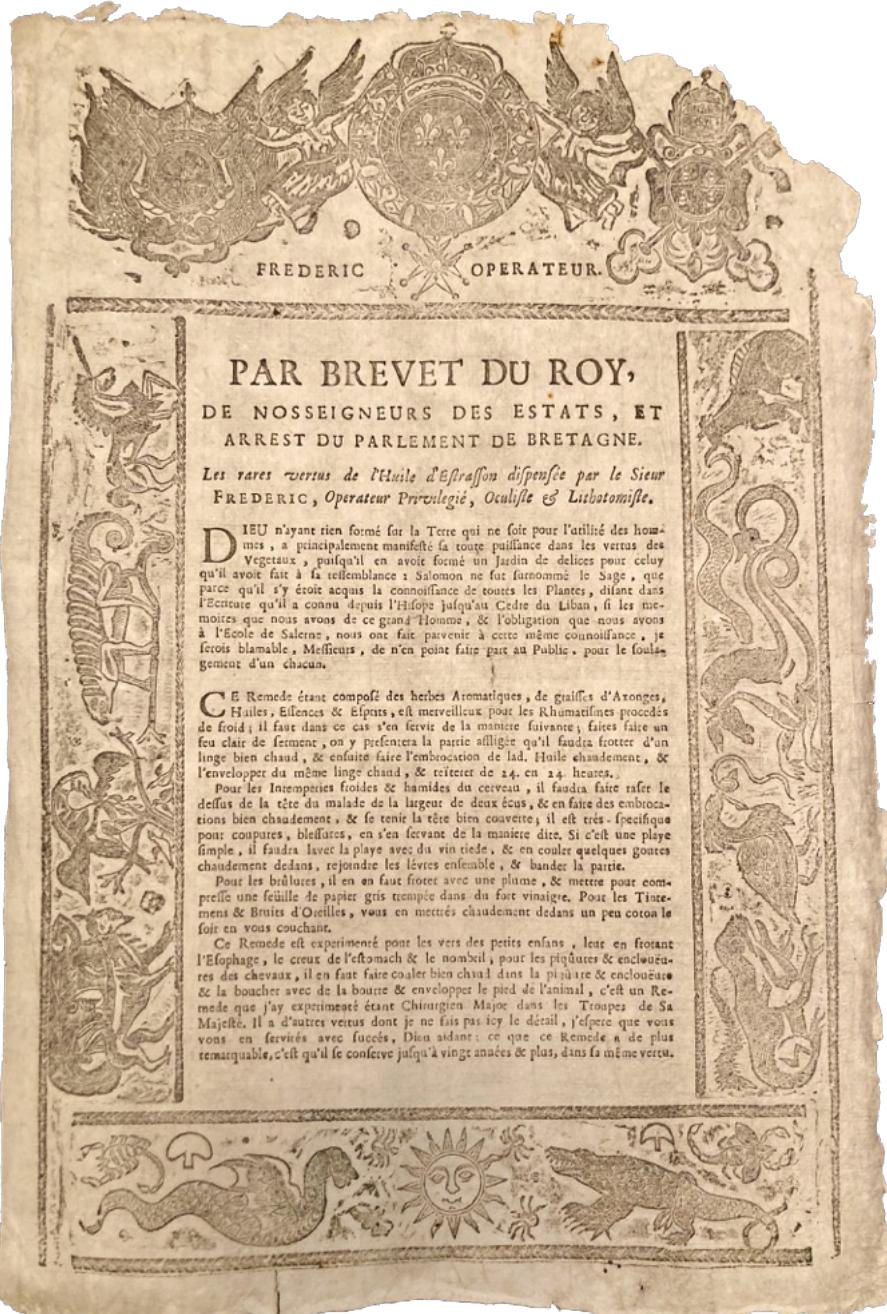
*To stew a Duck, wild or tame.*

TAKE a Stew-pan, and put at the bottom  
of it slices of Bacon and Beef; add  
some Parsnips, Carrots and Onions sliced, and  
some slices of Lemon, a few Savory Herbs,  
with

The Com  
with Pepper,  
your Duck,  
over it; when  
Duck, and ma  
breads, with  
rooms, and A  
this in melted

TAKE fat (br  
the Back  
Salt, and lay  
fierce; lay the  
half done, tur  
them very wel  
French Bread,  
Handful of S  
drain it; add  
lot shred small  
bit of Butter  
in Heaps, and

LARD and fo  
Flesh, bo  
breads, Oyste  
the Yolk of  
and a little H  
them a fine w  
fitters, Sweet-l  
Morrels, and



*Tarragon as a Remedy  
for Rheumatism*

**61. (TARRAGON.) Frederic Operateur. Par Brevet du Roy.  
Brittany: [c.1720.]**

Broadside: 35.2cm x 23.8cm. Several woodcut illustrations around the text, upper right margin either worn away or lacking due to paper flaw (not affecting text).

\$2500.00

Unrecorded? The extremely rare FIRST & ONLY EDITION of this richly illustrated broadside, extolling the virtues of Mr. Frederic's tarragon oil as a remedy for a great variety of ills. The medicine is composed of aromatic herbs; rendered pig fat; oils; essences; and spirits. It is vaunted as an effective treatment against rheumatism; burns; worms in small children; and for treating horse hooves against stings and nails. The tarragon oil is also practical in that it remains effective for up to twenty years. Like another sheet we've had advertising *Orvietan* (an herbal cure), this sheet may have been used both as an announcement as well as a wrapping for the bottle of tarragon oil when it was sold (which would also account for its extreme rarity).

Frederic is cited as having been a surgeon to the royal troops and an occultist. His remedy has a patent from the Parliament of Brittany and comes with recommendations from King Solomon(!) and the school of Salerno, a medical school that began in the ninth century.

The woodblock illustrations are particularly eye-catching. Around the border are a collection of beasts: a unicorn; a chameleon; a phoenix; a wolf; scorpions; a dragon; an alligator; a frog; an eagle with a snake in its beak; a horse with a tail and hands; snakes; and a dinosaur-like creature with a ridge down its back. Also pictured are a few mushrooms; some angels; a royal crest; and the sun.

In very good condition.

¶ Not in OCLC.

*“The Skillful Little Cook”*

62. [UTRECHT-FRIEDEL, Louise Augustine.] *La petite cuisinière habile ou l'art d'apprêter les alimens avec délicatesse et économie*. Paris: Friedel et Gasc, 1820.

8vo. 144 pp. Contemporary green wrappers, edges and corners of wrappers worn, portion of printed paper label missing, untrimmed. \$2000.00

The UNRECORDED Expanded Edition of Louise Augustine Utrecht-Friedel's cookery book, written for women cooking at home and with a limited income. Both the first edition (Nîmes: 1814) and our expanded edition are unrecorded in OCLC.

On the title page we find that the author intends these recipes to be of a refined nature, even though they are economical. The dishes are organized into "meat and poultry;" "fish;" "eggs, creams, dairy, and vegetables;" and "pies and pastries." The meat and poultry dishes include recipes for working with beef and veal; mutton; hare; pigeon; chicken; turkey; goose; and duck. There is a "poor man's sauce" that is meant to be used with re-heated leftover meat:



# LA PETITE CUISINIÈRE

HABILE,

OU

L'ART D'APPRÉTER LES ALIMENS  
AVEC DÉLICATESSE ET ÉCONOMIE;

*Suivi d'un Traité sur les Confitures et sur  
la Conservation des Fruits et Légumes  
les plus estimés.*

PAR MADAME FR.....

Auteur du Confiseur royal, de l'Art du Liquoriste dévoilé  
aux Gourmands, et d'autres Ouvrages d'Économie  
domestique.

NOUVELLE ÉDITION,  
CORRIGÉE ET AUGMENTÉE.

---

L'esprit fait des mortels aimables,  
mais l'estomac fait des heureux.

---

A PARIS,

Chez FRIEDEL et GASC, Éditeurs, rue Fromentau,  
n.<sup>o</sup> 19, près la place du Palais-Royal.

1820.

*Hachez cinq ou six échalottes et du persil ; mettez dans une casserole du bouillon, du jus ou de l'eau, une cuillerée de vinaigre, sel, poivre; faites bouillir jusqu'à ce que les échalottes soient cuites. Liez, si vous voulez, avec de la rupre de pain.*

Roughly translated to:

*Chop five or six shallots and parsley; put in a saucepan some broth, juice or water, a spoonful of vinegar, salt, pepper; boil until the shallots are cooked. Bind, if you want, with grated bread.*

There is a lovely salmon dish in the fish section that is presented as "lenten ham." Other fish featured in this section are eel, pike, barbel, and carp. The sections on eggs, creams, dairy, and vegetables as well as pies and pastries are almost entirely savory. Aside from an apple and a peach pie, all other pies contain either meat, fish or vegetables. There are a few sweet pastries and one cake.

Added to this edition is a lengthy section on jams; drying fruit; preserving fruit in sugar; dried vegetables; how to preserve vegetables in vinegar and salt; and how to preserve meats. In the supplemental section at the end there are tips on how to prevent fish from turning; how to salt butter; how to conserve eggs; and how to correct the taste of bad milk.

The author, Louise Béate Augustine Utrecht-Friedel, was the widow of a famous late 18<sup>th</sup>-century confectioner, P.J. Friedel, who practiced in Berlin.

With the epigraph: "Let us drive away from our tables forever these skillfully detestable dishes, Children of Luxury and Pride, which very pleasing to the eye, unbearable to the stomach, carry us to the coffin by honorable colic."

On the verso of the final leaf it is noted that this work was printed in Lille by L. Danel.

In very good condition and in charming contemporary wrappers.

¶ Not in OCLC.

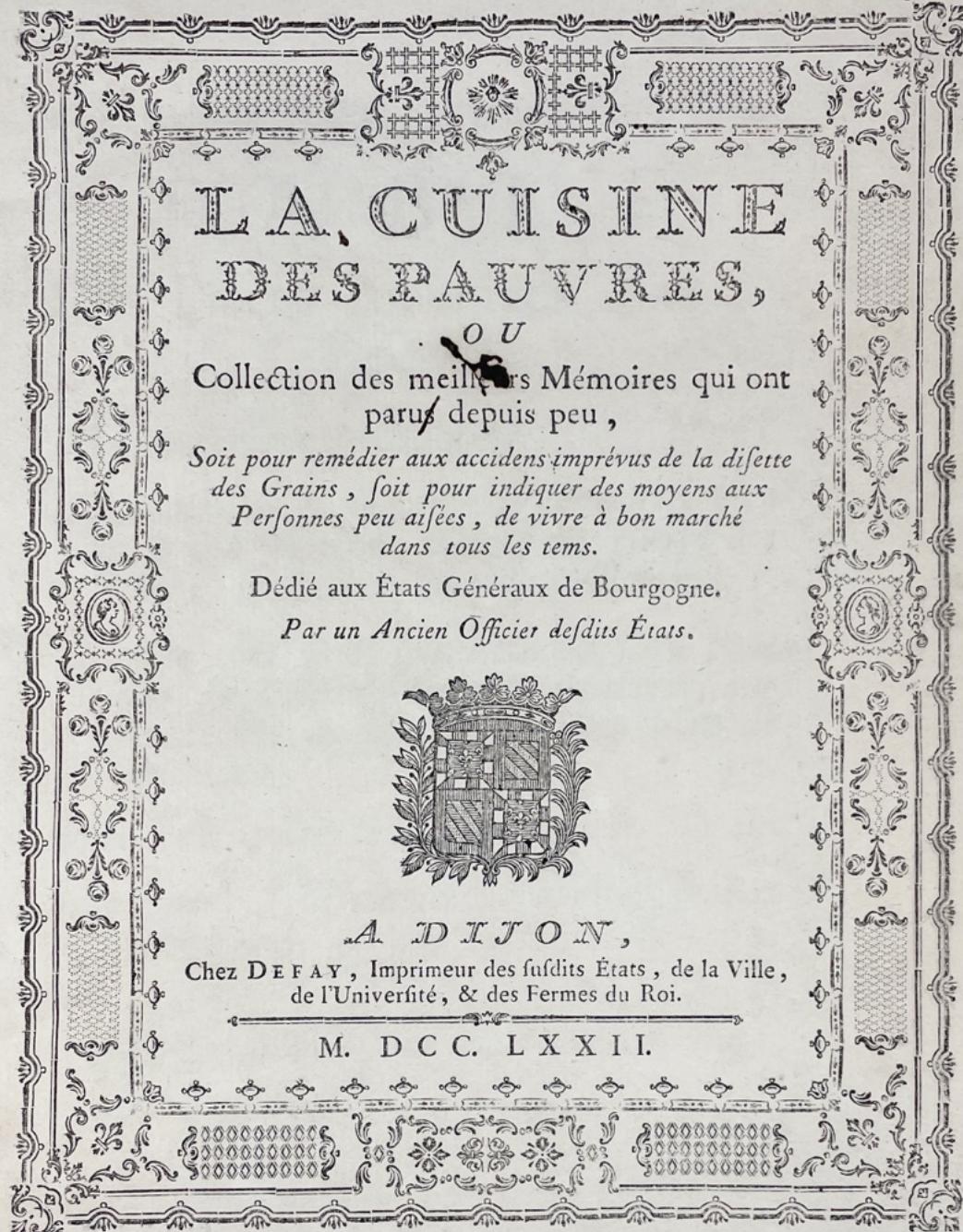
*"To Soften the Miseries of People"*

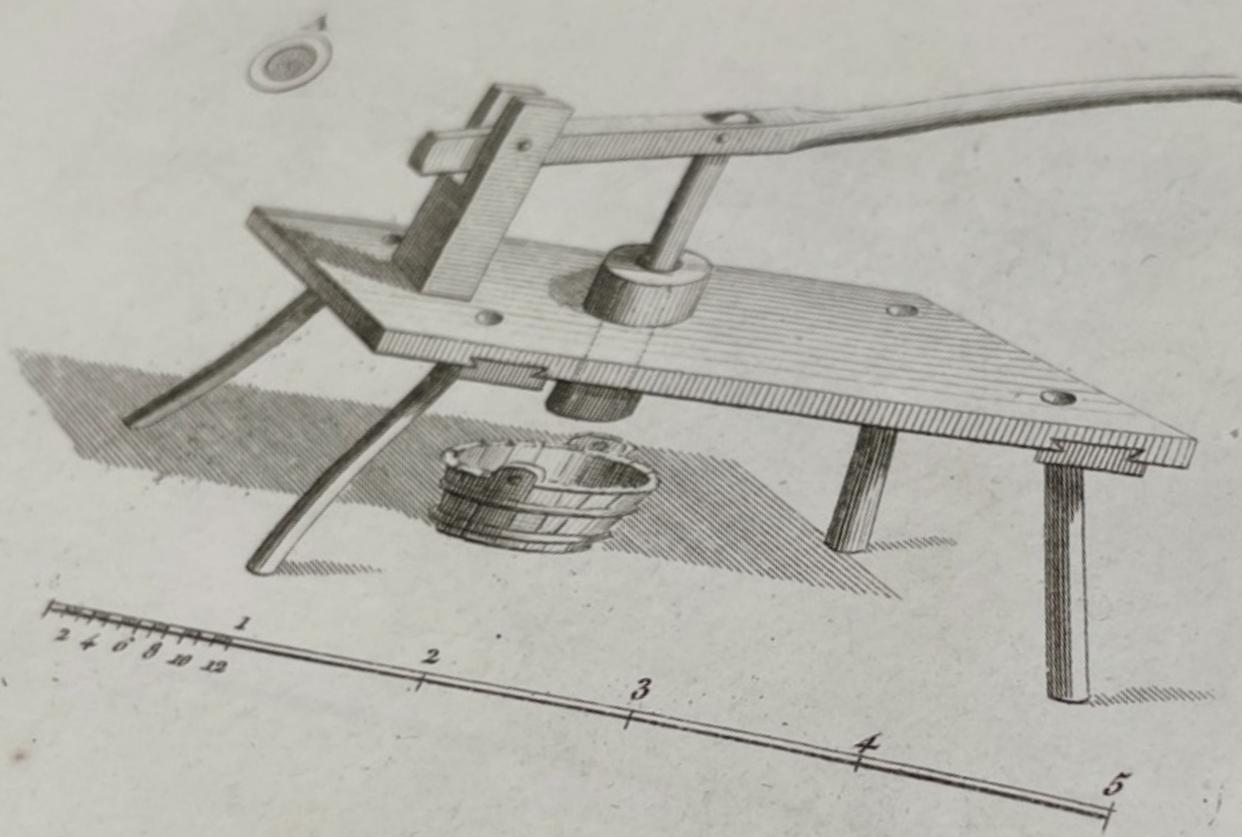
63. [VARENNE DE BÉOST, Claude Marc Antoine.] *La cuisine des pauvres, ou collection des meilleurs mémoires qui ont parus depuis peu.* Dijon: Defay, 1772.

4to. Two full-page engraved plates, engraved half title page, engraved title page, engraved initials, and engraved head and tailpieces throughout. 4 p.l. (including the initial blank, ½ title page, title within elaborate border, and "Table"), iv, 23, [2-blank], 24-34, [1], [1-blank], 35-76, [1], [1-blank], 77-84 pp. Contemporary stiff marbled wrappers, spine worn, small ink spot on title page. \$7000.00

A particularly fresh and large copy of the very rare FIRST & ONLY EDITION of this early book about feeding the poor, a cornerstone in the early history of gastronomy and economic precarity. This copy is in its original stiff marbled wrappers and retains the initial blank.

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





Première Machine

Pour réduire en Pâte des Pommeo<sup>e</sup> de-terre cuites, destinées à faire

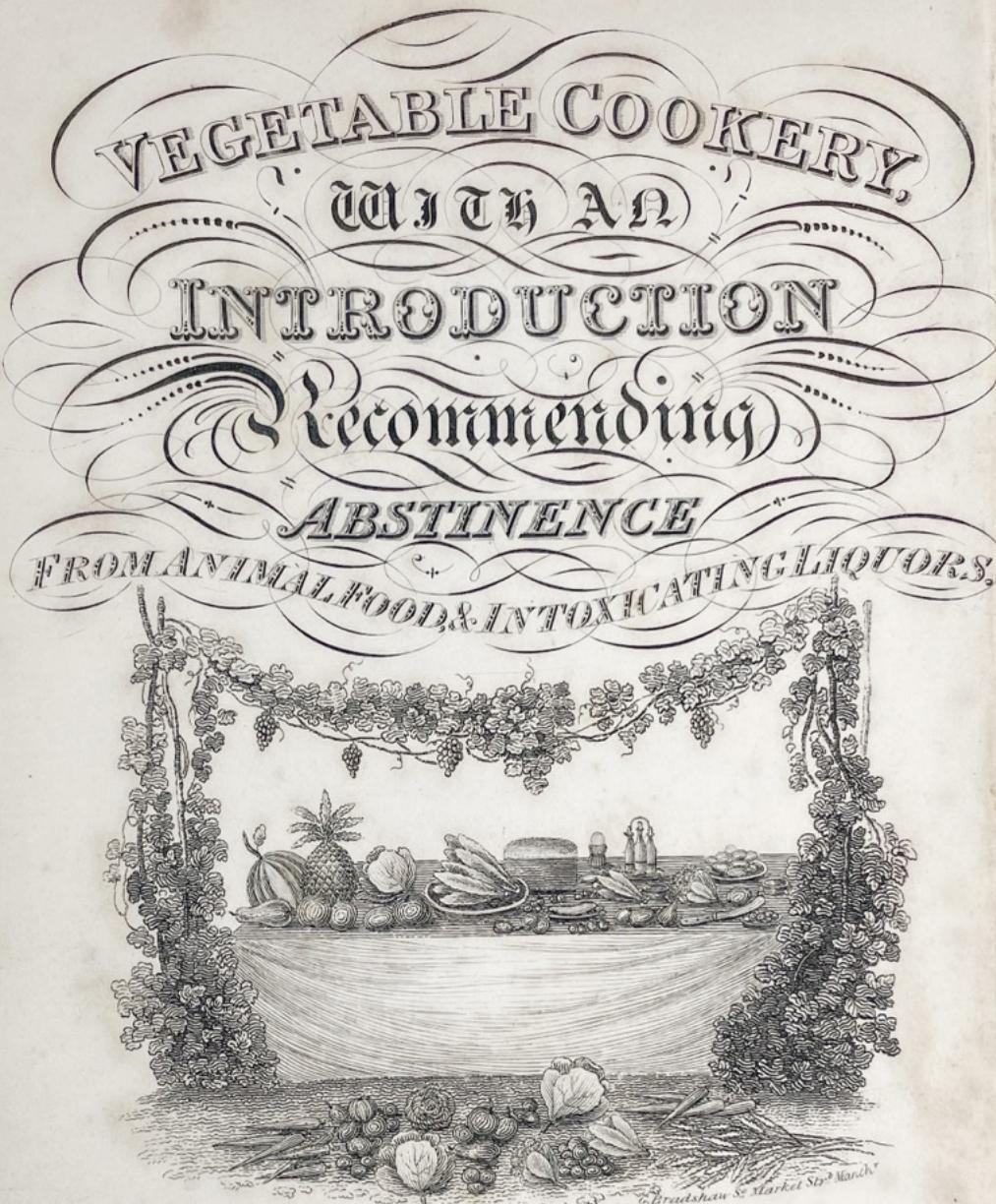
One of the most interesting chapters is a report written to the Medical Faculty of Paris regarding the use of potatoes. The text begins with telling how the potato originated from the New World and is now grown throughout Europe where it is used to fatten cattle. The authors then explain that the potato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

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

Although the spine is worn, internally in very good condition.

¶ OCLC: University of Chicago, Yale, Boston Public Library, and six locations outside of the United States; Vicaire cols. 224-225. Not in Bitting, Cagle, or Simon.





*An Early & Extensive Vegetarian Cookbook*

64. (VEGETARIAN cooking.) A Lady [Mary Brotherton]. Vegetable cookery with an introduction, recommending abstinence from animal food and intoxicating liquors. London: Effingham Wilson, 1833.

8vo. Added engraved title page, small woodcut vignette on title page, and one wood engraving in the text. 2 p.l., 451, [5], 36 pp. Original pink/purple silk boards, chipped original printed paper label on spine, water stain to lower board, light wear to head and tail of spine, lower edges lightly rubbed, light foxing throughout. \$3000.00

The EXREMELEY RARE fourth edition of this early 19<sup>th</sup>-century vegetarian cook book. (Only one location is known – British Library – and no earlier editions are recorded by OCLC.) Not only is this cookbook extremely rare, but it includes over 1200 vegetarian recipes. Although printed anonymously by “A Lady,” the recipes are by Martha Brotherton and her husband, Joseph Brotherton, contributed the introduction.

The book is divided into the following sections: soups; omelets & fritters; eggs; and vegetables (containing a great many recipes for boiling, stewing, frying, and mashing up vegetables). There are only a few salad recipes, one of which is for “Boiled Salad.” Also included are sauces; savory pies & puddings; preparations of cheese; pancakes; pies & tarts, cheesecakes & custards; creams & flummery; bread & buns; biscuits & cakes; and preserved fruits & jellies. (Interestingly, although the ingredient most called upon in the jellies section is isinglass, which is derived from fish, mention is later made of “The Irish Moss,” which is a gelatinous seaweed that can be used in place of animal-derived gelatin.) Also

LONDON:

Published by Effingham Wilson, Royal Exchange.

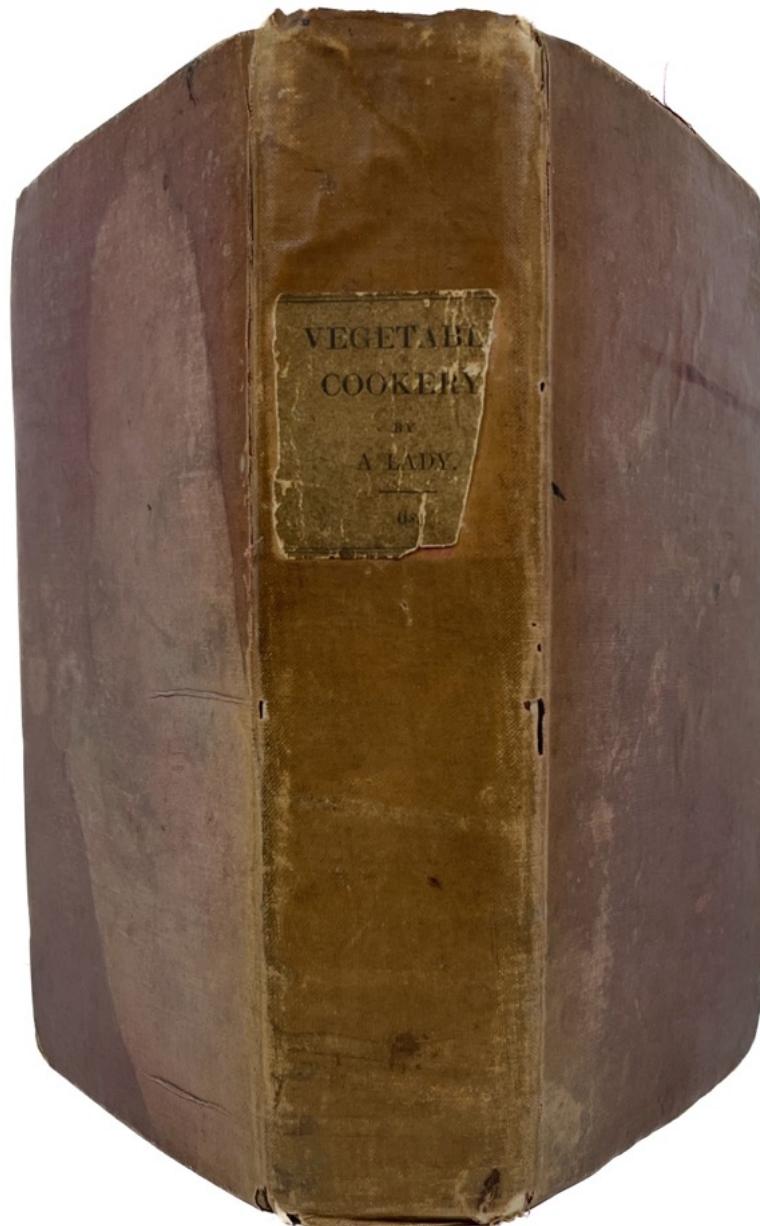
included in this book are sections on pickles; cheese; syrups; lemonade & sherbets; spoon-meat (foodstuffs that are suitable for eating with a spoon such as porridge; polenta; groat gruel; yogurt; and curds and whey); and “useful family receipts” (mostly a collection of medical remedies along with a few family favorites such as chocolate and various jellies).

In the section on cheese, one of the ingredients in the recipe for “New-Milk Cheese” is rennet. (Rennet is an enzyme derived from the stomach lining of young cows and other ruminant animals that helps to solidify cheese.) This is followed by a footnote that says “In Barbary, instead of rennet, especially in the summer-season, they turn the milk with the flowers of the great-headed thistle, or wild artichoke” (p. 295). Although many cheeses today still use animal-based rennet, there are also quite a few modern cheesemakers who use vegetable rennet which is often made of those same ingredients.

The brief section on salads is introduced with the following notes on salad-making:

*Salad-herbs are cooling and refreshing, and make a graceful appearance on the dinner-table. The principal herbs used in the compounding of salads are — lettuce, cress, mustard, radishes, sorrel, parsley, young onions, spinach-tops, corn-salad, American cress, mint, endive, celery, young beets, beet-root (after being boiled), water-cresses, &c. &c.*

*Let the herbs be fresh gathered, nicely trimmed, and repeatedly washed in salt and water. When well drained, properly picked and cut, arrange them in the salad-dish; but never dress a salad till just before it is wanted, as it will flatten and lose its light appearance by standing (p. 88).*



It is easy to see why the salad described above might be weighed down by the dressing recipes which follow it; the recipes contain hard-boiled eggs, cheese, cream, oil, and other heavy ingredients.

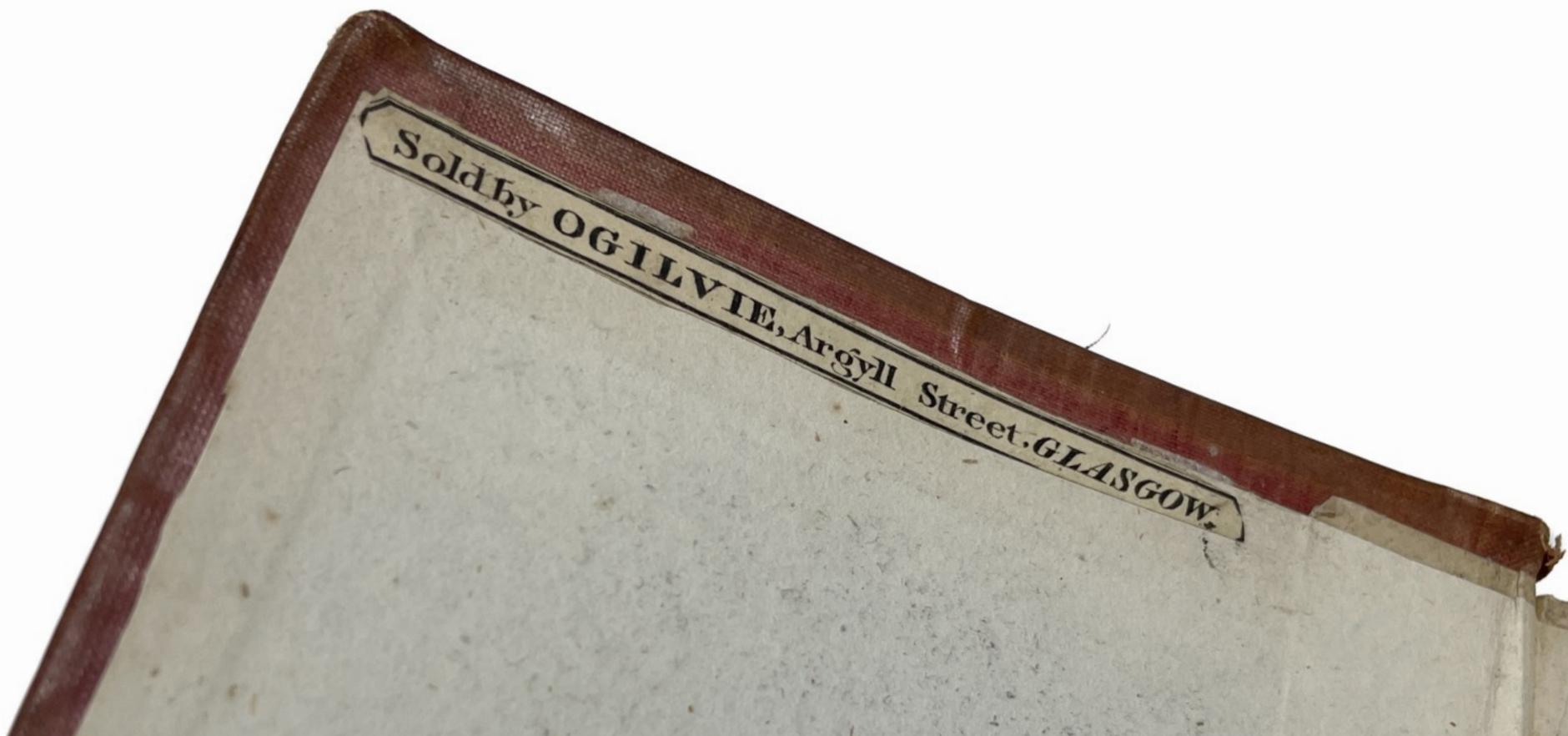
Mary Brotherton's husband, Joseph Brotherton, eventually became the leader of the Bible Christian Church which in 1847 founded the Vegetarian Society. The church predominantly stressed the temperance element of the diet, although this was based upon more fundamental notions regarding the necessity of moral and spiritual renewal. The church formed part of what could be termed "the proletarian enlightenment" in which urban, industrialized areas, particularly in the north of England, came to form key centers of radicalism and non-conformity, fostering a culture of working-class self-education and improvement. In this environment, vegetarianism thrived, and through the early to mid-19<sup>th</sup> century, the diet remained connected to ideas of reform, both individual and societal. The Brothertons were active in the promotion of a multitude of causes such as pacifism, abolitionism, opposition to corporal and capital punishment, and democratic reform.

The final forty pages of this book is a catalogue of "New, Useful, & Valuable Books, published by Effingham Wilson, Royal Exchange."

With a lovely added engraved title page showing a vegetarian banquet draped with grape vines heavy with fruit. There is also an unusual long, skinny Scottish bookseller's ticket on the upper pastedown from "OGILVIE, Argyle Street. GLASGOW."

In good condition.

¶ OCLC: British Library only.



*On Asparagus*

**65. VON REIDER, Jakob Ernst. *Der verbesserte spargelbau, nach eigenen und den neuesten erfahrungen.* Leipzig: Vetter & Rostosty, 1835.**

8vo. 8 p.l., 65, [1] pp. Original printed green wrappers, remains of a paper label on the verso of upper wrapper, small indentations and light wear to lower wrapper, occasional faint spotting on a few leaves. \$900.00

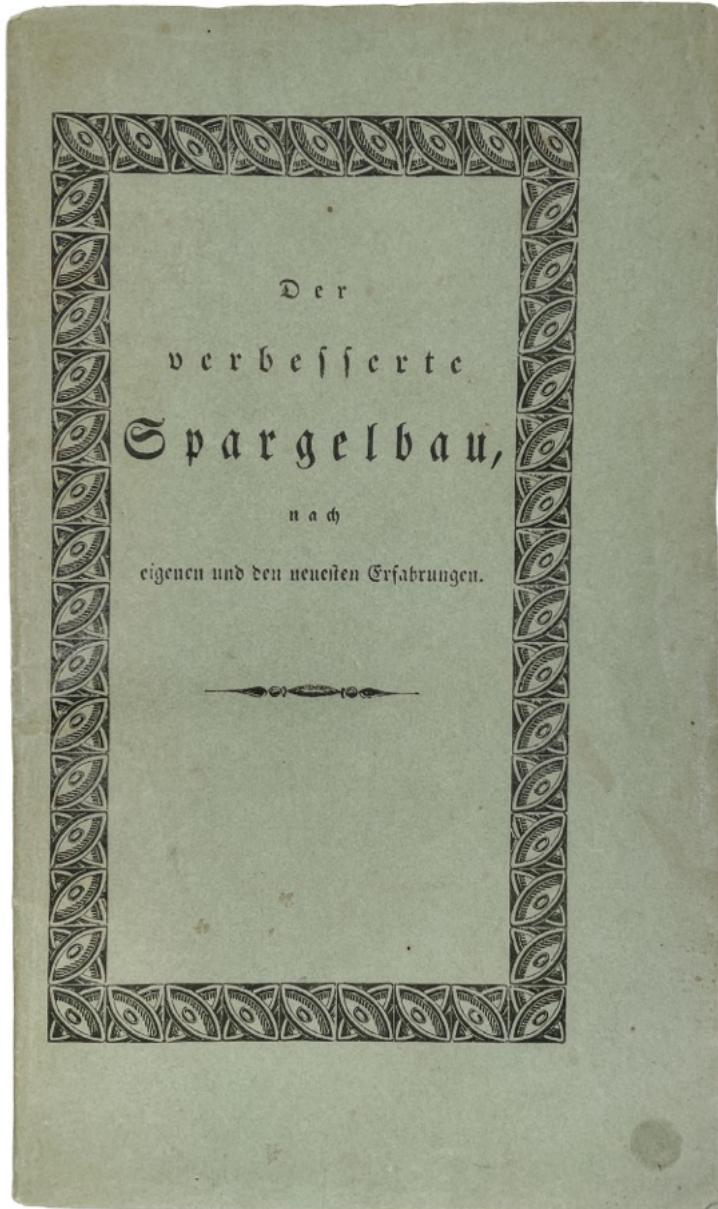
The extremely rare FIRST & ONLY EDITION of this treatise on the cultivation of asparagus. Jakob Ernst von Reider (1784-1853) was a prolific author on the subjects of agriculture and horticulture. His works encompass such subjects as viticulture, beekeeping, hunting, fruit trees, home gardens, beer-making, and sheep husbandry.

In the forward, von Reider writes about the difficult nature inherent in growing asparagus and that up to this moment no single work had been written solely on the cultivation of the plant. According to the author, most people who grew asparagus thought that it was dependent upon the region, as with wine and hops, and had wasted small fortunes on babying their asparagus. Von Reider's hope in writing this work is to share his personal findings on effective cultivation of asparagus that can be done "cheaply and with little effort."

Included is information on how to choose the proper climate, location, manure, and soil; preparation of soil; planting; propagation; how to make use of the rest of the land in the first year of cultivating asparagus; transplanting plants grown from seed; seasonal treatment; and the duration of the plant.

In good condition.

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



THE  
*Young Lady's Companion*

IN

COOKERY,  
AND  
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PICKLING,  
CANDYING, &c.

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The newest and best Receipts for making all Sorts of Broths, Gravies, Soups, Ragoo's, Hashes, &c. Dressing several Sorts of Meats, Collering, Potting, and making Force-Meats, &c.

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noster Row, J. HAZARD against Stationers Hall,  
W. BICKERTON and C. CORBETT, without Temple-  
bar, and R. WILLOCK, in Cornhill, 1734.

*From Almond Pudding to Potted Venison,  
Recipes from a Woman Who  
Ran a Boarding School*

66. THE YOUNG LADY'S COMPANION in cookery, and pastry, preserving, pickling, candying, &c. London: Bettesworth et al., 1734.

12mo. 6 p.l., 204 pp. Contemporary mottled calf, gilt double fillet around sides, spine in six compartments, gilt double fillet on spine, hinges expertly repaired, otherwise crisp and bright internally. \$7000.00

The rare FIRST EDITION of *The Young Lady's Companion*, a collection of 128 clearly written and detailed recipes. "The following Receipts were Collected by a Gentlewoman who formerly kept a Boarding School; her often being Importun'd by her friends, for Copies of them, has occasion'd their being published; thereby to oblige her Friends at an easy Expence and save herself much Trouble. We hope they'll prove acceptable to the Publick, being the most useful Receipts in Cookery, Pastry, Preserving, Pickling, and Candyng, which are at present used, laid down in an easy familiar Way." — the author's advertisement.

Recipes include "Artichoke Pye" (including 12 egg yokes and 5 oz. of candied lemon); candied flowers; "Gemballs" (a round sugar cookie including rose water); marrow pudding (eggs, cream, cinnamon, rose water, "puff-paste," currants, raisins, candied orange and lemon peel, nutmeg, and the marrow from two large bones); and "Artificial Venison" (sirloin or a loin of mutton marinated in sheep's blood). At the beginning, is a useful index.

Maclean notes that in the *Gentleman's Magazine*, vol. 4 (May 1734), p. 280, the *The Young Lady's Companion* is advertised for 2 shillings.

A very good copy of a scarce book.

¶ Bitting pp. 619-20; ESTC & OCLC: Utah State University, Library of Congress, Kansas State University, Lehigh University (PA), Stanford, Indiana University, Lamar University (TX), and two locations outside of the United States; Maclean p. 154 (not finding any locations in Britain); Oxford pp. 64-65. Not in Cagle.



Potatoes to Feed the Poor

67.

[ZANON, Antonio.] *Della coltivazione e dell' uso delle patate e d'altre piante commestibili.* Venice: Fenzo, 1767.



12mo. One woodblock vignette, two woodblock decorative initials, one woodblock headpiece. 72 pp. Contemporary stiff tan paper wrappers (*carte rustica*), light spotting to wrappers, title written in manuscript along spine in a contemporary hand, early faded small red shelf label mounted to spine, light spotting in the margins of the title page and the final leaf.

\$3000.00

The rare FIRST & ONLY EDITION of this Venetian work on potatoes, a rare *Americanum*. The author, Antonio Zanon (1696-1770), discusses the history of the potato; its cultivation; how other countries use potatoes; their versatility; and the potatoes' usefulness as a food for the poor. Zanon was both an agronomist and an economist. He worked diligently to support the introduction of the potato in Friuli and Venice, Italy.

The author's introduction is addressed to the learned men of the Academy of Udine (which is the nearest metropolis to Friuli and Venice). Zanon writes that he feels it is vital to introduce the potato into Italian agriculture. He recommends the plant due to its versatility: not only is it great fodder for farm animals, but it is delicious and nutritious for humans. He also writes of the ease with which it can be grown in a variety of climates and soil. ("Di facile coltivazione in ogni sorta di terra, e in ogni clima d'abbondante fruttrificazione.")

In writing about the history of the potato, Zanon says that it is one of the many useful products that have come to Europe from the Americas. He mentions American medicinal plants; products that are used in making dyes; and precious metals. Food-related products from America that he names are corn, chocolate, and vanilla. He writes of the first time that potatoes were seen being eaten in Peru, in the form of bread that was being served to the indigenous people who worked the mines for Spain.

There are interesting references to early indigenous potato-based foods of South America. For example, he writes about what he calls *chugno* (in Spanish, *chuño*). *Chuño* is an invention of the ancient Incas in which potatoes are freeze dried by exposing them to the freezing temperatures of Andean evenings and then leaving them out to warm in the sun.<sup>1</sup> Zanon also writes about *locro* which is a hearty potato soup from Ecuador.

After his discussion of the cultivation of the potato, Zanon writes about the ways in which the potato is used in Spain, Germany, England, and Ireland. Interestingly, there is a passage about how in France, they mostly cultivate and eat the potato in Alsace-Lorraine and Lyon, where the farmers “know how to cook them in water, in the oven, under the ashes, and they prepare many coarse and rural dishes [with the potato]: people who can afford it, season them with butter, and eat them with meat, or make them into pancakes.” This is followed by a long discussion on the cultivation of the potato as a food for the poor and how it can be used in place of wheat when wheat fails as a crop.

With a manuscript manicule (illustration of a hand making a pointing gesture) aimed at a discussion of potato cultivation on page 19.

In good condition.

¶ OCLC: New York Botanical Garden, John Carter Brown Library, and five locations outside of the United States.

<sup>1</sup> For more information on this innovative process go to <https://www.zmescience.com/medicine/nutrition-medicine/chuno-taters/>.

M

temono esse egualmente  
ditto che s'è il ter-  
rare si lavora con la zappa, o mezza  
terreno è di cattiva, o mezza  
lavori l'uno prima dell'altro  
che il gelo farà sciolto. Ne-  
fanno, con un livellato della pala  
de' buchi ben livellati della pala  
pollici in distanza di due, o tre  
co si mette un poco di letame, e  
tre Patate, se sono picciole, e av-  
ti pezzi tagliati tra gli occhi, i loro  
neggiarli. Poichè questi sono i loro  
tisce la pianta, e finalmente si cuop-  
tro pollici di terra.  
Verso la fine di Giugno, (e forse  
re il nostro Clima più caldo di quello  
tore) allorchè le piante hanno quat-  
tralglie, si sarchiano per isradicare le cattive  
alza intorno ad esse la terra per raddrizzar-  
me si fa del Sorgosurco: il che noi chia-  
cione raddrizzare. Bisogna principali, nè le  
danneggiare nè le radici principali  
di tagliare alcuna foglia. Un Mese dopo  
vede che le cattive erbe ripullulano, si deve  
sta operazione con le stesse precauzioni.  
Finalmente allorchè le foglie principali  
farne il gambo, e la cima: facendolo prima  
danno alla pianta, ma allora giova all'acci-  
della Patata. Non deve perciò recar maravigli-  
terra ch'è stata così bene ingrassata, mossa  
ta, ed esposta in monticelli alle benigne  
dell'aria, è propria a ricever subito il grano.

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