

Winter List

2023

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

The Clever Cook

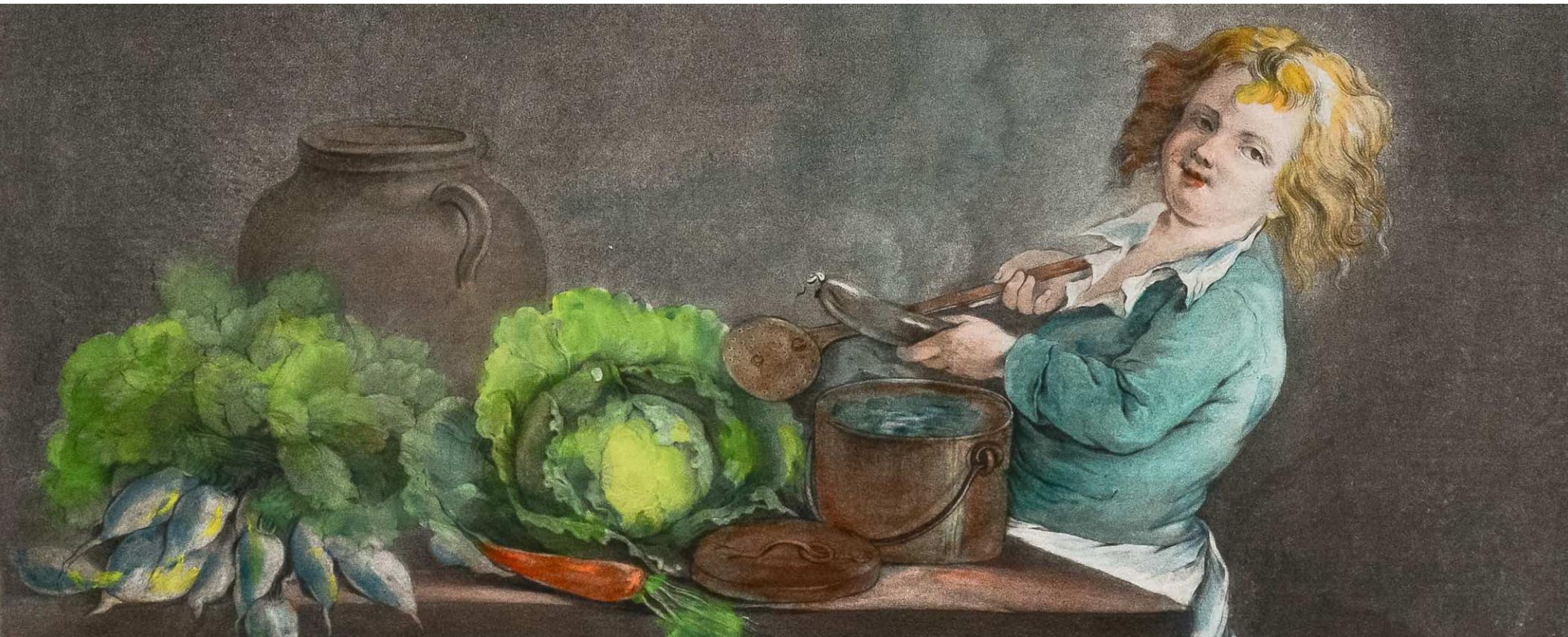
I. (AQUATINT.) Vidal, Géraud. *Le Malin Cuisinier*. [After a painting by François Valentin Gazard.] Paris: chez l'Auteur, rue des Noyers no. 29, c.1785.

Framed: 35cm x 40.7cm under UV-safe museum glass, and in an archival mat. Colored aquatint within an engraved border and an engraved inscription, drawn by Collibert and aquatint made by Vidal, one tiny tear to the engraved border (not affecting the aquatint), a few small worm holes in the image

\$850.00

A lovely aquatint by Géraud Vidal (1742-1801) depicting a young man in the kitchen, or “Clever Cook.” He is holding what appears to be an eggplant and a large spoon while smiling mischievously at the viewer. Also on the table are a bunch of turnips, a carrot, a large green cabbage, a pot filled with water, and a large earthen jar. The colors are rich tones of various greens, blues, yellows, oranges, and browns. Under the title is engraved “Gravé d’après le Tableau peint par F. Gazard, par Vidal.”

Preserved in a handsome wooden frame in period molding with a dark mat.



*Using South American Ingredients to Cook
North American Settler Food*

2. BAKER, Mary. Jungle cooking. N.p.: n.p., 1966.

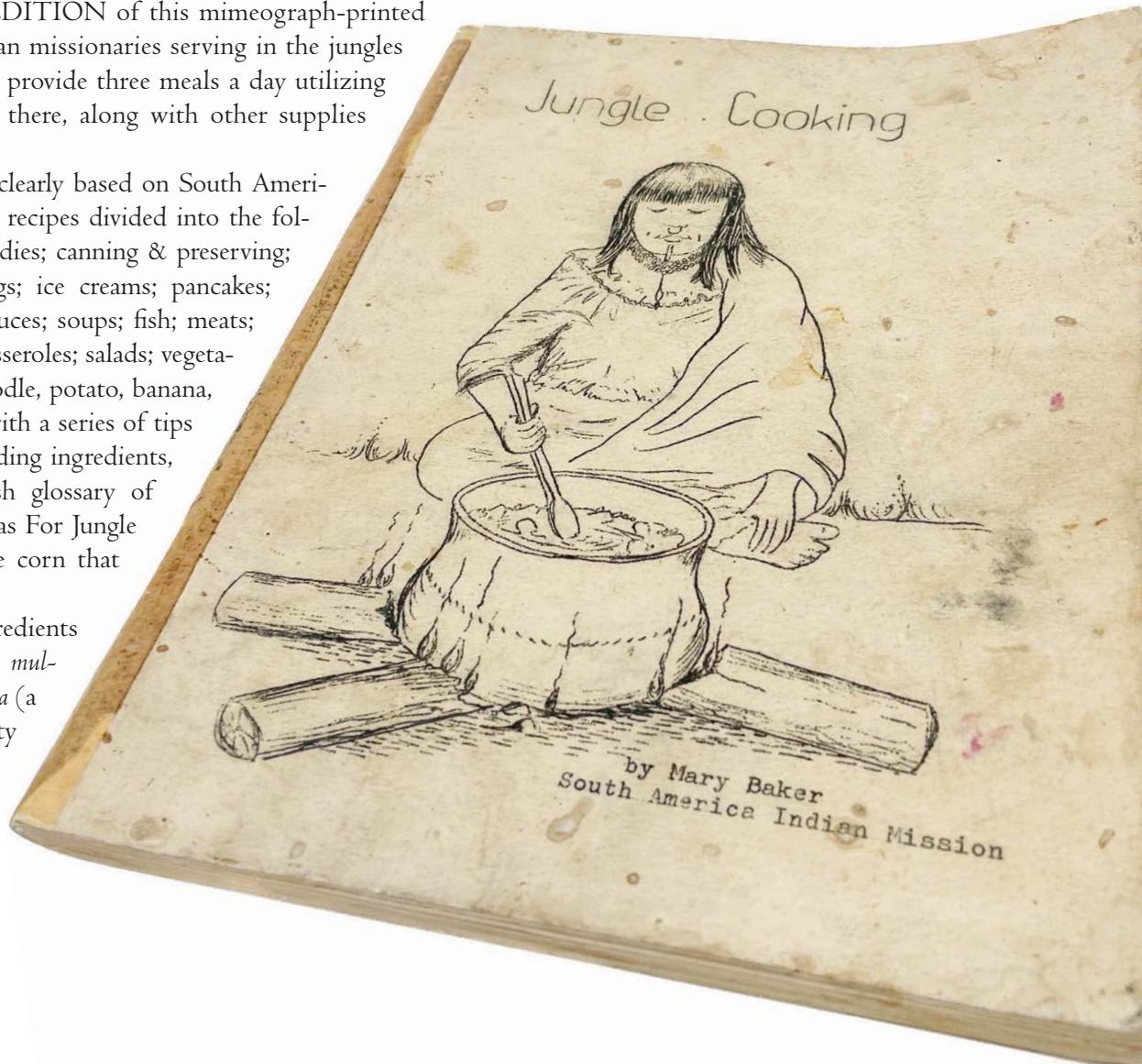
21.8cm x 16.8cm. 1 p.l., 94, [4 - blank] pp. Original printed yellow wrappers, wrappers stained, early tape repair on spine.

\$500.00

The UNRECORDED FIRST EDITION of this mimeograph-printed cookery book written for American missionaries serving in the jungles of South America. The goal is to provide three meals a day utilizing ingredients to be found growing there, along with other supplies available locally.

A number of the dishes are clearly based on South American cuisine. There are roughly 325 recipes divided into the following sections: breads; cakes; candies; canning & preserving; cookies; desserts; fillings; frostings; ice creams; pancakes; pies; puddings; salad dressings; sauces; soups; fish; meats; supper dishes; meat substitutes; casseroles; salads; vegetables; and "Rice, etc." (includes noodle, potato, banana, and *yuca*). The cookbook begins with a series of tips for preparing, sterilizing, and grinding ingredients, followed by a an English-Spanish glossary of cooking terms and a page of "Ideas For Jungle Breakfasts" which includes "native corn that has been toasted and ground fine."

Among the many local ingredients are *maduro* (sweet ripe plantain); *mulaca morada* (golden berry); *sacha papa* (a type of yam); *taperiba* (a small variety of mango); *chonta* (peach palm); *cupiso* (an Amazon river turtle);



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Fried Armadilla (Carachupa)

Remove shell, cut into small pieces. Roll in seasoned flour, fry in deep fat.

Baked Carachupa

Remove shell, clean well. Season cut up meat. Mix with onion, garlic. Place in shell and bake open until tender. Serve with sauce of tomato paste, grated cheese, seasonings, water and 2 Tbsp. fat.

Sahino Juanagana Ronsoco

Any of these wild meats are good prepared Peruvian Carne Mechada (see page 75).

Cupiso (Water Turtle)

A delicious meat. Should be killed within two days after caught. Remove all the meat and cut fine. Dredge with flour and salt. Add chopped onions, seasonings, worcestershire sauce, soy sauce, water. Serve with rice or fried noodles. Bean sprouts may be added.

Turtle Stew

Dip in seasoned flour. Add tomato paste. Fry with onion and garlic. Cook 30 minutes in pressure cooker.

Turtle Soup

Cut turtle up in pieces. Cook with onion and any vegetable desired. Vinegar or lemon juice may be added. Good with a little rice.

carachupa (armadillo); monkey; *sabino* (peccary); *ronsono* (capybara); and *paiche* (a gigantic air-breathing Amazon river fish). Regarding coffee the author writes: "native coffee beans that are toasted slowly in the oven and carefully watched until they are a delicious 'Maxwell House' color and then ground in a coffee mill or corn grinder make excellent coffee."

The recipes were "gathered from other missionaries and many cookbooks, along with a few 'experiments' of our own." Included are *platano* flour (flour made from large green bananas); papaya cobbler; mock huckleberry pie (made with *mallaca morada*); mock cherry pie (made with a berry they call "muesque" that grows in swamps and *cochas* (lakes); *zapallo* (squash) pie; *tacacho* (mashed cooked bananas mixed with lard and onion); *chonta* loaf; and *tamale* pie. The author notes that "monkey meat has a very strong taste" and recommends removing the skin before cooking. Below is the missionary's version of *humitas*, a traditional South American dish dating back to pre-Hispanic times.

2 c. grated fresh corn \ 1 green pepper chopped \ 1 onion chopped \ milk to moisten \ salt and pepper \ 1 Tbsp. Fat \ Fry onion and pepper in lard. Add seasonings, corn, and enough milk to form into shape. Wrap in corn husks and boil in salted water. Left over meat, garlic or egg may be added if desired.

The South American Indian Mission is a Christian organization founded in 1914 and headquartered in South Carolina. In the 1960's their newest missions were with the Guiday Gosore people of Bolivia and the Xicao people of Brazil.¹

In good condition.

¶ Not in OCLC, although one copy of a later edition appears outside of the United States.

¹ <https://southamericanmission.org/>

Psychic Bread

3. (BREAD, fish, and the occult.) Two early mimeographed publications and one typescript on psychic experiments on food production. [San Francisco, self published, 1934-35.]

I. Haley, Philip Sheridan. Loaves and fishes in modern times. [San Francisco, 1934.]

21.5cm x 14cm. Two hand-drawn pencil illustrations, one mounted silver print in the text, one graph in the text with penciled-in lines. [37], [1 - blank] pp. Mimeograph printed, upper wrapper spotted, spine worn, some names redacted in the text with an early form of correction fluid (with shadowing on facing pages), occasional corrections in pencil, one cut-out typewritten addenda mounted onto one page.

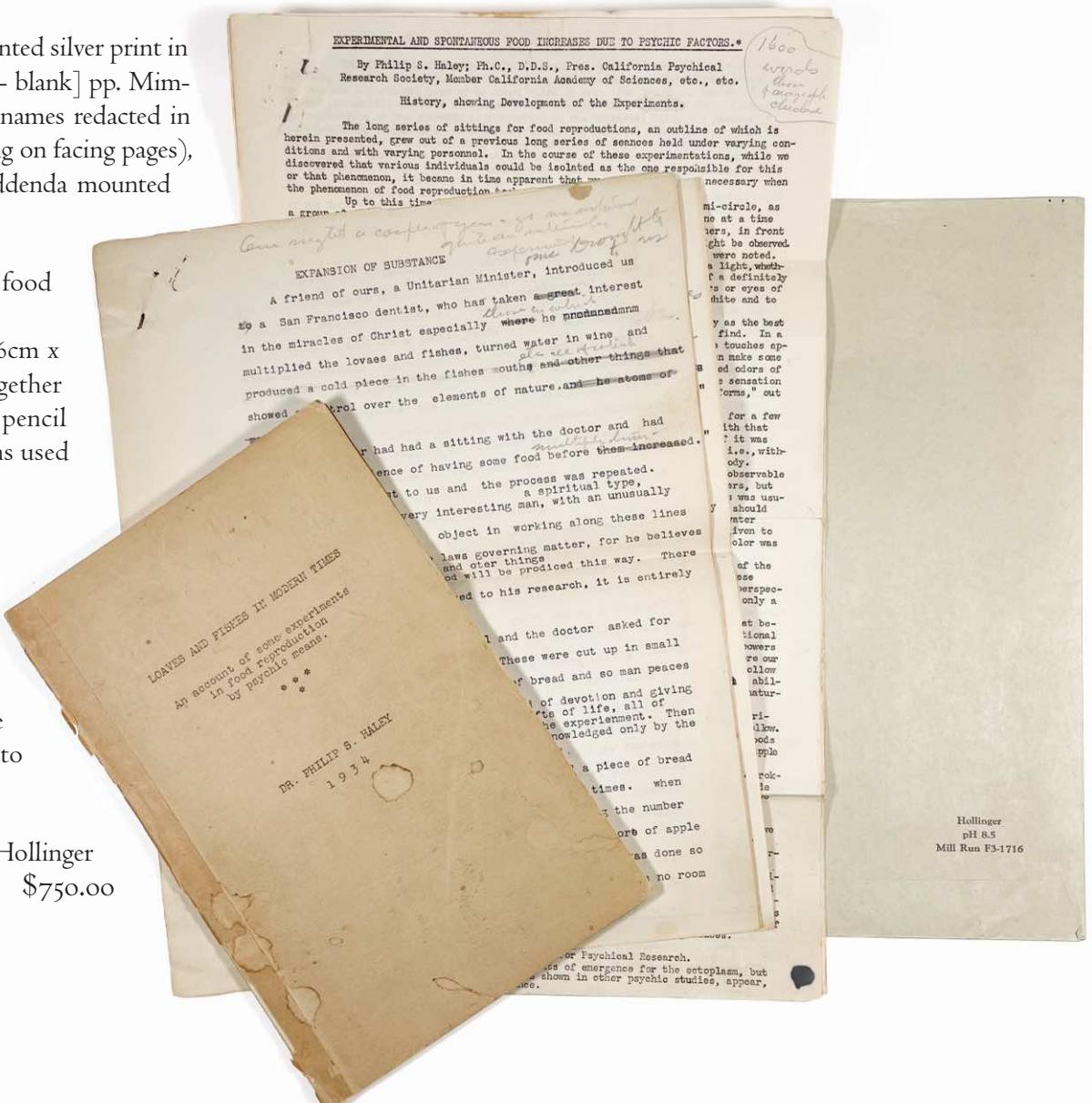
II. Haley, Philip Sheridan. Experimental and spontaneous food increases due to psychic factors. [1935.]

Mimeographed leaves ranging from 35.3cm x 21.4cm to 27.6cm x 21.4cm. One graph. [3] ll. (the graph is the 3 leaf). Held together with a pin, signs of having been folded twice, occasional pencil corrections, a few small holes in upper left corner from pins used to hold leaves together, some dampstaining to last leaf.

III. Expansion of Substance. c.1934-35.

28cm x 21.5cm. [8] typewritten ll. Six leaves held together with a pin, occasional pencil corrections, occasional words redacted with typed-over "m's" and "n's," signs of having been folded once, loss of a small piece of each of the final two leaves (resulting in loss of three words, one piece included with collection), paper lightly browned due to paper quality.

IV. Envelope. 27cm x 21.5cm. Signs of removed sticker and "Hollinger pH 8.5 Mill Run F3-1716" printed on verso. \$750.00



Hollinger
pH 8.5
Mill Run F3-1716

I. The extremely rare FIRST & ONLY EDITION of this self-published, mimeograph-printed study on "the ideological creation of food through ideoplasty," "an increase in food by supernormal means."¹ The author, Philip Sheridan Haley (1884-1982), shares the results of a number of seances held in order to test his theory that it is possible to manifest food through a reliable medium (himself). Each experiment began with a shared meditation on the *Lord's Prayer* and occasionally readings from the *Bhagavad Gita*. Once the prayers came to a close, the group meditated on a request for an augmentation to the food represented at the seance. It should be noted that no experiments utilized meat as Dr. Haley was a vegetarian.

Any time foodstuffs materialized, research (e.g. saliva analysis) was conducted on the food to prove that it was clean and no different in substance from the original food meditated upon.

The experiments represented in this work occurred between 1933 and 1934 and were "held under the auspices of the California Psychical Research Society" (of which Haley served as president). He was occasionally aided in his research by "Dr. Earl Gilmore of San Francisco, and Dr. Milo A. Tucker, A.B., A.M., Ph.D., a psychologist who spent much of his time while in college doing the experimental work of psychical research."

Included in this work is a photograph of the vessel that Haley used as a "control" in his experiments and a graph illustrating the results of the 54 experiments conducted between 1933 and 1934. The graph represents the following results: "doubtful," "decrease," "failure," and "increase." (The by far most common result was "increase.") Most of the seances were held at 4030 Cabrillo Street in San Francisco (presumably Haley's home), a few blocks from Golden Gate Park.

¹ According to the *Paranormal Dictionary*, ideoplasty is the "theory that sitters in a séance can effect the occurring phenomena by unknowingly sending their thoughts and expectations of what will happen to the medium. The Medium will then create what was expected by the group." <https://www.paranormaldictionary.com/ideoplasty/>.

have used the greatest care in counting, recounting and checking each other's counts after the eating was finished. On one occasion Mr. H.A. Peters, a well known experimenter in San Francisco in connection with psychic and physiological matters, placed the food in the shaker and controlled both its exit and the count, the results being a success.

Our percentage of increased amounts, as compared with the original pieces of food have varied from slightly less than two to sixty-six and two-thirds. This is unimportant, although interesting, since the percent is the greater as the original pieces are less. Thus, an increase of one piece, if the original number was twelve, would give a higher figure than if the originals were fifty.



METAL CONTAINER USED TO CONTROL FOOD

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June 30, 1933
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EXPERIMENTAL AND SPONTANEOUS FOOD INCREASES DUE TO PSYCHIC FACTORS.*

By Philip S. Haley; Ph.C., D.D.S., Pres. California Psychical Research Society, Member California Academy of Sciences, etc., etc. History, showing Development of the Experiments.

The long series of sittings for food reproductions, an outline of which is herein presented, grew out of a previous long series of seances held under varying conditions and with varying personnel. In the course of these experiments, while we discovered that various individuals could be isolated as the one responsible for this or that phenomenon, it became in time apparent that my own presence was necessary when the phenomenon of food reproduction took place.

Up to this time the work had taken the form of sitting in a semi-circle, as a group of sitters, in front of a large black cloth pinned to a wall. One at a time individuals from this semi-circle would be selected to sit facing the others, in front of the cloth, but with his back turned to it, that the field about him might be observed.

In this way lights were observed about some. Certain constants were noted. One of these was that, just prior to or at the time of the appearance of a light, whether diffused or the principle of an "aura" or condensed on the principle of a definitely outlined structure, such as a humanoid outline, or "thought-form," the ears or eyes of at least most psychics who were "physical mediums" could be seen to turn white and to be modified in outline.¶

Our work gradually narrowed down to a study of my own personality as the best producer of these forms and psycho-anatomical modifications which we could find. In a short time we discovered that I could direct these lights, at times produce touches apparent to sitters, cause pain to disappear, cause hunger to go away and even make some sitters see and taste "thought-forms" of foods, smell the foods, or suggested odors of flowers, and with very favorable sitters, cause the sitter to experience the sensation of eating the foods. These foods seemed to be formed, like other "thought-forms," out of the light-substance.

Up to this point, however, the foods were fugitive, were seen only for few moments, and could not be kept for study. But our work so far had squared with that of hypnology, supernormal photography and materialization work, though all of it was done, so far as my own participation was concerned, in normal consciousness, i.e., without trance, hysteroid or other pathological or subjective states of mind or body.

The first apparently real chemical alterations of controllable and observable substance was that of certain effects produced in water. With favorable sitters, but not otherwise, I could secure the result of change in the fluid, although this was usually very transitory. On one occasion water, when a request was made that it should change into lemonade, gave a reaction to litmus paper. On another occasion, water which to a certain psychic, assumed the color of milk, was some hours after, given to another person to taste, the reaction being that of "sour milk" although the color was that of water.

Having read the history of the now classical work in the photography of the supernormal done by Taylor, Fularic, Baraduc and many others, I began to see these creations were not really subjective, but bore the same relation to extension, perspective and chemical makeup that other natural compounds bore. It was from now on only a matter of securing permanency of the "thought-forms."

At this point, in order to be honest with my readers, I wish to say that because of the foregoing, I have not any the less respect and sense of the inspirational value of "miracle," than I had before our experiments. Nor do I think that the powers of human personality in its subtle phases are any the less than I might have before our work was done. I wish to point out that "miracle" as we have seen it, seems to follow the already learned pathways of expression for psychic phenomena in general. The ability of the factors concerned, their conditioning power as to the organism and to natural processes seem to me nearly unlimited, and they may be entirely so.

Having arrived at this point in his perusal of the evolution of our experiments, the reader will be in the right perspective for viewing the results which follow.

The first seances at which attempts were made to secure real extras in foods were held in darkness, out of respect for the traditions of psychic research. An apple was cut into half, and one of the halves used for the experiment which first gave a positive result, was cut again into four pieces. A piece of unleavened bread was broken into six pieces of about one inch by one half inch. There were two sitters beside myself, Mrs. Haley and X. X. ate one apple piece. Mrs. Haley four. There were two apple pieces left. This sitting was held April 22nd, 1933.

Our control of the foods has been, we think, quite varied and indubitable. We have secured extras in any color and intensity of light which we pleased to use, we have secured them in closed containers, we have stained them with various chemicals, we have sectioned them and examined them under magnification, we have used many different kinds of foods, and we have cut them into geometrical forms, sometimes staining these, in order to rule out apportion. We have eaten the foods following the experiments. We have used raw and cooked foods, and have tried experiments designed to find out whether work producing lines of force moved in or about the dish in which reproduction took place. In all of this we have noticed no deviation from the normal for foods used under ordinary conditions. Yet the fact remains incontestable, in the opinions of those who have seen most work among sitters, that the food actually reproduces.

* Part of a report submitted to American Society for Psychical Research.

¶ The ears and eyes seemed to be the chief points of emergence for the ectoplasm, but the skin and other bodily orifices also, as shown in other psychic studies, appear, at times, to be also modified in appearance.

1600 words
done
Aug 8th
1933

At the end there are three testimonials. On the first leaf, there is a penciled portrait of a man with the inscription above it in pen, "To Mr. & Mrs. G.B. Brownell, with the best wishes of The Writer." On the outside of the lower wrapper is a primitive sketch of what appears to be a buggy.

In good condition.

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

II. The UNRECORDED mimeographed notes for a report submitted by Philip S. Haley, to the American Society for Psychical Research, with many penciled-in notations and corrections. The experiments in this text range from 1933-1935. By the time this work was written, Dr. Haley writes that "our experiments up to date total 165 for foods, 10 for money, eight of the latter being positive, two for insects, (ants) both of which were negative, and two for hens eggs, both negative. Dated Feb. 1935." The Great Depression lasted in the United States from 1929-1939. It is small wonder that years of research were spent on contriving food and money from thin air.

This report contains further information on Haley's experiments in "food reproduction by psychic means." He concludes that "the fact remains incontestable, in the opinions of those who have seen most work among sitters, that the food actually reproduces."

With a graph charting "spontaneous growth in milk and oranges" in February, March, and April of 1935.

In good condition.

III. The UNRECORDED essay describing Philip S. Haley and his experiments. In the work Haley is described as a "San Francisco dentist, who has taken a great interest in the miracles of Christ especially [sic] where (those in which) he mnmmnmnmnmnm multiplied the loaves [sic] and fishes." The anonymous author of this letter also described Haley as being "a very interesting man, a spiritual type, with an unusually high forehead."

The title of this testimonial is "Expansion of Substance." The author leans heavily on a strong belief in the Christian faith and the "legions of angels" who play a "great part...in the evolution of man." There is much content on Haley's experiments and their results. In reference to the occasions when food decreased they aver that "this was done to show the doctor that the Power can work in the opposite way." There are also sections on the future of society: "If we could look ahead the next twenty five years we would not believe what we see, everything will be changed. Travel move mostly to the air by great ship that levitate. The whole map of europe changed. A new government here based on the golden rule. Most of the corrupt men gone."

In conclusion, the author writes that Haley "is approaching this matter reverently [sic] and scientifically and not with any motive of curosity [sic] or cupidity."

There is much crossing out and manuscript notation and correction throughout.

In good condition.

A remarkable group of writings on the production of food and money based on faith alone, at a time when there was little of either to spare. Haley later published an expansion of these studies in 1935 under the title *Modern loaves and fishes, and other studies in psychic phenomena* (i, 118, [1] pp. with plates, charts, and facsimiles).

One night a couple of years ago we witnessed
quite an audience ~~aspermed~~ brought up to
EXPANSION OF SUBSTANCE ~~one brought us~~

A friend of ours, a Unitarian Minister, introduced us
to a San Francisco dentist, who has taken a great interest
in the miracles of Christ especially ~~where he~~ ^{those in which} ~~multiplied~~ ^{etc all of which} ~~the~~
multiplied the loaves and fishes, turned water in wine and
produced a cold piece in the fishes mouths and other things that
showed a control over the elements of nature and ~~the atoms of~~
~~matter.~~

The Minister had had a sitting with the doctor and had
the uniques experience of having some food before ^{multiplied him} ~~them~~ increased.

PATRI DILECTISSIMO
HAS STUDIORUM PRIMITIAS
D. V. C.

J. A. A. BRUNETIERE DESROCHETTES.

TENTAMEN
CHIMICO-MEDICUM
DE LACTE.

Quod, Deo duce & Auspice Dei-Parâ, tueri conabitur
in Augustissimo Ludoviceo Medico Monspeliensi
JOSEPHUS-AMATUS-AMBROSIO BRUNETIERE DESRO-
CHETTES Fonteniacensis apud Piôtones, Artium
liberalium Magister, nec-non jamdudum Medicinæ
Alumnus, die 23 Novembris, anni 1773.

Pro Baccalaureatus gradu afferendo.

Quæ ab usu aut opinione aliena sunt, proficia licet
repudiuntur, atque tamen simplicissima hac natura
placerat esse remedia parata, ut inquit Flinii, &
inventu facili... *De recondit. feb. intermitt. nat. lib.*
4. cap. 11.

PARTEM lactis phisiologicam aggredi multum forsan juvaret; ut
verò hodiernis etiam temporibus tantâ caligine obruitur, absurdita-
ribusque ingemiscit secretionum systema, hanc sublimioribus in arte
ingenis evolvendam relinquere satius est. Quinam ergo scopus Chim-
icum nec-non medicum,

A

On How to Make Cheese & Milk's
Health Properties

4. **BRUNETIERE DESROCHETTES, Joseph Aimé Ambroise.** [Drop-Title:] *Tentamen Chimico-Medicum de Lacte.* Montpellier: Martel, 1773.

4to. Typographic border at top of first leaf. 17, [1 - blank] pp. Brown boards, spine and upper edge of upper board lightly sunned, gilt red morocco title piece on spine, upper outer margin of first leaf sunned (not affecting text).

\$900.00

The extremely rare FIRST EDITION of Brunetière Desrochettes' dissertation on milk and its chemistry. Sections discuss the process of making cheese; the best methods for curdling milk to make it into cheese; milk's medicinal uses; and milk's nutritive properties. There is a section on the storage of milk as well as how to cook it properly.

Among the nutritive properties of milk are its ability to aid in restoring cases of extreme emaciation; colds; hemorrhages of the lungs (*pulmonum hemorrhagis*); and hectic fevers. Interestingly, milk mixed with flour and aromatics is recommended for restoring the nutritive juices lost when one is "consumed" by masturbation.

Other works cited include Beaumé, Beccher, Dioscorides, Galen, Hippocrates, Hoffmann, Macquer, Thouvenel, Venel, and Zimmerman.

An early hand has written in the date of "23rd" before "Novembris" on the title page.

¶ OCLC: National Library of Medicine, Wellcome Institute, and University of Minnesota. Not in any of the usual gastronomic bibliographies.

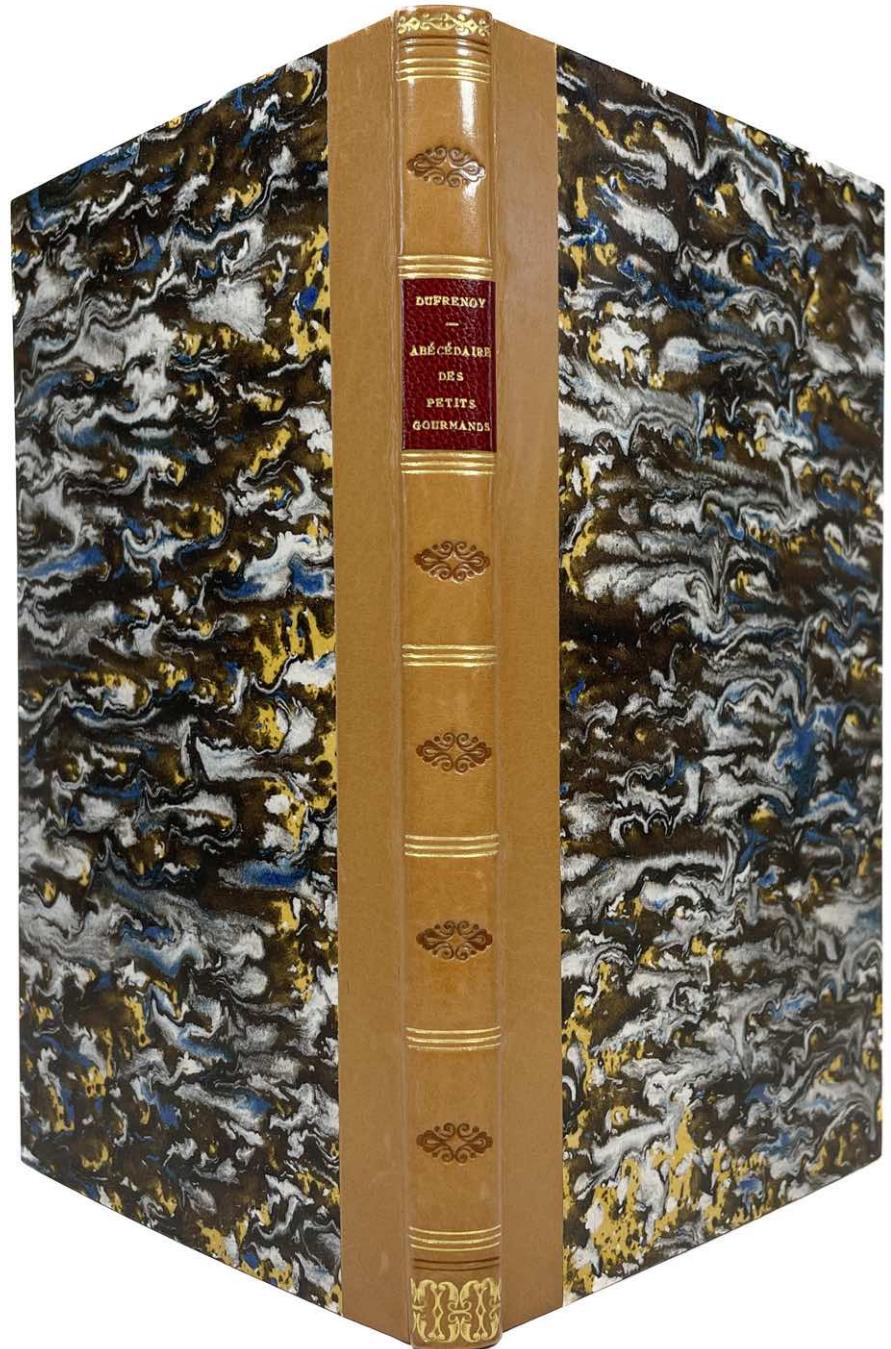
A Gastronomic ABC Book

5. (CHILDREN'S LITERATURE.) Dufrenoy, M^{me}.
ABÉCÉDAIRE des petits gourmands. Paris: Lefuel,
Noel et C^{ie}, 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

Daveluy

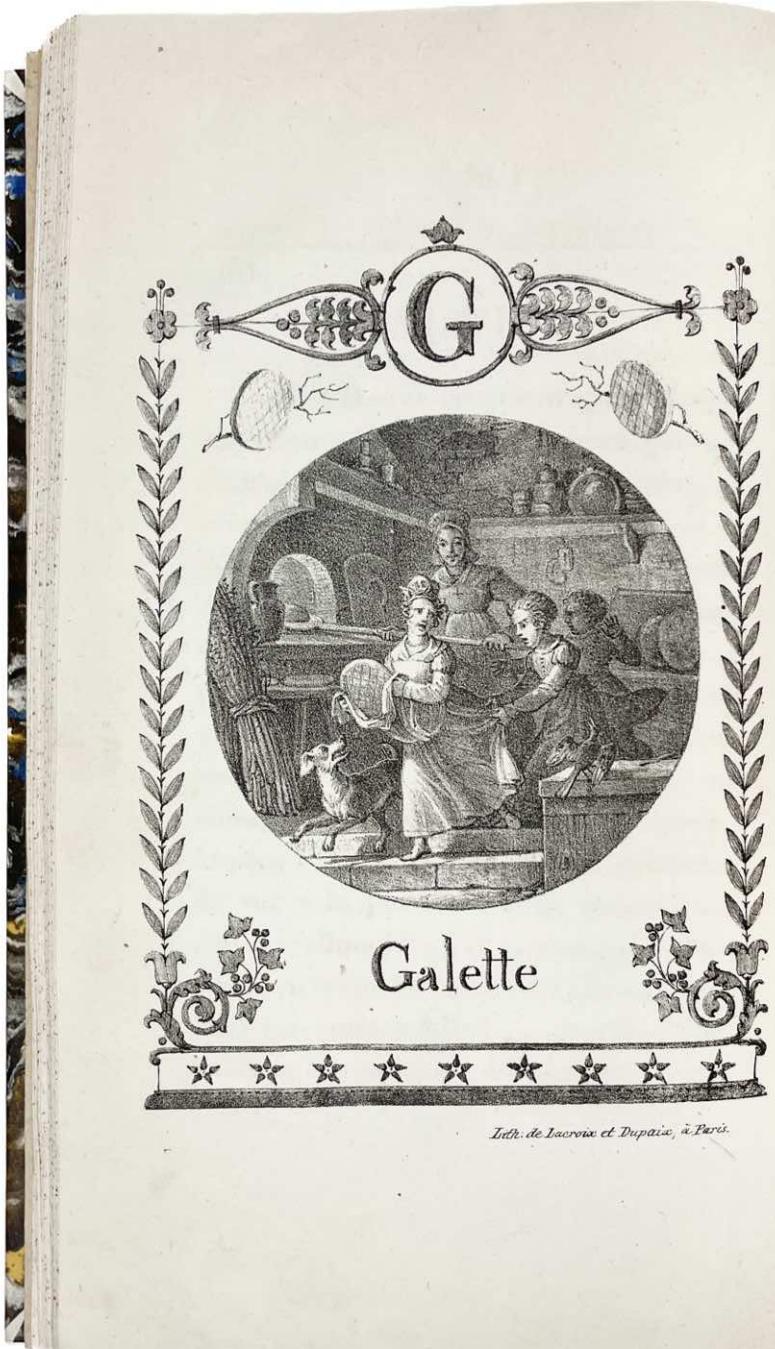
There is one detailed lithograph frontispiece that functions as an added illustrated title page. The additional twenty-six plates are for twenty-five letters of the alphabet (all excepting "W") and one additional plate for the ampersand. It begins with "A" for *abeilles* (bees), "B" for *beignets* (doughnuts), "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.



X

POLITICAL CATECHISM
OF
MAN.
WHEREIN
HIS NATURAL RIGHTS
ARE FAMILIARLY EXPLAINED, AND EXEMPLIFIED,
IN A
VARIETY OF OBSERVATIONS
ON THE
GOVERNMENT OF A NEIGHBOURING ISLAND.
THE REAL AND POLITICAL CONSEQUENCE
OF THE
HONEST HUSBANDMAN,
AND
INDUSTRIOUS MECHANIC,
AND THEIR INCONTOVERTIBLE RIGHT TO LEGIS-
LATE FOR THEMSELVES CLEARLY EXPOUNDED.
TOGETHER WITH
SOME REMARKS
ON THE UNSOCIAL TENDENCY OF CATHOLIC
CHURCHES, ESTABLISHED BY LAW.
BY CITIZEN RANDOL, OF OSTEND.
THE THIRD EDITION.
LONDON:
sold by Citizen DANIEL ISAAC EATON, Printer
to the Supreme Majesty of the People, at the
SWINE, No. 74, Newgate-Street.
1795.
PRICE ONE SHILLING.

"You do not resign any part of your natural right,
of resistance, of oppression, you also say?"

—
"I do not."

6. **CITIZEN RANDOL.** *A political catechism of man. Wherein his natural rights are familiarly explained.* London: Citizen Daniel Isaac Eaton, 1795.

8vo. 44 pp. Original blue wrappers, stitched as issued, expertly repaired at spine and along edges, untrimmed, large natural paper flaw to B not affecting text. \$2000.00

IN ORIGINAL WRAPPERS, STITCHED AS ISSUED. A very good copy of the third edition of Citizen Randol's argument for universal human rights and activism. Four different editions were published in 1795 (including the first edition) and all are rare. This is a particularly nice copy in original state.

By way of context, it should be noted that Thomas Paine's *Rights of man* was first published in London four years earlier. In it, Paine argues that revolution is appropriate if the government ceases to protect the rights of its citizens. (Paine was defending the French Revolution.) The current pamphlet was published by Daniel Isaac Eaton (1753-1814), a well-known English radical author, publisher and activist who would later print Paine's *Age of reason* (in 1812).

Eaton publishes Citizen Randol's *Political catechism* in 1795. The French Revolution was ongoing; King George was being pelted with stones by angry mobs; and there were riots throughout England over the scarcity of wheat and bread. This was also the year when William Blake was publishing some of his greatest poems and works of art (e.g. *Newton*, *Nebuchadnezzar*, and *The Book of Ahania*).

The preface, dated May of 1795, begins with a call to “the bright star, REASON, penetrating the gloomy shades of Superstition,” a critique of “the noxious vapours of despotism,” and a reminder that “Man is equal only to Man.” Later, Citizen Randol addresses Thomas Paine directly: “O, PAINE! next to God, how infinitely are millions beholden to you for the small remnant of their liberties which they are yet permitted to enjoy.”

The rest of the pamphlet, written in the form of a dialogue, begins with the questions “*WHAT are you? A Man. What is man?*” Citizen Randol then breaks down the discussion into the following sections: “Liberty of Body” (discussing a social contract, the possibility of a constitution, and the relationship of the individual to society as a whole); “Security of Body” (including a discussion of how individual property can be relinquished to pay for the running of a government and that the people retain the right to declare war); “Freedom of Mind” (with an interesting discussion of the rule of the majority while still allowing the minority to retain their beliefs and ideas); and “Resistance of Oppression.” The last section ends with:

[Question:] *Am I to understand you as meaning that every person oppressed is culpable who does not resist?*

[Answer:] *It is certainly the duty of every individual to resist every act of oppression, and to call in the aid of the laws, and on the people to support those laws. Every man who does not, is to the full, as culpable as he who is guilty of compounding an act of felony; nay more so; for necessity may impel a man to an act of felony, who, if pardoned, may ever after remain a peaceable member of society; but one act of oppression, not resisted, as naturally and assuredly begets another, as the day succeeds the night, or the night the day.*

A very nice copy of an interesting radical pamphlet.

¶ ESTC: Boston Athenaeum, Duke University, Harvard, Library Company of Philadelphia, and one location outside of the United States.

be eligible to more than two successive deputations, till two more have elapsed.

Why should the executive power be responsible, reclaimable, and renewable; and the authority of the delegates be deputed for so short a period?

Because, when the executive authority is responsible for its proceedings, it will be cautious of abusing the powers vested in it. And, by enacting it reclaimable and renewable, it will be doubly attentive to its duty; so as not only to avoid offending the laws by attempting to encroach on the rights and liberties of the people, but even to exert itself in promoting their prosperity and happiness, in hope of being honoured with a renewal of their confidence. And, by delegating representatives for such short periods, the members will not only be less liable to be corrupted by the executive power, knowing they must so soon render an account of their mission to their constituents; but, being eligible to no more than two successive delegations, the constant idea of their deputed powers reverting to the constituent body, at so early a period, and themselves so soon becoming single members of that body, will keep them tenacious of the liberties of the people, and prevent them sacrificing any of those rights and privileges which they themselves must so soon experience a reciprocal deprivation of.

Would the liberties of a people be more exposed to danger.

High Altitude Cooking
in Bolivia

7. COCINANDO EN LOS ANDES. Oruro, Bolivia:
M.Y.C. De Gamarra [Universo], 1948.

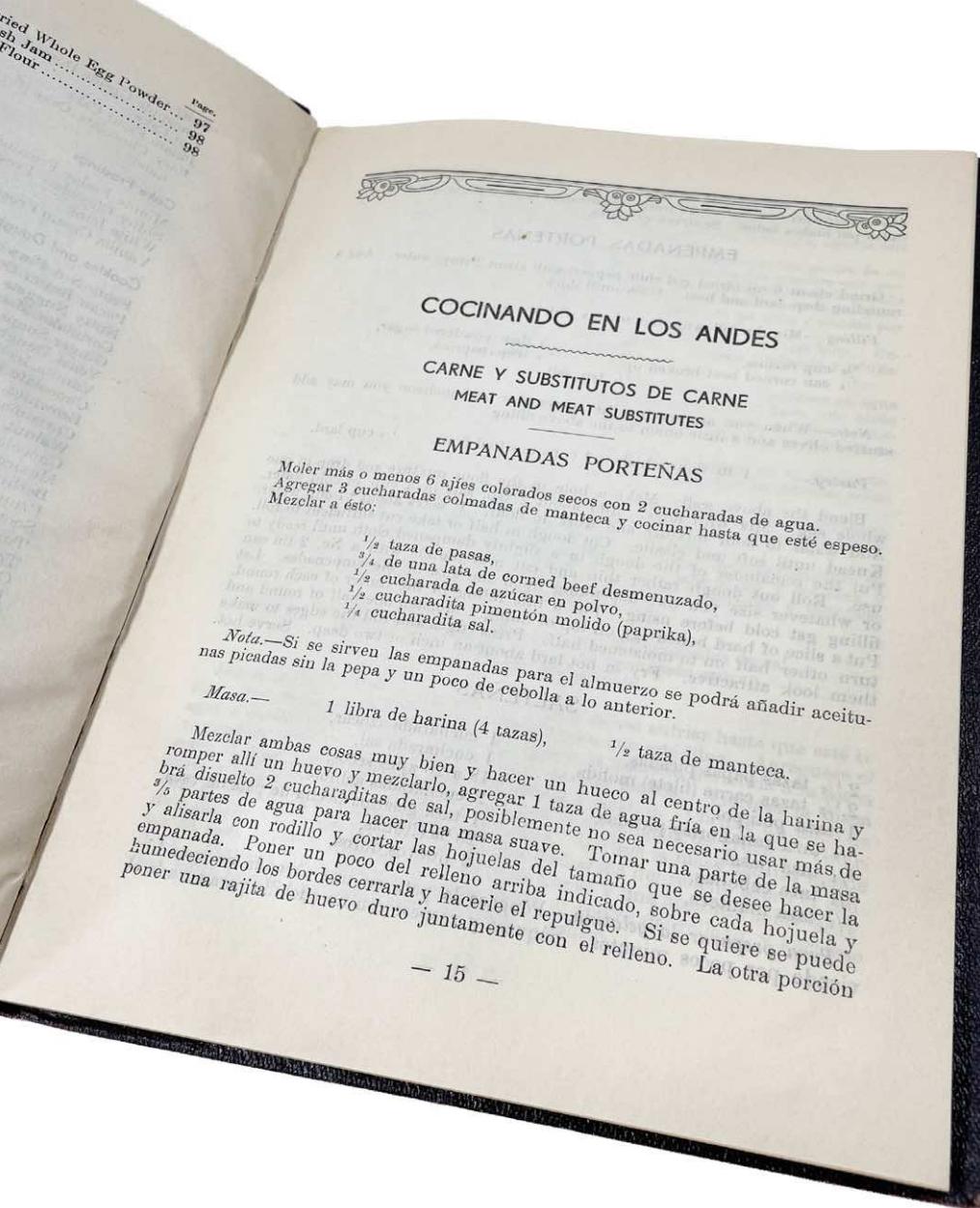
21.4cm x 15.8cm. 97, [2], [1 - blank] pp. Publisher's gold printed brown pebbled cloth.
\$400.00

The extremely rare third edition of this cookbook written both for English and Spanish-speaking families living and working in the tin mining camp of Colquiri in Bolivia. On the title page we find that this edition has been corrected and expanded. The first edition does not appear in OCLC and the second edition appears in OCLC only as being at San Jose State University (California).

We were able to locate the thesis written in 1943 by Oscar David Niedermeyer (general manager of the mine), concerning Colquiri mine's operations. Included in the thesis is information about the families who lived on site. This is a great help in understanding why this book was written in Spanish and English and addressed the high altitude of Colquiri mine specifically. One of the contributors to *Cocinando en los Andes* was Niedermeyer's wife.¹

The problem of housing all the company workmen belongs to the welfare department....each house consists of a small porch, a kitchen, and one room....The houses are given to each family free of charge. For the native bosses a better type of house is given, and for the employees, native and foreign, modern homes are provided, rent free, including light, water, and fuel....

¹ https://scholarsmine.mst.edu/cgi/viewcontent.cgi?article=1336&context=professional_theses



The company is directly responsible for the education of the workmen's children....Because the children have such a poor diet at home, and so little to eat we give each child breakfast in the school. This will consist of bread and cocoa or milk and bread. It is a simple menu, but I am sure that it does them some good....The problem of obtaining competent teachers is difficult. Their salaries are low and their education has been meager. The teachers of the first grade must be able to speak the Indian dialect as well as Spanish as many of the children speak only their Indian tongue and must learn Spanish (pp. 41, 43).

Interestingly, Niedermeyer also gives a short list of foodstuffs and other goods available at the company store and it largely reflects the ingredients used in *Cocinando en los Andes*.²

All recipes are first written in Spanish and then in English. Although many of the recipes are standard middle-American fare, there are a few Latin American dishes and ingredients. As the mine was at an altitude of approximately 14,000 feet, some recipes contain the necessary changes in order to accommodate cooking at that altitude.

There are roughly 75 recipes divided into the following sections: meat & meat substitutes; bread; vegetables; salads & and salad dressings; cakes; frostings; cookies & doughnuts; pies; desserts; candy; and miscellaneous cookery tips. Of the more Latin-American-inspired dishes there are *empanadas porteñas*; *salt-enas*; *enchiladas*; and *papas a la huancaina*. Amazingly, one of the ingredients for the *enchiladas* is canned *tortillas*!

In very good condition.

¶ OCLC: Harvard only.

² Ibid, pp. 47-49.

SALSA DE MANI PARA PICANTES

6 ajies, preferible amarillos, 1/4 kl. maní (1 1/4 tazas pelados), 1 tomate, sal y pimienta, 2 cucharadas cebollas picadas, Semillas de comino, Ajo.

Muélase ají. Tuéstense los maníes, muélase y mézclense con el ají. Friése el ajo en aceite con tomate y comino. Añádase el ají y el maní. Cuézase bien hasta que esté crespo. Añádase caldo para hacer una salsa. Sírvase sobre la gallina cocida con papas cocidas.

PEANUT SAUCE FOR «PICANTES»

6 dried yellow peppers, 1/4 kilo peanuts (about 1 1/4 cups shelled), Salt, pepper, 1 tomato. 2 tbsp. chopped onion, Comino seed, A little garlic.

Grind peppers, toast peanuts, grind and mix with peppers. Fry garlic in oil with tomato and comino. Add peppers and peanuts. Cook well. Add broth to make a medium sauce. Pour over stewed chicken and serve with boiled potatoes.

MOUSSE DE POLLO

1 cucharada de gelatina, 2 cucharadas de agua fría, 3 yemas de huevo, 1 1/2 tazas llenas de caldo de pollo, 1 cucharadita de sal, 1/2 taza de crema batida, 2 tazas de gallina picada, 1/2 taza de almendras picadas, 2 cucharadas de pimentón picado, 1/4 taza de pikles dulces picados.

Remojar la gelatina en el agua fría durante 15 minutos. Batir las yemas y agregar el caldo de pollo. Cocinar las yemas y el caldo a baño de maría hasta que esté espeso. Agregar la gelatina y la sal y dejar enfriar, una vez fría agregar la gallina, almendras, pimentón, pikles y crema. Poner en un molde bien engrasado y dejarlo enfriar. Desmoldar sobre una fuente con lechugas y adornar con rajas de tomate, huevos duros, berro y rábanos. Servir con mayonesa que se habrá mezclado con una mitad o más de crema batida.

CHICKEN MOUSSE

1 tablespoonful plain gelatin 2 tablespoonful cold water 3 egg yolks 1 1/2 cupfuls chicken broth 1 teaspoonful salt 1/2 cupful whipped cream 2 cupfuls cooked chicken, chopped 1/2 cupful blanched almonds, chopped 2 tablespoonful minced pimento 1/4 cupful chopped sweet pickles.

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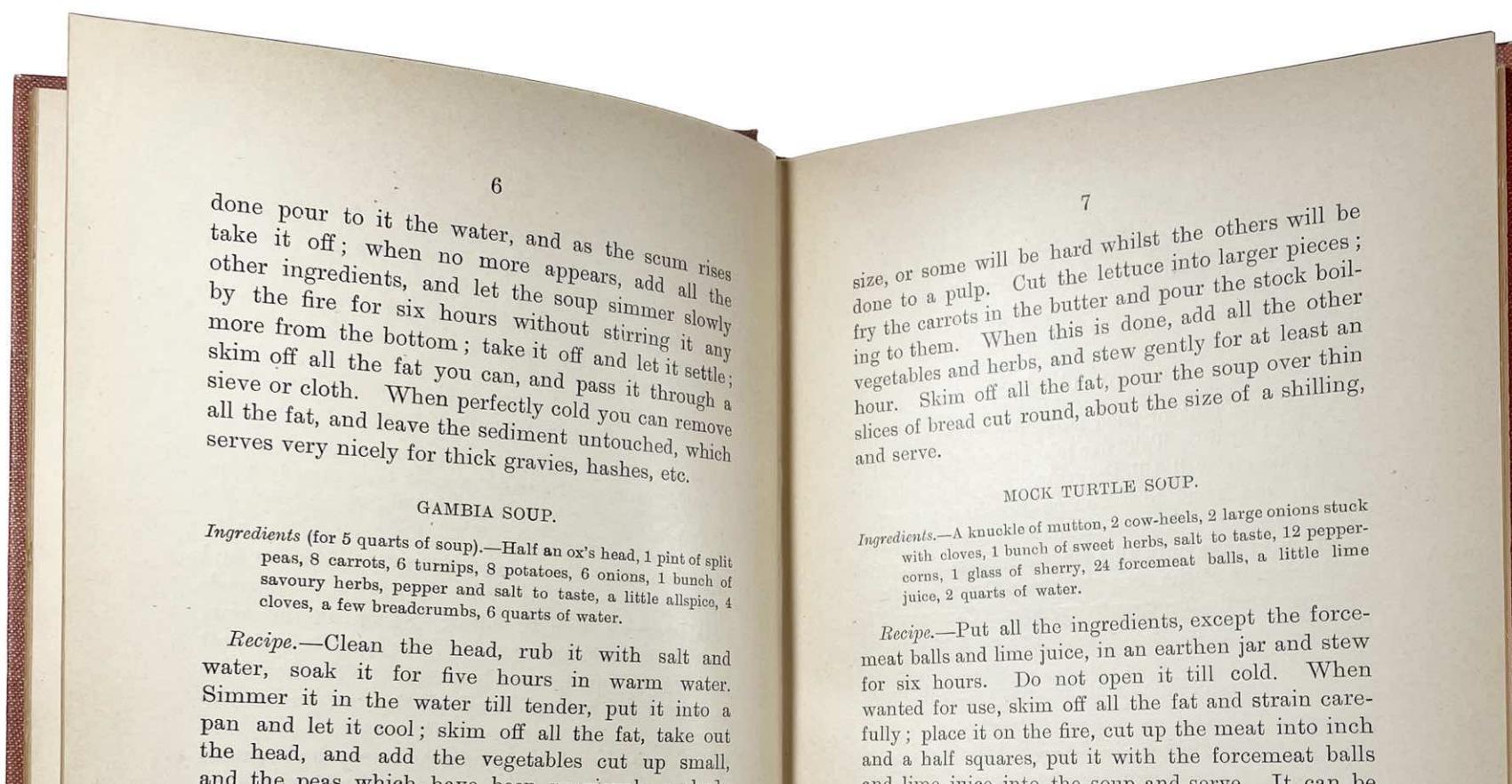
*A Cookery Guide for Good Health
for the English in West Africa*

8. COCKBURN, Sister Adelaide M. *A practical guide to cookery in West Africa and the tropics.* London: The Scientific Press Limited, [1905].

8vo.1 p.l., xi, [1 - blank], 160, [6] pp. (including printed upper and lower free endpapers). Publisher's embossed orange cloth. \$900.00

The FIRST EDITION of this cookery book from the days of the British Empire. In the introduction we find that the author, Sister Adelaide Cockburn, was the director of a nursing home in Sierra Leone. While there she came to realize the extent to which local people were limited in their knowledge of English food, how to cook it, and in the proper tools with which to cook English food. She also feels that the best cure for an invalid in a "trying climate" lies in a proper diet.

Cockburn writes that her primary goal in writing this book is to "provide a handy, practical, useful book, which may be easily referred to, the recipes being easily prepared, and likely to be acceptable as providing a little pleasant change in the rather limited menu of the ordinary West African cuisine, particularly in the case of invalids or convalescents."



6

done pour to it the water, and as the scum rises take it off; when no more appears, add all the other ingredients, and let the soup simmer slowly by the fire for six hours without stirring it any more from the bottom; take it off and let it settle; skim off all the fat you can, and pass it through a sieve or cloth. When perfectly cold you can remove all the fat, and leave the sediment untouched, which serves very nicely for thick gravies, hashes, etc.

GAMBIA SOUP.

Ingredients (for 5 quarts of soup).—Half an ox's head, 1 pint of split peas, 8 carrots, 6 turnips, 8 potatoes, 6 onions, 1 bunch of savoury herbs, pepper and salt to taste, a little allspice, 4 cloves, a few breadcrumbs, 6 quarts of water.

Recipe.—Clean the head, rub it with salt and water, soak it for five hours in warm water. Simmer it in the water till tender, put it into a pan and let it cool; skim off all the fat, take out the head, and add the vegetables cut up small, and the peas which have been strained, and

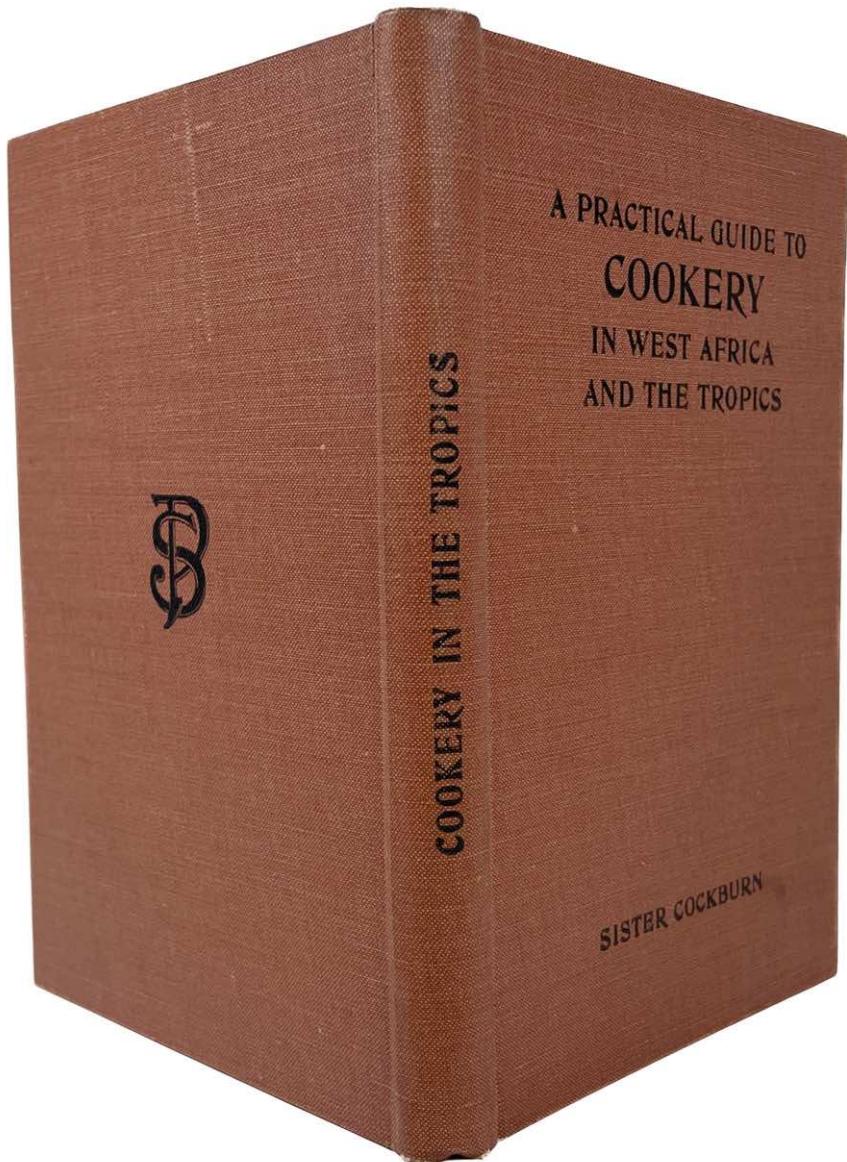
7

size, or some will be hard whilst the others will be done to a pulp. Cut the lettuce into larger pieces; fry the carrots in the butter and pour the stock boiling to them. When this is done, add all the other vegetables and herbs, and stew gently for at least an hour. Skim off all the fat, pour the soup over thin slices of bread cut round, about the size of a shilling, and serve.

MOCK TURTLE SOUP.

Ingredients.—A knuckle of mutton, 2 cow-heels, 2 large onions stuck with cloves, 1 bunch of sweet herbs, salt to taste, 12 pepper-corns, 1 glass of sherry, 24 forcemeat balls, a little lime juice, 2 quarts of water.

Recipe.—Put all the ingredients, except the forcemeat balls and lime juice, in an earthen jar and stew for six hours. Do not open it till cold. When wanted for use, skim off all the fat and strain carefully; place it on the fire, cut up the meat into inch and a half squares, put it with the forcemeat balls and lime juice into the soup and serve. It can be



The work contains a mix of English, Indian, and African-inspired dishes. Included are "Ashanti Fowl;" "Mauritius Chicken;" "Lagos Pudding;" "Mulligatawny Soup;" "Burdwan à la Bovril;" "Kedgeree;" "Gambia Soup;" "Pilau;" and "Teneriffe Pudding." Most of the ingredients are recognizably Western European, although curry makes an appearance and two recipes are specifically labeled "Indian:" "Pancakes (Indian)" (that call for cinnamon, preserved ginger and cherries) and "Pooloot" (recipe below):

Ingredients (for dish for 6 persons). — One fowl, 1 lb. rice, 1 quart stock, a few thinly cut rashers of bacon, 6 hard-boiled eggs, a tablespoonful of ground ginger, 6 onions, 1 lime, peppercorns, and butter for frying.

Recipe. — Truss the fowl as for boiling, boil the rice for five minutes, drain it, and put it with the fowl and the stock in a stewpan over a slow fire. Pound four of the onions and squeeze out the juice, which add with that of the lime and the ginger tied in a bag. When the fowl is sufficiently done, take it out and keep it hot while the rice dries before the fire, during which time slice and fry the other two onions. Afterwards cut up the fowl, and fry it in the same butter as the onions. Pile the rice on a dish, lay over it the joints of fowl, and over these the onions; strew over some peppercorns, and garnish with the hard-boiled eggs and the bacon rolled and fried.

This work concludes with a section on invalid drinks and a chapter on nursing. There are also a number of preliminary and final leaves that contain gastronomic and medical advertisements.

The date of 1905 comes from OCLC.

In very good condition.

¶ OCLC: Teachers College (Columbia University), New York University, National Agricultural Library, Michigan State University, and four locations outside of the United States.

Dodging Taxes on Cuban Farms

9. (CUBA & MEXICO: agriculture.) **El Baylio Frey D. Antonio Maria Bucareli Y Ursua....modo de pagarse el derecho de alcavala en las ventas de solares, y otras fincas. Mexico City: N.p., 1779.**

Broadside: 42.7cm x 31cm. Signs of having been folded twice, bottom left margin excised. \$900.00

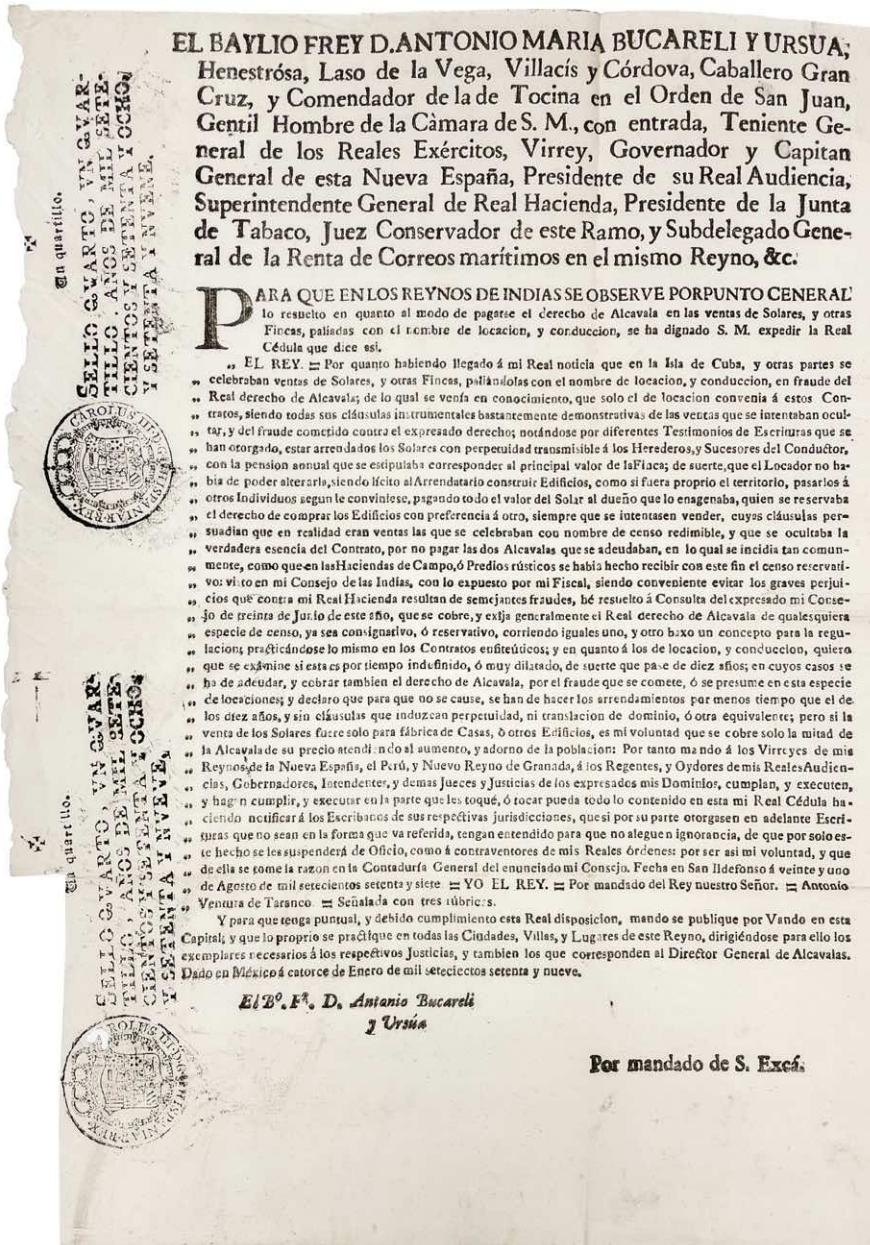
The UNRECORDED announcement by the King of Spain that it is illegal to dodge taxes when selling agricultural estates and various properties in Cuba. Details are discussed as to how this property tax has been avoided and how, in the future, the regulations will prevent such fraud. It also mentions that in certain regions, the tax will be cut in half in order to increase the population and prosperity in certain regions.

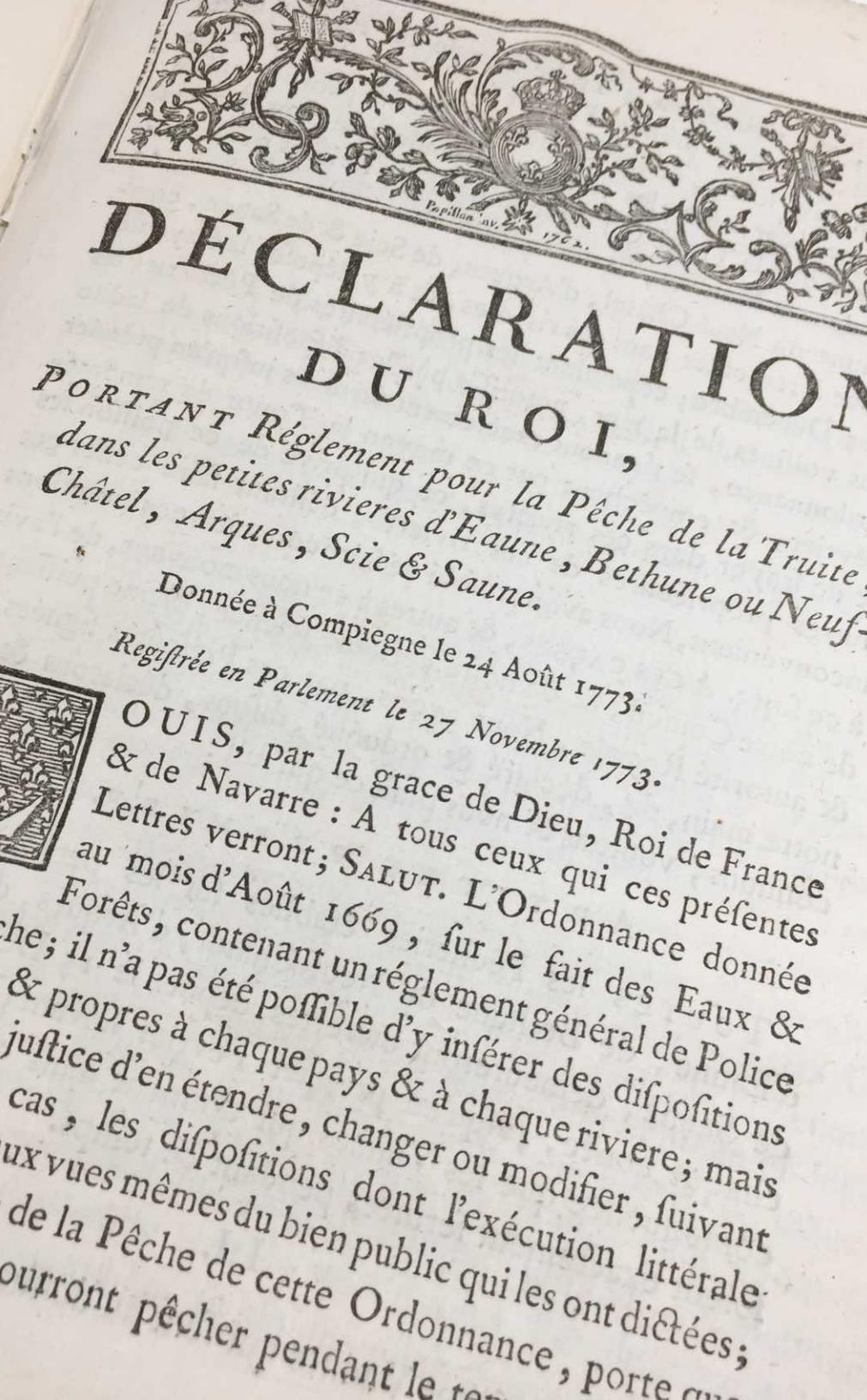
This broadside was to be posted in "all the Cities, Towns, and Places of this Kingdom, addressing the necessary copies to the respective Justices, and also those that correspond to the General Director of Taxes."

Along the left edge are two contemporary ink government stamps (*quartillos*) good for 1778-1779. The broadside is dated 14 January, 1779. Signed in print by Don Antonio Bucareli Y Ursua who was the governor of Cuba and the viceroy of New Spain (Mexico) from 1771 until April of 1779 when he died in office of pleurisy.

Although a small portion of the left edge is excised, the remainder of the broadside is in very good condition.

¶ Not in OCLC.





Trout Fishing in France

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

4to. Woodcut tailpiece and decorative initial. 4 pp. Marbled boards, red morocco label on upper board. \$500.00

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

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

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

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

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

*Improved Methods for Farming
in Scotland*

**II. DICKSON, Adam. A treatise of agriculture. A new edition.
Edinburgh: A. Kincaid, J. Bell, T. Longman, & T. Caddel, 1770.**

8vo. Two folding plates. Two volumes. 4 p.l., lxv, 487 pp.; 4 p.l., 564 pp. Contemporary calf, red-speckled edges. \$1000.00

The expanded edition of Adam Dickson's first publication. The first edition (1762) was one volume only.

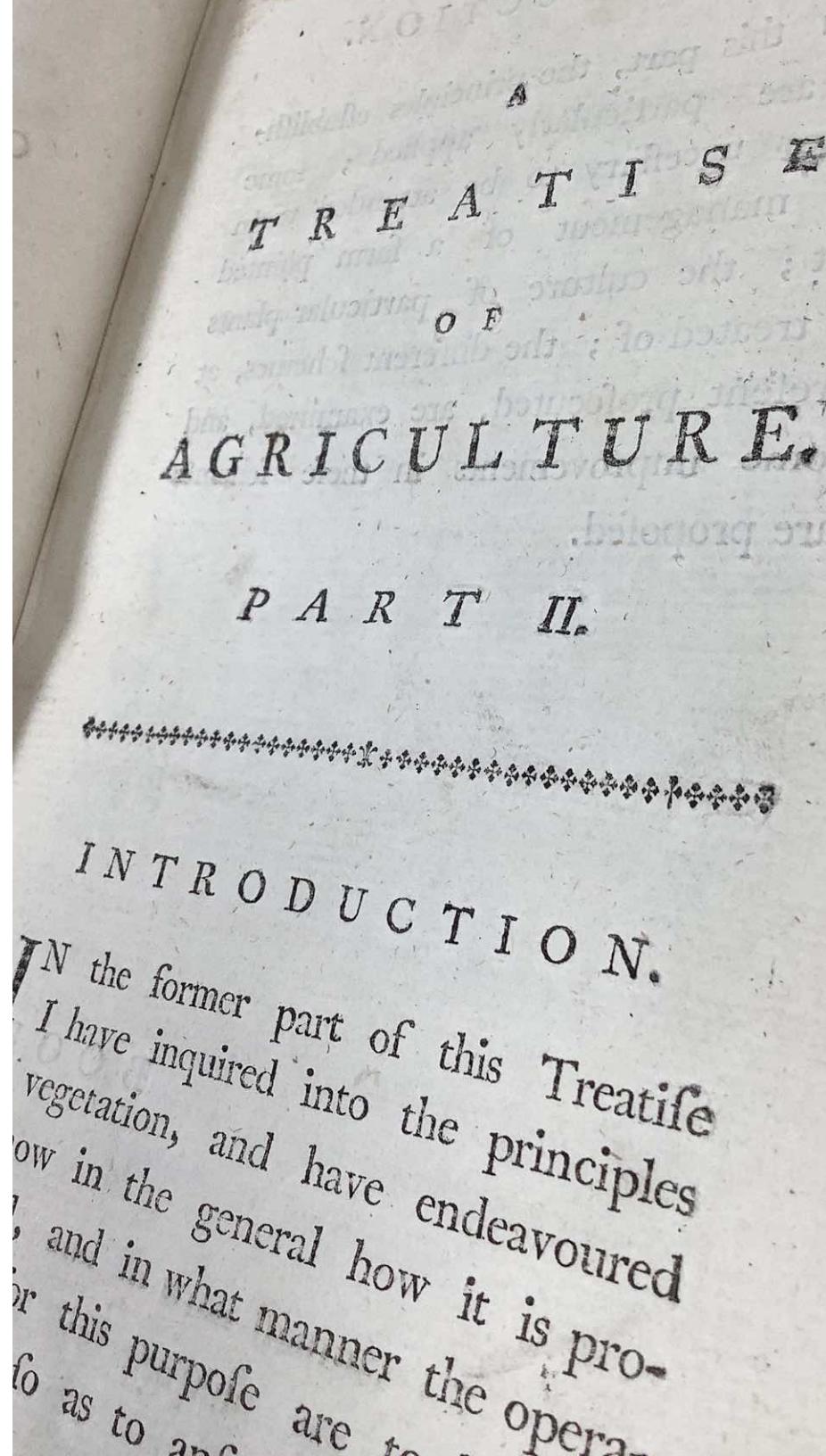
A treatise of agriculture is considered to be one of the most important Scottish agricultural treatises of the 18th century. The underlying principle which runs throughout is that English works on agriculture were ill-suited to the soil and climate of Scotland. In the introduction we find that Dickson felt it more important to start with vegetation rather than soil when discussing how to farm specific terrain. To that end, the subjects in the first volume begin with promoting vegetation; then go on to tillage; the various types of fertilizer (including shell, ashes, and seaweed); and then, finally, there is a discussion of Scottish soil types (such as black loam, clay, sand, and moss).

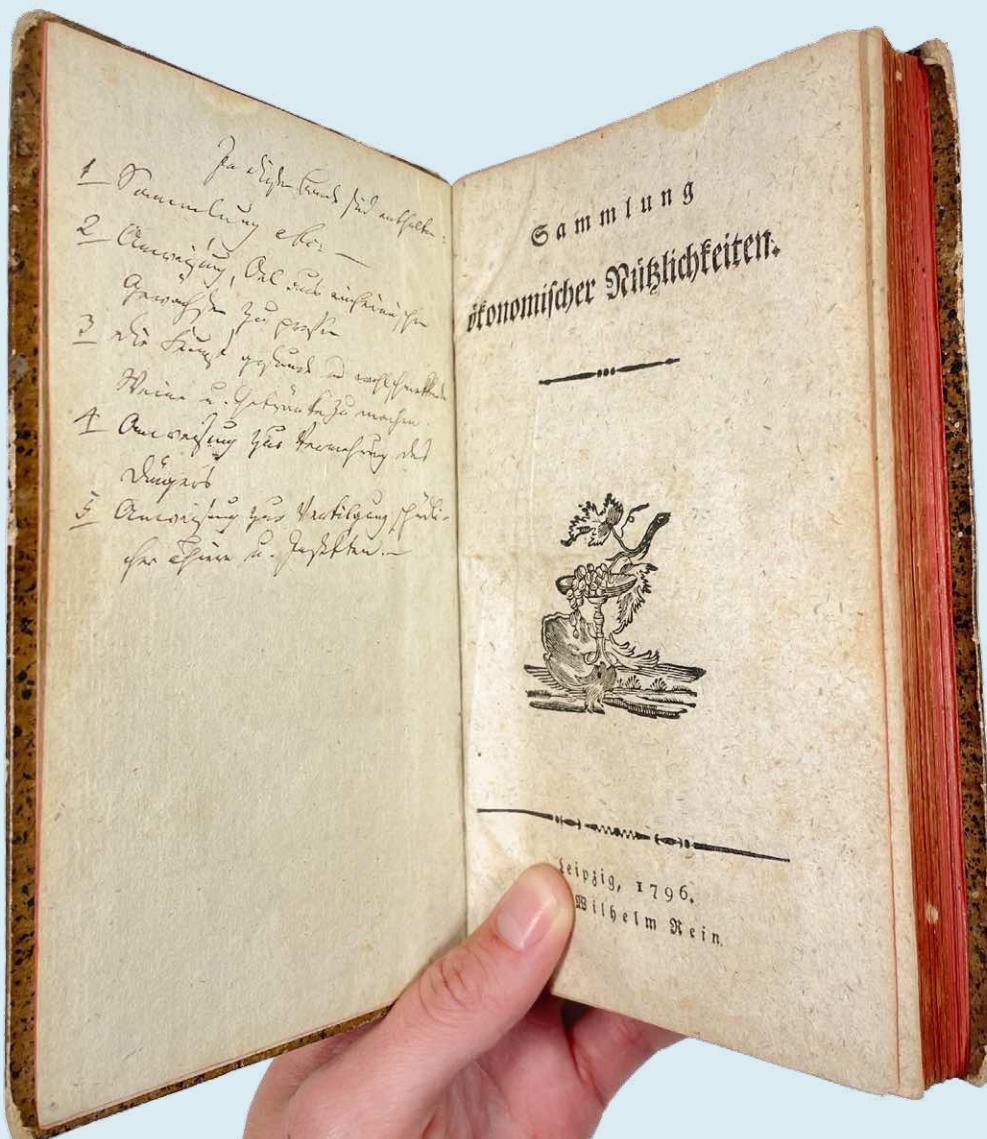
"J. C. Loudon in 1825, a brother Scot, estimated the book as 'decidedly the best work on tillage which has appeared in the English language, and was and still is held in universal esteem among the practical farmers of Scotland.'" — Fussell, *Old English Farming Books*, vol. I, pp. 55-6.

The second volume appears to be all new content. It shares the results of having used the proposed improved farming methods from the first volume and the need for further improvements (supplied here). There is also much on plant cultivation including directions for growing the following foodstuffs: wheat, rye, barley, oats, peas, beans, clover, flax, hemp, potatoes, turnips, carrots, and parsnips.

With the early engraved armorial bookplate of "Hon. George Baillie Esq. one of the Lords of the Treasury" with his signature on each title page.

In good condition.





*A Sammelband for an 18th-Century
German Farmer*

12. (FARMING.) A collection of five works covering winemaking & viticulture, horticulture, oil, cheesemaking, the proper use of manure in agriculture, and pest control in the house and on the farm. Leipzig: Wilhelm Rein, 1795-1796.

Contemporary speckled boards, red morocco label on spine with title stamped in gilt, all edges red, boards lightly bumped and rubbed, portion of upper lower board worn away. \$950.00

I. *Sammlung ökonomischer Nützlichkeiten*. Leipzig: Wilhelm Rein, 1796. 8vo. Woodcut vignette on title page. 88 pp. Lightly browned throughout.

II. *Anweisung Oel aus einheimischen Erdgewässchen mit Vortheil zu pressen*. Leipzig: Wilhelm Rein, 1796. 8vo. 38, [2 - blank] pp. Lightly browned throughout, ½-inch waterstain in lower margin (not affecting text).

III. [E.K.V.] *Die Kunst, gesunde un wohlschmeckende Getränke und Weine zu machen nebstd andern bewährten ökonomischen Künsten*. Leipzig: Wilhelm Rein, 1795. 8vo. 43, [1 -blank], [4] pp. Lightly browned throughout, ½-inch waterstain in lower margin (not affecting text).

IV. Anweisung, wie der Landmann seinen Dünger vernebren, und denselben mit Vortheil auf den Aekern, Wiesen und dergleichen gebrauchen müsse. Leipzig: Wilhelm Rein, 1796. 8vo, 63, [1] pp. Lightly browned throughout, $\frac{1}{2}$ -inch waterstain in lower margin and another spot on the outer margin (neither affecting text).

V. Gründliche Anweisung zur Vertilgung der dem Landmanne höchst schädlichen Thiere und Insekten. Leipzig: Wilhelm Rein, 1796: 8vo, 92, [2], [2 - blank] pp. Lightly browned throughout, some waterstaining in outer margin (not affecting text).

I. The extremely rare FIRST & ONLY edition of *Sammlung oekonomischer Nuetzlichkeiten*. In this book of economic utility, the author writes at length on the many uses of nettles. The next topic is a type of caterpillar which is deathly to trees, called the *kingelraupe*, and how to exterminate it. Other topics covered are viticulture; the growing of hops; staving off illnesses in fruit trees; on growing wheat and rye; and how to grow potatoes properly so that one can avoid diseased crops.

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

II. The extremely rare FIRST & ONLY EDITION of *Anweisung Oel aus einheimischen erdgewaeschen mit vortheil zu pressen*. This work asks the question of the reader: *Soll es denn unser Schicksal immerhin wollen, daß wir Ausländern zinfen, und ihnen unser Geld geben?* Basically, the author is shaming the German reader into extracting their own oils from plants in Germany, rather than relying on foreign oils. For example, later he mentions how farmers shouldn't be buying walnut oil from France when they can make it themselves.

Mark der Hülsen gereinigt, rothe Rosen, Boriago-Blumen, Ochsenzungen-Blumen, jedes ein Pfund, thue es in einen Sack, hänge es in ein Fass, nimm dazu frischen Most, thue die Hälfte dazu, die andere Hälfte siede und schäume wohl, und thue es zu dem verwahrten Most, daß es mit solchem Most gefüllt werde, und wenn es ausgegohren, so braucht man ihn übers Jahr.

9.

Weissen Claret zu machen.

Thue vier Loth Zimmet in ein Maß Wein, 1 Pfund Zucker, ein wenig gestoßen, seze ihn eine Nacht und Tag von weiten beym Feuer, her nach seihe es durch einen Beutel bis es klar wird: wenn du ihn so weiß willst haben als Wein, so nimm 12 gestoßene Mandeln, thue sie in Beutel und gieße den Most darüber.

The author discusses both oil for cooking as well as for burning and how to extract oil from the following plants: winter and summer turnips, linseed, hemp, poppy, sunflower, walnut, hazelnut, and many others.

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

III. The extremely rare FIRST & ONLY EDITION of this work on winemaking. Entitled *Die Kunst, gesunde un wohlschmeckende Getränke und Weine zu machen*, the text is written for those who wish to learn more about making their own “healthy, tasty drinks and wines” (*gesunde un wohlschmeckende Getränke und Weine*). Some of the drink recipes are for Champagne, cider, cherry wine, sloe wine, mead, ratafia, and beer. There are also tips for how to keep one’s cellar properly.

Also included in this work are instructions for making Dutch-style cheese and butter, as well as how to make butter that will last for a year. There is a trick for stopping bread from getting moldy, involving tossing a bit of lavender water into a pond. There is also a recipe for rat and mice-killing treats made with rocket flour, valerian and white root.

On the title page the work is dedicated to the gentleman wine dealers and wine masters. Following the main work is a list of other books which have been published by Wilhelm Rein and are available for purchase “up to and including the Easter Fair.”

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

IV. The rare FIRST & ONLY EDITION of *Anweisung, wie der Landmann seinen Dünger vermehren*, a work on fertilizing one’s fields and meadows with manure. The author discusses the merits of the dung from many different animals, specifying where they are each uniquely suited. The author takes into consideration the type of soil, shade conditions, and what plants are being grown.

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

V. The rare FIRST & ONLY EDITION of *Gründliche Anweisung zur Vertilgung der dem Landmanne höchst schädlichen Thiere und Insekten*, a treatise on the extermination of animals and insects considered to be detrimental to a functioning farm. Some of the unfortunate creatures listed in this work are moles, caterpillars, various rodents, sparrows, rabbits, wasps, martens, otters, and foxes.

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

With a signature and date of 1844 on the recto of the upper free endpaper, and a list of the books in this *sammelband* written in a contemporary hand on the verso of the upper free endpaper. There is also some notation on the lower pastedown in what looks to be the same hand from 1844.

*On the Chemistry and Medicinal Uses
of Vinegar*

13. FAURE, Pierre Hippolyte. *Monographie de l'acide acétique*. Paris: Poussielgue, 1841. [Bound with:] FAURE, Pierre Hippolyte. *Syntheses de pharmacie et de chimie*. Paris: Possieulgue, 1841.

4to. Woodcut device on title page. 56 pp.; [57]-63, [1 - blank] pp. Original upper wrapper bound in later quarter calf over marbled boards. \$500.00

The extremely rare FIRST & ONLY EDITION of this study of vinegar, presented to the School of Pharmacy in Paris. Sections discuss the history of the study of vinegar (from Paracelsus to Lavoisier); the chemical composition of vinegar; different types of vinegar (mentioning rose, lavender, sage, tarragon, garlic, rosemary, hellebore, carnation, and elderberry); and its production. At the end is a special section on an opium vinegar.

This is then followed by another work that was clearly intended to be issued with the first as it continues the pagination. What is unusual is that it also begins with a new title page. This is entitled *Syntheses de pharmacie et de chimie*. This work provides ten recipes and directions for making different vinegars including *acétate de quinie*; *ether acétique*; *acétate de morphine*; and *sous-acétate de plomb liquide*.

Pierre Hippolyte Faure (1816-1907) was a pharmacist who was a deputy for Marne from 1877 to 1889 and a member of the left wing Republican Union.

From the library of Bernard Chwartz with his cipher blind-stamped on the upper board. Chwartz was a French notary who formed one of the greatest collection of wine books in the 20 century.

In very good condition.

¶ OCLC: National Library of Medicine. Harvard and three locations outside of the United States have the first work only.

**MONOGRAPHIE
DE L'ACIDE ACÉTIQUE.**

THÈSE

PRÉSENTÉE ET SOUTENUE A L'ÉCOLE DE PHARMACIE DE PARIS

le 13 février 1841,

PAR PIERRE-HIPPOLYTE FAURE,

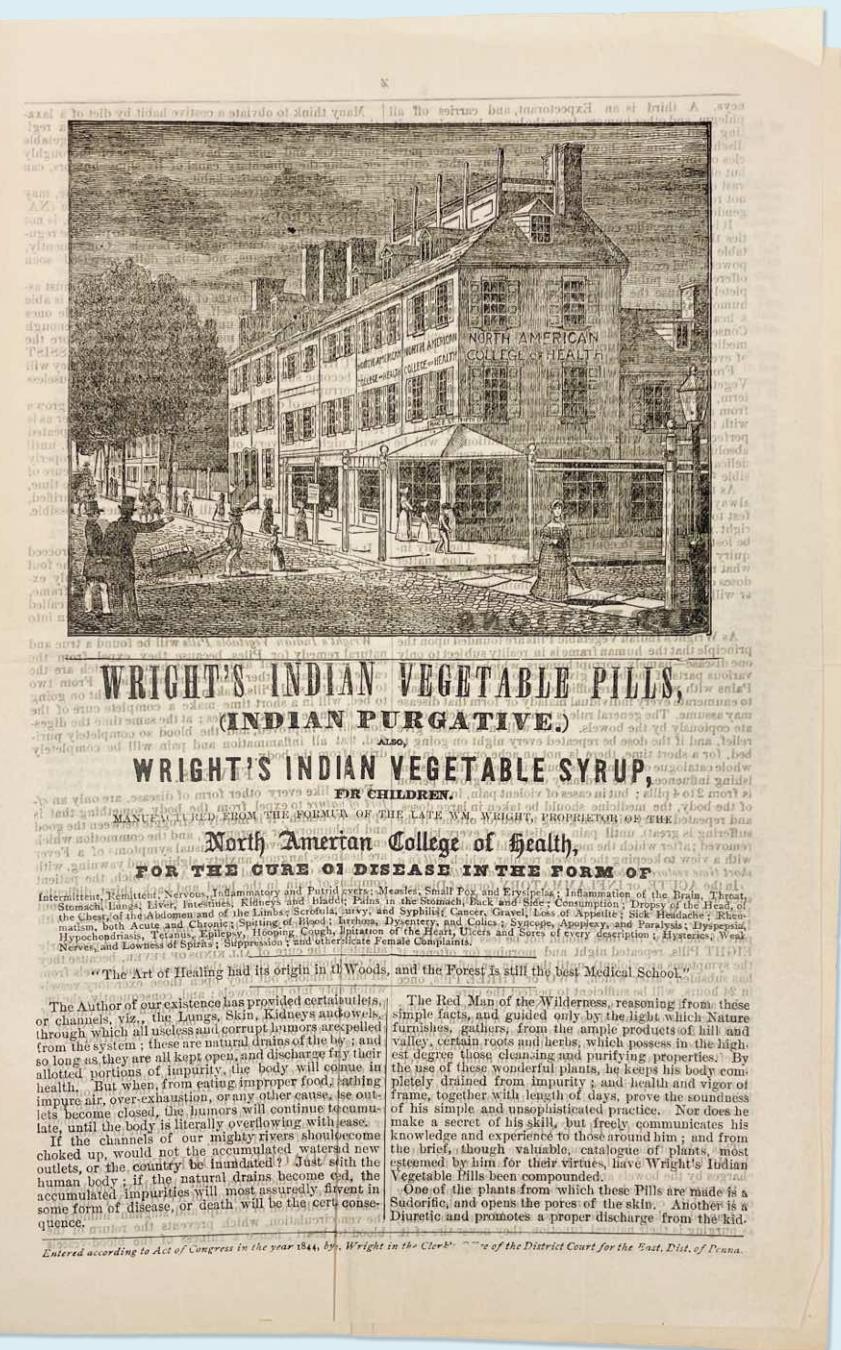
DE CHALONS-SUR-MARNE, (MARNE.)

MEMBRE DE LA SOCIÉTÉ D'ÉMULATION POUR LES SCIENCES PHARMACEUTIQUES, LAURÉAT DE L'ÉCOLE
PRATIQUE, BACHELIER ÈS-SCIENCES.



**PARIS,
POUSSIELGUE, IMPRIMEUR DE L'ÉCOLE DE PHARMACIE,
RUE DU CROISSANT-MONTMARTRE, 12.**

1841



Healing with Roots & Herbs The "Red Man" Way

14. (FIRST NATION medicine.) Wright's Indian vegetable pills. [New York, c.1844.]

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

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

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

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

The Red Man of the Wilderness, reasoning from these simple facts, and guided only by the light which Nature furnishes, gathers, from the ample products of hill and valley, certain roots and herbs, which possess in the highest degree those cleansing and purifying properties. By the use of these wonderful plants, he may the body completely drained from impurity, and health and vigor of frame, together with length of days, prove the success of his simple and unsophisticated practice. Nor does he make a secret of his skill, but freely communicates his knowledge and experience to those around him; and from the brief, though valuable, catalogue of plants, most esteemed by him for their virtues, have Wright's Indian Vegetable Pills been compounded.

One of the plants from which these Pills are made is a Sudorific, and opens the pores of the skin. Another is a Diuretic and promotes a proper discharge from the kid-

The Author of our existence has provided certain outlets, or channels, viz., the Lungs, Skin, Kidneys and bowels, through which all useless and corrupt humors are excreted from the system; these are natural drains of the body, and so long as they are all kept open and discharge their allotted portions of impurity, the body will concur in health. But when, from eating impure food, or taking impure air, over-excitation, or any other cause, these outlets become closed, the humors will continue to accumulate, until the body is literally overflowing with disease. If the channels of our mighty rivers should become choked up, would not the accumulated waters find new outlets, or the country be inundated? Just so with the human body; if the natural drains become clogged, the accumulated impurities will most assuredly find in some form of disease, or death, will be the certain consequence.

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

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

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

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

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

In good condition.

¶ OCLC: University of Rochester and Miami University.

LIVER COMPLAINT.

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

FEMALE COMPLAINTS.

In all cases of menstrual obstruction, either total or partial, Wright's Indian Vegetable Pills will be found of infinite service. From three to six of said pills, taken every night on going to bed, will in a short time not only restore this functional derangement to a healthy regularity, but, at the same time, as effectually to put to flight all complaints which arise from the menses return more frequently, but, on the contrary, are more abundant than natural to bed. If, on the contrary, the menses are irregularities, or such number as to be the same as will produce a pleasant operation by the bowels. This plan, if properly carried out, will so completely invigorate the constitution, that every appearance of weakness, or debility, will be literally banished from the body.

PREGNANCY.

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

*The Lamentations of Innkeepers
Over Feeding Soldiers*

15. (GASTRONOMY & economic precarity.) The Case of the inn-holders, victuallers, and other persons, subject to the burthen of quartering soldiers. [England, 1781.]

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

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

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

An ACCOUNT of Innholders

March 1st 1781.

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

Eighteen Dragoon Horses in 31 Days eat 13 Tons and 16 Cwt. of Hay, at 1 <i>l. 15<i>s.</i> per Ton</i>	<i>2<i>l. 2<i>s.</i> 4<i>d.</i> 4<i>s.</i></i></i>
Pay of Government for 18 Horses for the above Time at 1 <i>l. 5<i>s.</i> and 6<i>d.</i> each</i>	<i>13<i>l. 19<i>s.</i></i></i>
Which leaves a Deficiency of	<i>10<i>s.</i></i>
Eighteen Dragoon Horses in 31 Days used Four Load of Straw, at 1 <i>l. 5<i>s.</i> per Load</i>	<i>5<i>l. 0<i>s.</i></i></i>
Each Load of Straw made one Load and an half of Dung, which is worth 5 <i>s.</i> a Waggon Load, and which makes fix Load of Dung for the four Load of Straw, only	<i>1<i>l. 10<i>s.</i></i></i>
Which leaves a Deficiency of	<i>3<i>s.</i></i>
Which Deficiencies together make a Loss of	<i>13<i>s.</i></i>
Exclusive of Stable Room, which at the low Price of One Penny per Night for each Horse, and which for 18 Horses is 1 <i>l. 6<i>s.</i> per Night, and for 31 Nights</i>	<i>2<i>s.</i></i>
This Sum divided makes the Loss sustained per Day and Night by each Horse, to exceed that stated in the Petition, and shews that the Petitioners have stated their Loss under what they really sustain	<i>1<i>s.</i></i>

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

March 1st 1781.

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

And which 2*d.*, with the above 2*d.*, will make the Loss (exclusive of the Duty on Small Beer) sustained by each Man 4*1*s.* per Day*, instead of 4*s.* as stated in the Petition.

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

THE
C A S E
OF THE
INN-HOLDERS, VICTUALLERS,
AND

Other Persons, subject to the Burthen of Quartering Soldiers,

In SUPPORT of their PETITION depending in PARLIAMENT.

THE PETITIONERS, by the Mutiny Act, are obliged to receive the Non-commissioned Officers and Soldiers quartered on them, and either to supply them with Candles, Vinegar and Salt, and with Small Beer or Cyder, not exceeding five Pints for each Man by the Day, gratis, and allow them Fire and the necessary Utensils to dress and eat their Meat—Or to find them Diet and Small Beer at Six Pence a Day for each Light-Horseman or Dragoon, and at Four Pence a Day for each Foot Soldier.

By the same Act, such of the Petitioners as are Inn-keepers are obliged to receive and supply the Horses of Officers, Light-Horsemen, Troops and Dragoons billeted on them, with good and sufficient Hay and Straw at Six Pence per Night for each Horse, with Stable Room for such Horses, and Beds for the Officers and Men, gratis.

the great Increase in the Price of all Provisions and Necessaries of Life, and the Number of Non-commissioned Officers and Soldiers quartered on the Petitioners, sustain great Losses which the Profits of their Businesses, during those Periods,

if ever, enable them to defray.

the Petitioners as are Inn-holders lose Four Pence per Day by each Man, once per Day and Night by each Horse, quartered on them (according to Calculation they can make) yet the Petitioners derive no Advantage from Exemptions from Taxation; but, on the contrary, they are subject to all Duties than the rest of the Community, and are even obliged to pay Small Beer with which they supply the Soldiers gratis—and though some and others, in Places where Officers and Soldiers are quartered, benefit from the Increase of the Price and Consumption of the several articles they deal, occasioned by such Officers and Soldiers, yet the whole loss arising from the quartering of and providing for such Officers and by the Petitioners solely.

of Inn-holders and Victuallers, by means of the Burthen and Losses sustained on the Occasion aforesaid, have been utterly ruined; and the like Misfortune, have given up their Licenses and diffused, and their Houses have been shut up and are no longer used for the Petitioners are under the Necessity of quartering and conceive that the Losses sustained by them as aforesaid public at large, and not solely born by the Petitioners:—

the Wisdom of Parliament that, as the Hay and Straw

Articles, provided for his Majesty's Troops while in Quantities and delivered to them in Rations, that it would be

Army while in O

Innkeepers were also expected to supply the soldiers' horses with hay and straw as well as beds for officers and men "gratis."

Annexed to this petition is a case in point regarding the expenditures and losses accrued by Mr. Charles Wasse of One Crown Inn, Blandford, over the course of thirty-one days. At the bottom, after a woodcut maniple, is a caveat which explains that although the losses printed in this accounting were reckoned conservatively, they still show a substantial loss to the inn-holder.

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

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

In good condition.

¶ ESTC & OCLC: National Archives only.

The Suffering of the Baker Boys of Paris

16. (GASTRONOMY & economic precarity.) [Dufrêne.]

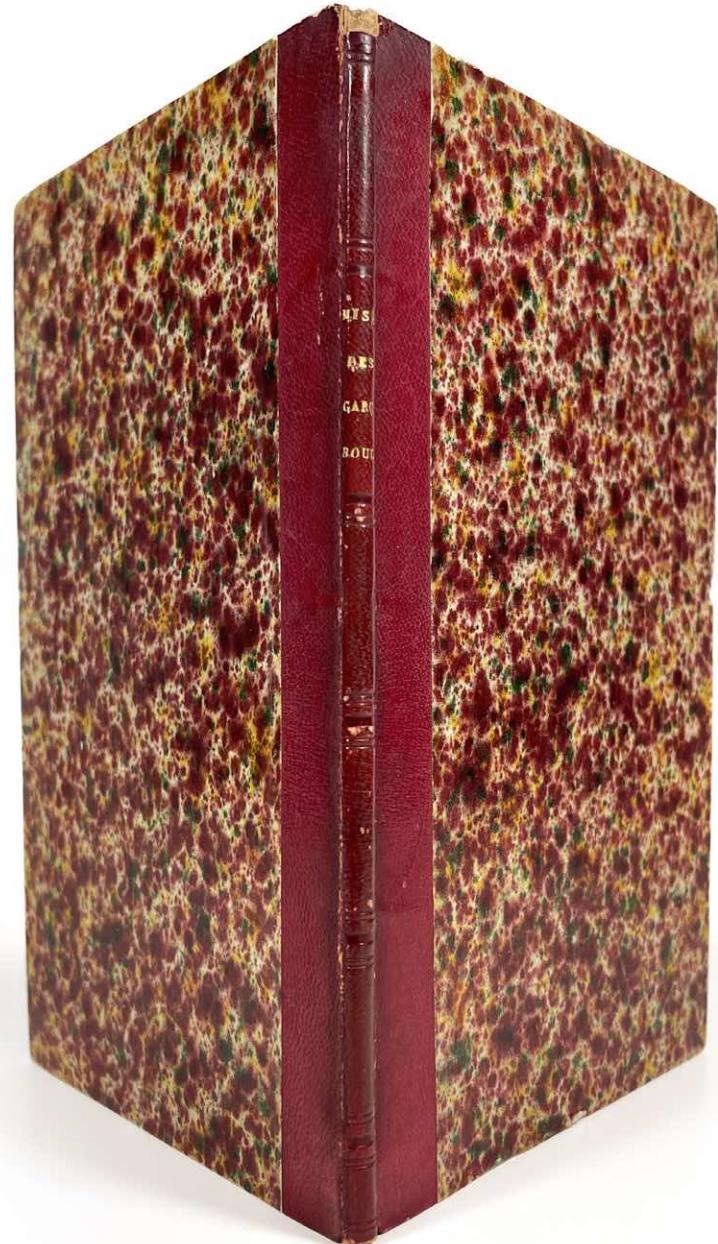
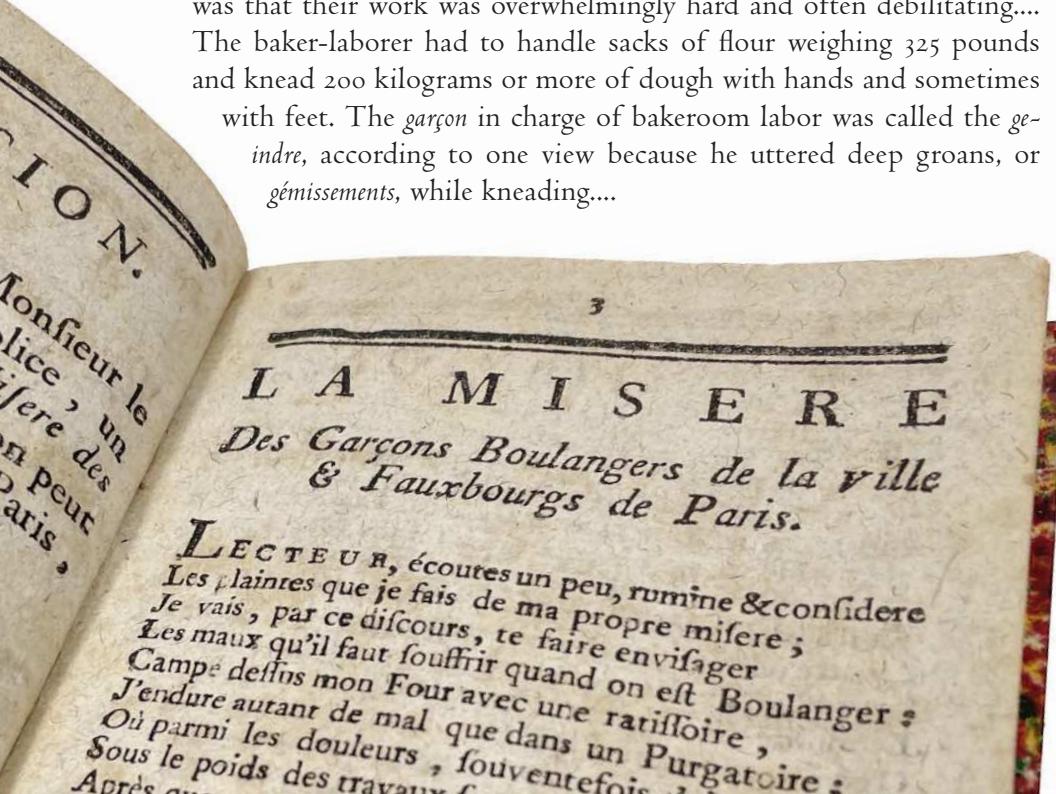
La Misere des garçons boulangers de la Ville et Faux-bourgs de Paris. Troyes: la Veuve Garnier, [1715].

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

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

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

with feet. The *garçon* in charge of bakeroom labor was called the *gendre*, according to one view because he uttered deep groans, or *gémissements*, while kneading....



L A
M I S E R E
D E S
G A R C O N S
B O U L A N G E R S
D E L A V I L L E
E T F A U X B O U R G S D E P A R I S.



A T R O Y E S,
Chez la Veuve GARNIER, Imprimeur
Libraire, rue du Temple.

Avec Permission.

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

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

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

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

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

An Early Engraving of Feeding the Poor

17. (GASTRONOMY & economic precarity: engraving.)
Luyken, Jan. De Oudvader Basilius spijsd de armen en vreemdelingen. [Trans.: Church Father Basilius feeding the poor and foreigners.] Amsterdam: De Groot & Rykhof Junior, 1740.

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

\$500.00

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

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

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

The work is matted in archival mat board.

In good condition.





De Oudgader Basilus spyst de armen en vreemdelingen.

*Apprenticeship to a Baker & Confectioner,
Printed on Vellum*

18. (GASTRONOMY & economic precarity: indentureship.) This indenture witnesseth that Joseph Ilsley aged fourteen years and upwards as well of his own free will...doth put himself Apprentice to Thomas Beale of Royston in the County of Hertford Baker and Confectioner. 1826.

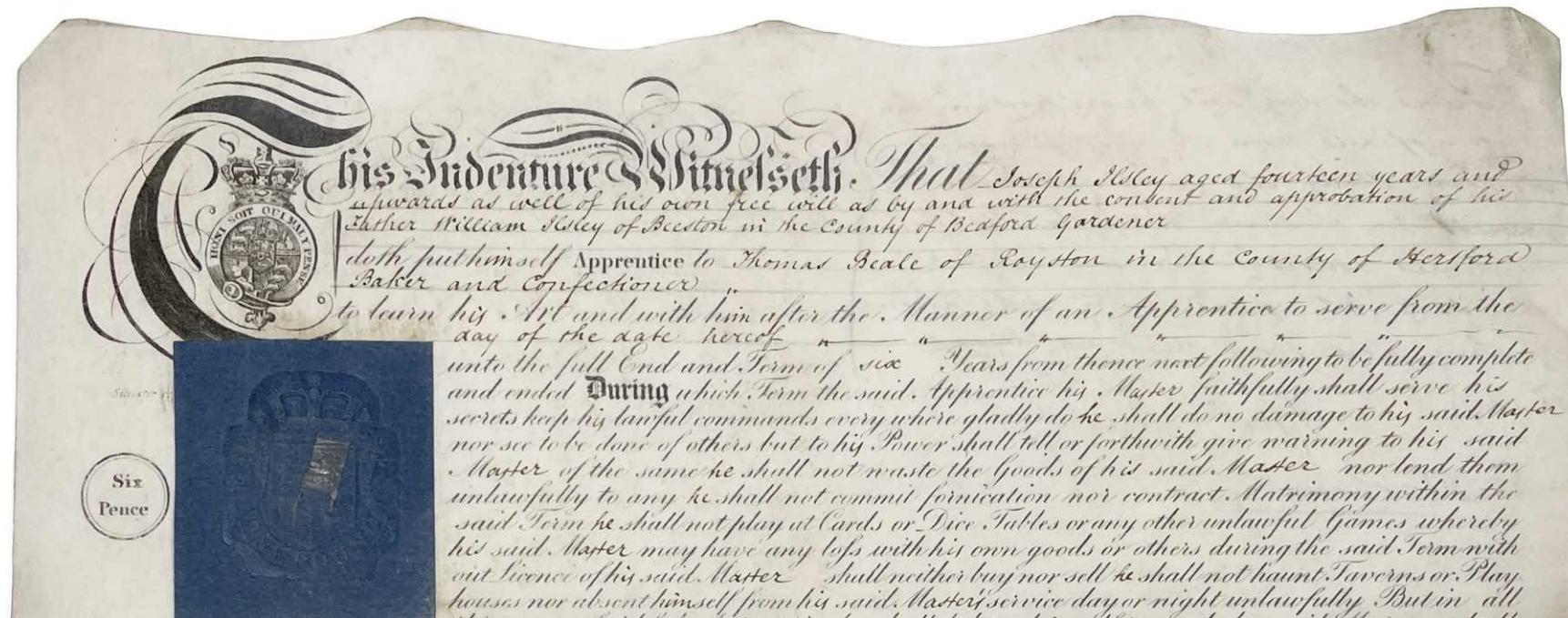
20.7cm x 25.2cm. Recto: printed caligraphic document filled out in manuscript, three red wax seals, one blind stamp on mounted blue piece of paper and metal; verso: written in manuscript with one cypher seal. \$250.00

A LOVELY INDENTURE CONTRACT, printed on vellum and with one seal embossed on blue paper and metal, three red wax seals, and one cypher stamp. The subject of the contract is a 14 year-old boy named Joseph Ilsley who has promised to work for Thomas Beale of Royston for a period of six years. Thomas's father, William Ilsley, has approved the indentureship and is described as a gardener in Bedford County (about 30 miles west of Royston).

During the period of the contract while Joseph Ilsley is working and learning the trade of being a baker and confectioner, Joseph will not have sex, gamble, nor get married, and "shall not haunt Taverns or Play houses." In exchange, Thomas Beale will teach him a trade and provide "Meat, Drink, washing, mending, and Lodging during the said Term."

In 1694 William and Mary issued a proclamation for a stamp duty on legal documents. Because vellum was difficult to emboss, in 1701 they began to attach embossed paper to the vellum by a strip of thin metal secured on the verso by hot fish glue and a cypher label. This piece of embossed blue paper, its little piece of metal, and the cypher label on the back are clearly visible and well preserved on the current document.

In very good condition.



Provisioning a Whaling Ship

19. (GASTRONOMY & economic precarity.) Outfits for a whaling voyage. [New Bedford, Massachusetts to the Pacific Ocean, c.1867-c.1871.]

12mo. [1] p.l., 6, [2 - blank], 48, [36] pp. (including free endpapers; the last [36] pp. are blank excepting [3] pp. of manuscript notes). Contemporary quarter sheep over drab boards, spine rubbed, upper board creased down the middle, contemporary manuscript inscription on upper board.

\$2000.00

AN INTERESTING LITTLE WHALING PROVISIONS book, filled out and added to in manuscript in a legible hand. Included among the comestibles purchased for the crew were 3 barrels ("Bbls.") of kiln-dried meal; 135 barrels of prime pork; 50 barrels of "Mess Beef;" 1 barrel of tongues and sounds (cod offal); 5 barrels vinegar; 1200 lbs. butter; 100 lbs. cheese; 1250 lbs. sugar, 100 lbs. rice; 1300 gallons of molasses; 500 lbs. dried apples; 25 lbs. raisins; 1000 lbs. of coffee; and 40 lbs. of Souchong tea.

Produce consisted of bush peas, beans, corn, potatoes, and onions. Seasonings included pepper, ginger, allspice, nutmeg, cloves, cinnamon, saleratus, hops, sage, summer savory, pepper sauce, and table salt. Other essentials include fresh water, sperm candles, yeast, and lemon syrup.

*Direct to Letters
Charles Tuckers
South Dartmouth
Mass
Write as often as
you can*

OUTFITS

FOR A

WHALING VOYAGE.

MEMORANDUMS.

Flour for Baking.

Sheathing Copper.

Do. Yellow Metal.

" Boards.

" Paper.

Chenam.

Tanks,
Scuttle Butt, } Page 7.
Casks,

Medicine Chest, Page 8.

Provisions and Cabin Stores, Page 9.

Miscellaneous,
Try-Works Knees,
Grate Iron,
Try Pots,
Smoke Pipes, } Page 12.

Boats, Lumber, &c., } Page 14.
Oars,

Coopers' Tools, Page 16.

COPPER
lb. oz.
4 10
5 4
5 14
6 7
7 0
7 9
8 2
8 12
9 6
10 0
10 8

9

PROVISIONS AND CABIN STORES.

90	Bbls. Flour Baked.	\$10.50
75	" do. Packed.	11.50
3	" Kiln-Dried Meal.	
50	" Mess Beef.	24.50
40	Extra Mess	27.00
135	" Prime Pork.	20.50
"	Mackerel.	
1	" Tongues and Sounds.	
5	" Vinegar.	20
	Lbs. Smoked Beef.	
300	" Codfish.	3 1/2
300	" Hams.	19 1/2
1200	" Butter.	2 1/2
100	" Cheese.	15
1250	" Sugar.	14 1/2
20	" do. Crushed.	18
1000	" Coffee.	10
40	" Souchong Tea.	6 1/2
"	Hyson do.	
"	Chocolate.	
100	" Rice.	9
25	" Raisins.	4.50
500	" Dried Apples.	9
	Pickles.	
1300	Galls. Molasses.	44 8 1/2

2

Items purchased to serve the kitchen on this voyage were knives, forks, teaspoons, cook's ladle, skimmer, fork, & spoon, a chopping knife, sieves, platters, "bakers," "nappies," pitchers, a "stone pot," a wash basin, pots & pans, and coffee pots.

Other items selected from the form book include various tools (including equipment needed to harpoon and process whales); casks for the whale oil; nautical instruments; planks, oars, & spare boats; nails; rifles; handcuffs; spare paint; writing supplies; tobacco; pipes; and muskets & percussion caps.

The three manuscript pages contain information on "tobacco in bond" and a lengthy complaint about the poor quality of the barreled beef opened on 27 October 1868 and on 26 December 1868. The author seems to be completely befuddled as to how this beef could be such poor quality as what they paid for was "best & second best."

On the upper free endpaper is written "Direct Letters to Charles Tucker South Dartmouth Mass Write as often as you can." This would have been New Bedford whaling agent, Charles Russell Tucker. The note suggests that Tucker gave the book to the person who filled it out; this could have been the first mate or possibly the captain, Thomas F. Caswell. As we know that this book was used in 1868, we were able to locate on the Whaling History website, much information about this voyage including the length of the voyage (1867-1871); the captain; the crew list; and scans of logbooks written during this voyage.¹

On the upper board is written in manuscript "Bk Mary Frazier Outfits 2d Voyage." The *Mary Frazier* was a three-masted bark built in 1832 in Newbury, Massachusetts. She originally served as a cargo vessel before being converted to a whaler and served many voyages up until 1889 when she was abandoned at sea in the Dutch East Indies.²

In good condition.

¹ <https://whalinghistory.org/?s=AV09348>

² https://americanhistory.si.edu/collections/nmah_1314284

"...did you voluntarily accept a free hot meal from known Black Panthers...?"

20. (GASTRONOMY & economic precarity.) Panther Breakfast Co-Ordinator Jailed. Philadelphia Free Press, 2 February 1970.

43.5cm x 30cm. Illustrated and printed in black, blue, and red ink. 12 pp.
Lightly browned. \$125.00

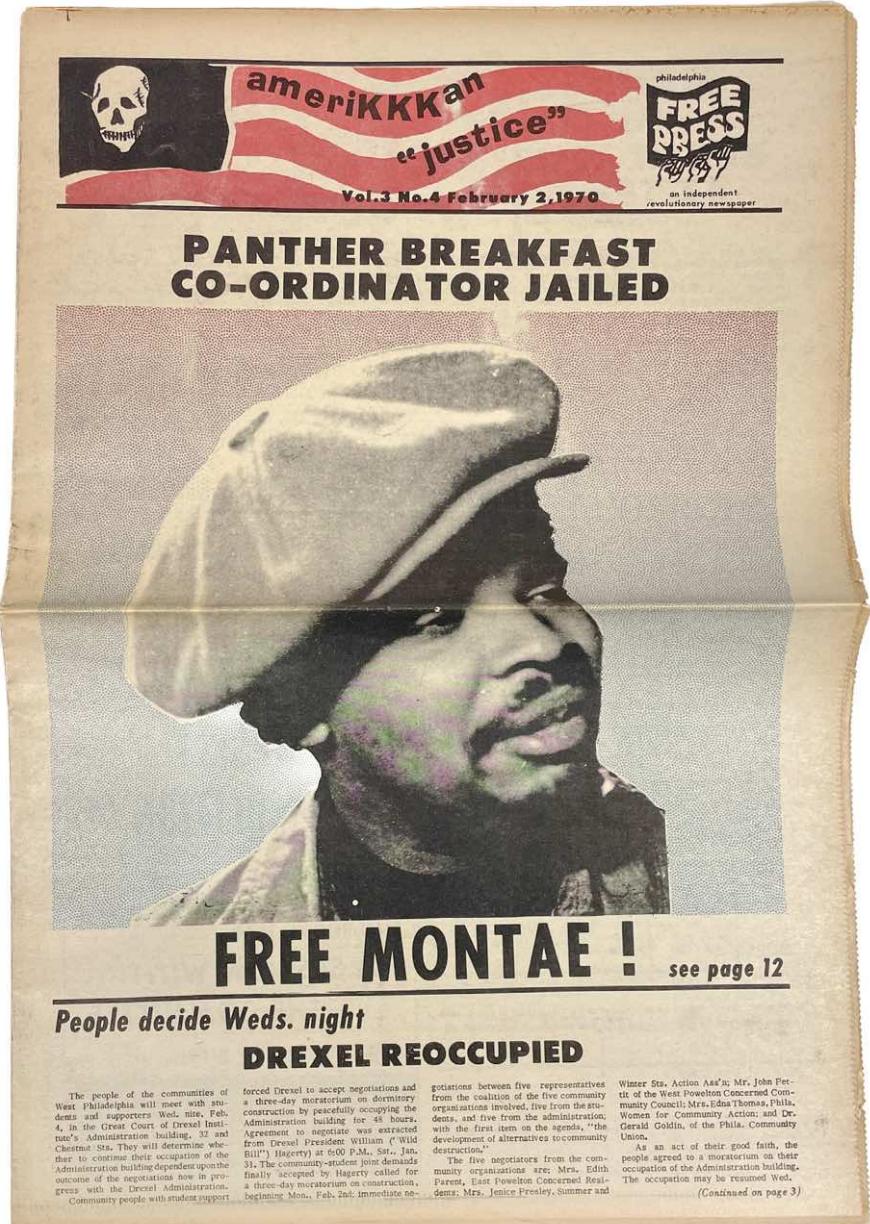
The FIRST EDITION of this issue of the Philadelphia Free Press newspaper, "an independent revolutionary newspaper" that was originally launched at Temple University. It was published by a Marxist-Leninist collective and due to its political leanings, it was often the subject of police harassment.

At the top of the current issue is artwork illustrating a flag but instead of stars, there appears a skull. Over the stripes is written "amerIKKan 'justice'." On page 12 is an eponymous article with the subtitle "Panther jailed for Serving the People" that describes how Montae Hearn was wrongly arrested on January 29, 1970. The article points out that he was the co-ordinator of the Pennsylvania Black Panther Free Breakfast Program, which "exposes the inability of the capitalist system to adequately meet the needs of the people." The article also mentions Philadelphia Police Commissioner Frank Rizzo's attacks on the Black Panther Party.

The article also comes with an illustration that shows three cops threatening a child. They are leaning over him to ask "And did you voluntarily accept a free hot meal from known Black Panthers at 9am September nineteen hundred and sixty-nine?"

Other articles include those about how a leader of the miners' union was assassinated; a "Manifesto of the Black Workers at Temple U;" and descriptions of various student protests in Philadelphia.

In very good condition.



The Floating Kitchen

21. (GASTRONOMY & economic precarity: ship's cook.) By the Principal Officers and Commissioners of His Majestys Navy. [London: n.p.], 5 Decem^r 1748.

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

\$1500.00

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

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

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

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

In good condition.

By the Principal Officers and Commissioners of His Majestys Navy.

W Hereas We have thought fit to appoint *Cornelius Sheene* Cook of his Maj^t Ship the *Dunkirk* to be Cook of the *New Dunkirk* - - -

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

Richard Haddock
Robert Osbom

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

Woolwich

E.

LA TROUPE
DES
BONS ENFANS,
Assemblés à l'hôtel des bons
Ragoûts.



LIMOGES,
chez F. CHAPOULAUD, Imprim.-Libraire,
place des Bancs.

A Paean to a Glorious Feast

22. (GASTRONOMY.) **La troupe des bons enfans, assemblés à l'hôtel des bons ragoûts. Limoges: Chapoulaud, [c.1794-1810].**

12mo. One woodblock vignette on title page and one headpiece made of typographical ornaments. 12 pp. Contemporary blue wrappers, stitched as issued, two small tears at edge of lower wrapper, dampstaining to lower corner of title page, occasional faint foxing. \$1500.00

The extremely rare FIRST EDITION of this anonymous poem to the joys of eating. Preserved in its original blue wrappers and discrete stitching, the publication is a good example of the small popular chapbooks that were printed and distributed inexpensively in France during the late 18 and early 19 century. Examples in original state are hard to find.

The poem is an eloquent homage to a gluttonous feast in which all parts of the pig are consumed over a series of courses, along with a “large quivering piece of beef;” a “perfected bisque;” “asparagus, the queen of herbs;” artichoke; “Roquefort that I caress;” as well as a host of game and fowl. All of this is finished off with “royal morsels” of cake and custard. Interestingly, amongst the flowery words describing the various parts of the pig that is consumed, the author takes the time to mention the kosher prohibition of eating pork.

*Inocent morceau de village
Que les Juifs ne mangent jamais,
Jeune animal et tendre mets
De noces et de comperage,
Petit grondeur, joli pourceau,
Apporte-nous ta rousse peau,*

*Ton petit groin, tes deux oreills,
Et de tes quatre pieds rôties,
Fais de rages et des merveilles,
Car sans toi nos festins ne sont point assortis (p.6).*

Roughly translated to:

*Innocent morsel of the village
That the Jews never eat,
Young animal and tender food
Of weddings and gossip,
Little scold, pretty swine,
Bring us your red skin,
Your little snout, your two ears,
And your four roasted feet,
Make passions and wonders,
For without you our feasts are not matched.*

*Puisqu'on tente
d'eux.
Innocent morceau de village
Que les Juifs ne mangent jamais,
Jeune animal et tendre mets
De noces et de compereage,
Petit grandeour, joli pourceau,
Apporte-nous ta rousse peau,
Ton petit groin, tes deux oreilles,
Et de tes quatre pieds rôties,
Fais des rages et des merveilles,
Car sans toi nos festins ne sont point assortis,
Prémices de nos jardinages,
Petit chef-d'œuvre du printemps,
Que mes yeux se trouvent contens
Quand vous couronnez nos potages !
Poinçons mollets et savoureux,
Doux javelots et amoureux,*

Throughout the feast wines are being thoroughly enjoyed. Included in the regions named are Grave(in Bordeaux); Frontignan (known for its Muscat); and Aÿ (today a Grand Cru subregion of Champagne).

The poem ends with a somewhat backhanded apology to the reader in which the author writes that if his verses are too impolite and “smelling of Gascony” then he will dedicate it to some belching drunkard who will no doubt say of this poem “ces vers sont bien jolis” (These verses are very pleasing).

Following the poem is a brief song dedicated to the god Bacchus which glorifies the pleasure of drinking. “Chaque verre \ Que j'enterre \ Af- franchit mon cœur, \ Plus je deviens buveur.” (Each glass \ That I bury \ Frees my heart, \ The more I become a drinker.)

The printer, François Chapoulaud, succeeded his father in 1794. He was one of the printers of the Bibliothèque bleue in Limousin and worked until around 1840.

With a lovely woodblock vignette on the tile page of the god Hermes holding a caduceus (a staff with intertwined snakes and wings) and surrounded by putti. Signed “Thiroushail, F.”

In good condition.

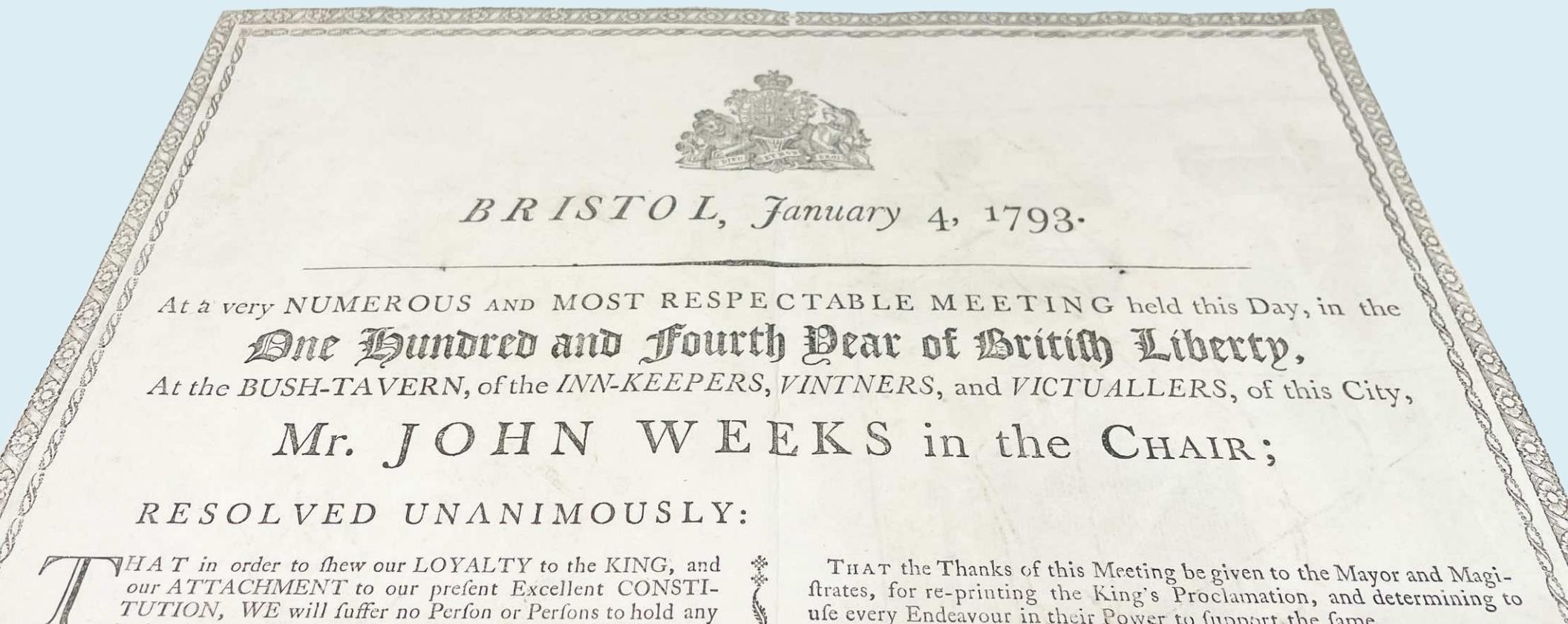
¶ OCLC: one location outside of the United States.

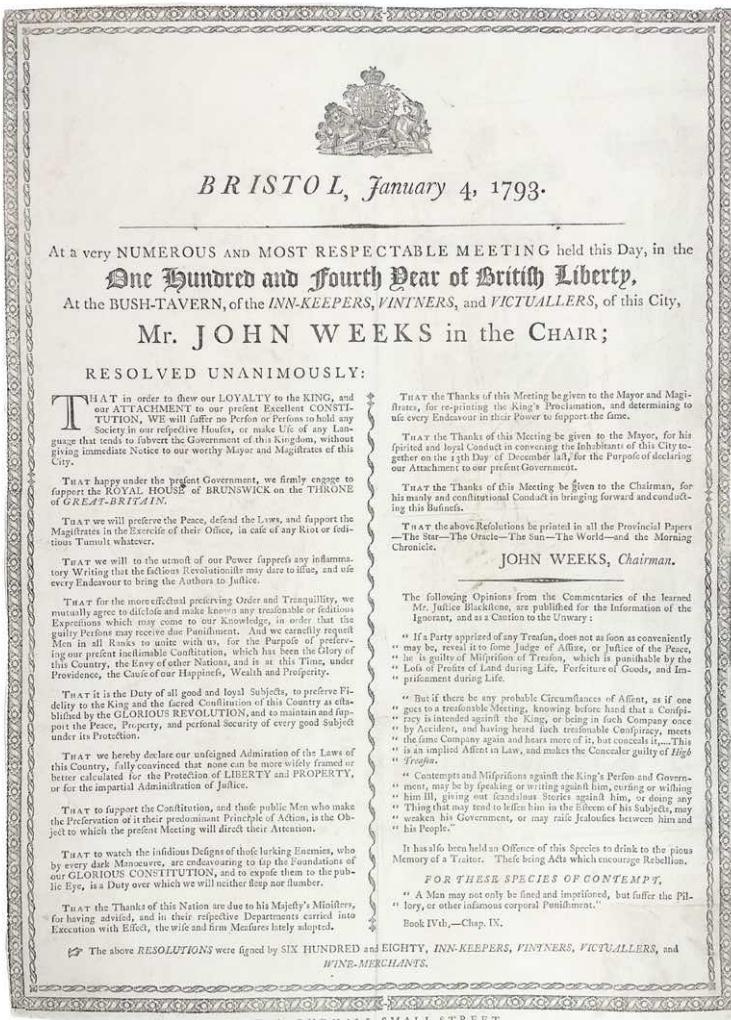
*Publicans & Wine Merchants Unite
Against Insurrection*

23. (GASTRONOMY & radical politics.) Bristol, January 4, 1793. At a very numerous and most respectable meeting held this day...at the Bush-Tavern, of the inn-keepers, vintners, and victuallers, of this city...resolved unanimously: Bristol: Rudhall, 1793.

Broadside: 45.2cm x 32.3cm. Double ornamental border around sides (just barely trimmed into at places), woodcut headpiece, printed in two columns, ornamental divider between columns, signs of having been folded twice, a large contemporary newspaper clipping mounted on verso, later piece of paper attached at foot of clipping. \$2000.00

The extremely rare FIRST & ONLY EDITION of this handsome loyalist broadside recording a meeting of "six hundred and eighty, inn-keepers, vintners, victuallers, and wine-merchants." At the gathering, these providers of food and drink signed a resolution to support the king and constitution and to "suppress any inflammatory Writing that the factious Revolutionists may dare to issue."





In the 1790s, the French Revolution inspired a new political vocabulary for those who were tiring of the monarchic government in Britain. The radicals took inspiration from what had occurred in the United States and were looking to France for examples of what could be achieved. As Christopher John Gibbs has noted in his *Securing the nation*:

In the midst of the age of enlightenment, revolution and political enfranchisement, the English radical movement of the 1790s was an important mobiliser of lower class, liberal and radical thought, education, association, complaint and support for socio-political reform.¹

Such mobilizations were often planned in the taverns and inns of England. The current broadside attempted to curb this behavior.

Included in the announcement is a quote from William Blackstone's *Commentaries on the laws of England* defining treason and describing the punishments that such acts will incur.² This is followed by the note that "It has also been held an Offence of this Species to drink to the pious Memory of a Traitor. These being Acts which encourage Rebellion."

With a woodcut of the royal coat of arms of the United Kingdom at the top of this publication. From 1775-1800, John Weeks owned the Bush Inn and Tavern in Corn Street, Bristol. Considering that he was known as a "notorious patriot-publican," it is not surprising that he hosted the meeting and was its chair.³

Mounted onto the verso is a contemporary newspaper clipping reporting on the War of the Coalition. This is very apropos as the War of the Coalition was Europe's effort to contain the revolutionary activities of France. "93" is written in a contemporary hand on the newspaper clipping.

In very good condition and a fascinating look at the power of bar talk.

¶ ESTC & OCLC: British Library only.

¹ See <https://etheses.whiterose.ac.uk/4776/>.

² This quote is taken from the fourth volume of *Commentaries on the Laws of England* which had been first published in 1769.

³ Harrison, Mark. *Crowds and history: mass phenomena in English towns, 1790-1835*. Cambridge: Cambridge University Press, 2002, pp. 242-243.



Perfume & Poetry

24. GOERG, Edouard. Parfums. Paris: Artra, 1956.

Folio. Eleven lithographs in the text, one of which is in color and all of which are either double-page or full-page. 50, [5] pp. Loose signatures in wrappers, as issued. \$950.00

The FIRST EDITION of Goerg's magnificent album of texts concerning perfume, excerpted from the works of various famous authors and beautifully illustrated by Goerg's lithographs of nude women. Authors include Victor Hugo, Charles Baudelaire, Guillaume Apollinaire, Colette, Paul Eluard, Paul Valéry, and Aragon. The project was realized with the support of various perfume manufactures, including Chanel, Guerlain, Lancôme, Molyneux, and Renoir, and was printed for distribution within the trade only.

This is copy no. 604 of 630 and is printed on *vélin pur chiffon de Rives* paper.

In very fine condition.

¶ Not in OCLC or RLIN.

Carrots for Seamen

25. HUNTER, Alexander. *Georgical essays*. York: A. Ward, et al., 1777.

8vo. Three folding plates. 2 p.l., 530, [4] pp., followed by one leaf of advertisements. Contemporary mottled-calf, red morocco lettering piece on spine. \$1500.00

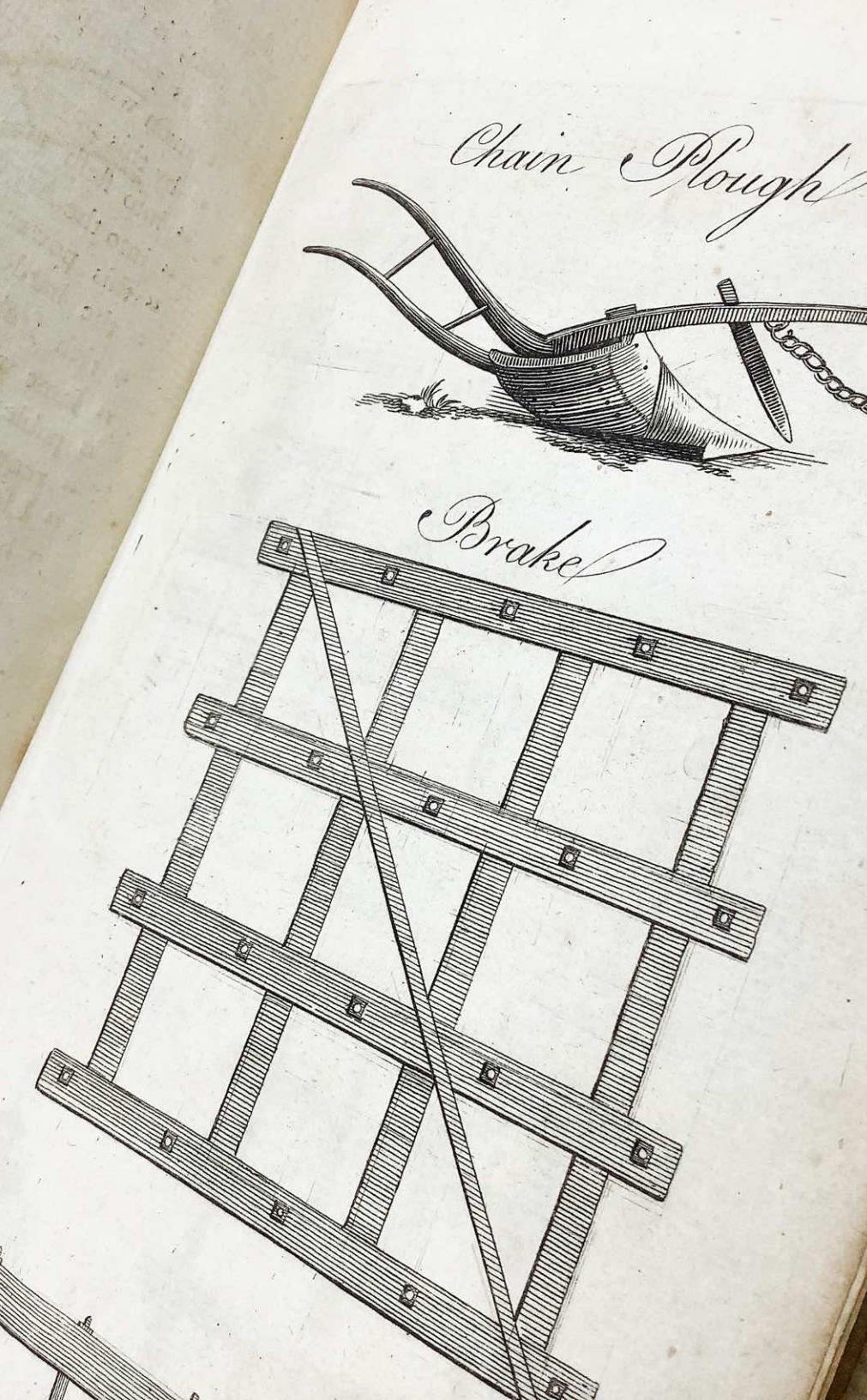
A later edition, but with new material added. As the advertisement states: "The whole impression of these Essays in small Octavo being sold off, the Editor has been advised to reprint them in the present form. This volume contains several additional papers, which may be had separate for the convenience of such Gentlemen as have done honour to the Editor by purchasing the former Edition in four volumes."

Essays include "On the sexes of plants" by Robert Pierson; "On the preparation of carrots for the use of seamen on long voyages" by Hunter; "A method of raising the pine apple with oak leaves instead of tanners' bark" by William Speechly, and numerous others.

“Hunter was born at Edinburgh in 1729, obtained his M.D. at the University there in 1753 and studied in London, Paris, and Rouen. He opened a practice as a physician at Gainsborough, went on to Beverley and thence to York, where he died in 1809. Honours came to him. He was elected F.R.S. in 1777, F.R.S.E. in 1790, and was made an Honorary Member of the Board of Agriculture founded in 1793. Besides his work as a doctor, which enabled him to establish the York Lunatic Asylum, and his writings on farming, Hunter wrote a cookery book and dealt with other subjects as well.” — Fussell, *Old Farming Books*, Vol. II, p. 92.

An especially fine copy.





Farming for Food

26. KAMES, Henry Home, Lord. *The gentleman farmer. Being an attempt to improve agriculture by subjecting it to the test of rational principles.* Edinburgh: Printed for W. Creech, 1776.

8vo. Three engraved plates. xxiv (misprinted as "xxvi"), 409 pp., followed by a [2] pp. bookseller's catalogue. Contemporary polished calf, red morocco lettering piece on spine, double gilt fillets on spine, corners slightly rubbed.

\$2000.00

FIRST EDITION. "Kames...was born at Eccles, Berwickshire, in 1696 to an impoverished family estate which only allowed him to be privately educated. In 1712 he was indentured to a Writer to the Signet and eleven years later he was called to the Bar, and became Judge of the Court of Session in 1752, Lord Justiciary in 1763." — Fussell, *Old English Farming Books*, vol. II, p. 107. He died in 1782.

From the author's Preface: "Behold another volume on husbandry! exclaims a peevish man on seeing the title-page: how long shall we be pestered with such trite stuff? 'As long, sweet Sir, as you are willing to pay for it: hold out your purse, and wares will never be wanting.'



"It must indeed be acknowledged, that the commerce of books is carried on with no great degree of candour: those of husbandry, with very little. A bookseller contrives a new title, collects books upon the subject, delivers them to his author to pick and cull; and, 'Here, Sir, is a spick and span new work, full of curious matter.'" Kames sought to remedy this situation by basing his book upon his own experiences and writing it for landlords as they were the ones with the resources and the profit interest to follow his recommendations. Apparently he was right: the work went through six editions by 1815.

Chapters discuss farming apparatus; cattle and carriages; the culture of plants for food (including wheat, rye, oats, barley, beans, turnips, potatoes, carrots, and cabbage); the preparation of cattle intended for the butcher; the "theory of agriculture;" and the adaptability of a plant species to its environment. The engraved plates depict various apparatus.

Kames was a man of literary talents who also published works on morality (for which he was attacked by Hume and Voltaire), education, literary criticism, history, jurisprudence, and ethnology.

From the library of John Earl of Hyndford with his engraved book-plate and the early ownership signature of David Cook on the upper pastedown.

A very good copy.

THE
GENTLEMAN
FARMER.
BEING
An Attempt to improve
AGRICULTURE,
By subjecting it to the Test
OF
RATIONAL PRINCIPLES.

Semper ego auditor tantum?
JUV.

EDINBURGH:
Printed for W. CREECH, Edinburgh,
and T. CADELL, London.

MDCCCLXXVI.

IDEES
PRÉLIMINAIRES,
ET
PROSPECTUS
D'UN OUVRAGE
*Sur les Pêches Maritimes
de France.*

Par M. LEMOYNE, Maire de la ville
de Dieppe.



A PARIS,
DE L'IMPRIMERIE ROYALE.

M. DCCLXXVII.

*An Argument to Support French Fishermen &
Commercial Fishing in France*

27. LEMOYNE, Simon Sylvestre. *Idées préliminaires, et prospectus d'un ouvrage sur les pêches maritimes de France.* Paris: Imprimerie Royale, 1777.

8vo. Woodcut device on title page, one woodcut tailpiece. 56 pp. Contemporary mottled calf, triple gilt fillet around sides, flat spine richly gilt in six compartments, title stamped in gilt in second compartment, marbled endpapers, edges stained red.

\$1750.00

The FIRST EDITION of this essay by Simon Sylvestre Lemoyne (1727-1806) written in support of fishermen and commercial fishing in France. The work starts with a critique of the increase of the duties for fishermen to bring fish into Paris, and how it is unfair and detrimental to the fisheries industry around France. For Lemoyne, fishermen are an important part of the French economy, and they should be valued and considered in the formation of economic policy. That Lemoyne would take this position is not surprising when you consider that he was the mayor of Dieppe, one of the most important ports in France.



Interestingly, to build his argument, Lemoyne draws comparisons between the business of farming with that of commercial fishing to provide food to France, and yet, he writes, fishermen face far greater dangers at sea than those who toil in the fields. “La Pêche a son produit comme l’Agriculture; elle tire de la mer des alimens & autres choses utiles, comme celle-ci tire de la terre; elle exige, comme l’Agriculture, des peines, des soins & des dépenses; & si elle en diffère, ce n’est que par leur plus grande étendue, & par les dangers & les pertes auxquelles elle est exposée” (page 16).

He also argues that the food harvested from the ocean is necessary for the health of people, and is an important supplement to the food that is grown in the ground. Additionally, for those who live near the coast, rich or poor, sea food is an essential part of their diet.

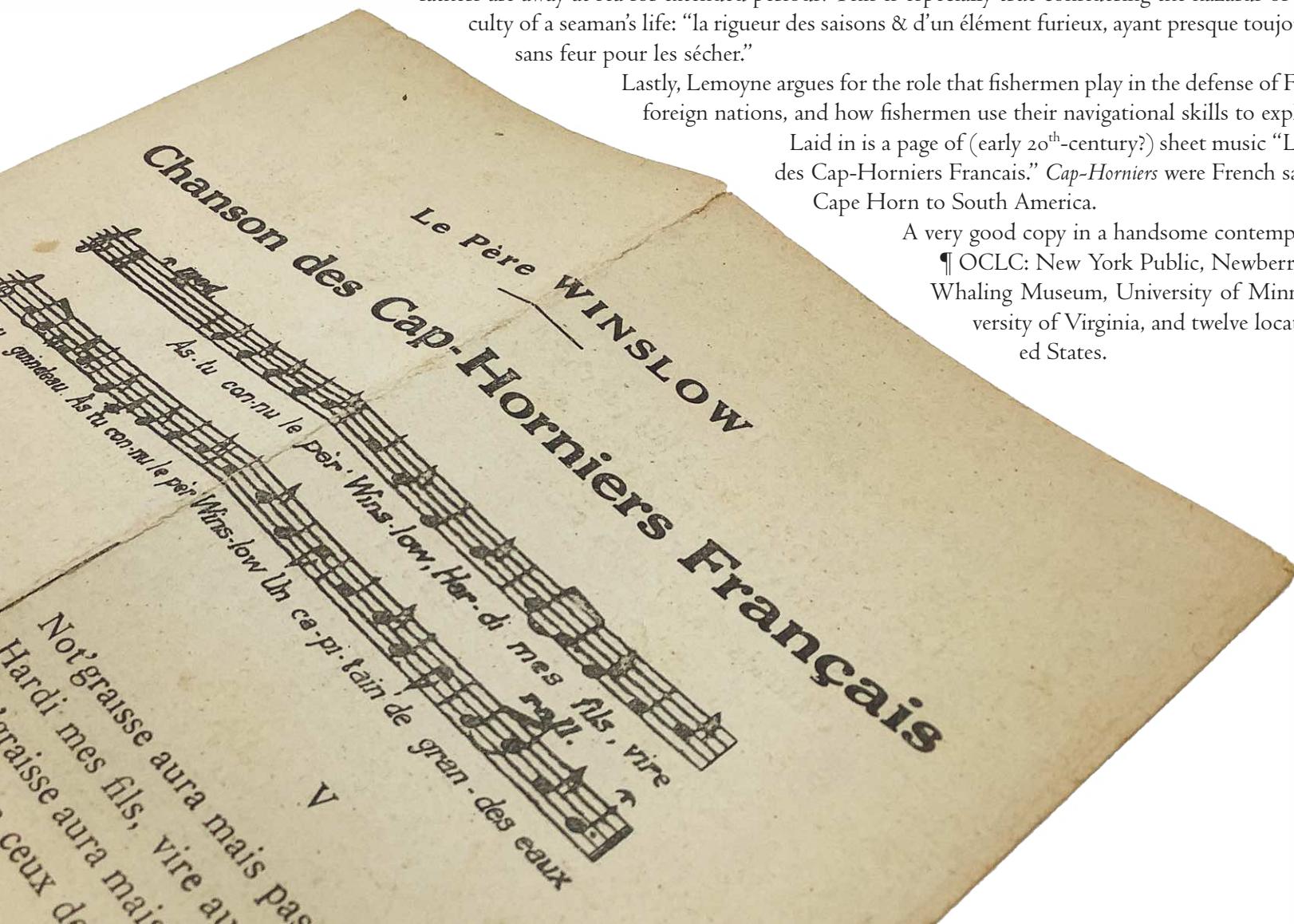
Lemoyne references the different types of fishery, such as cod and whaling, and the difficulty for fishermen’s families when their husbands and fathers are away at sea for extended periods. This is especially true considering the hazards of sea voyages, and the difficulty of a seaman’s life: “la rigueur des saisons & d’un élément furieux, ayant presque toujours ses vêtemens mouillés, sans feur pour les sécher.”

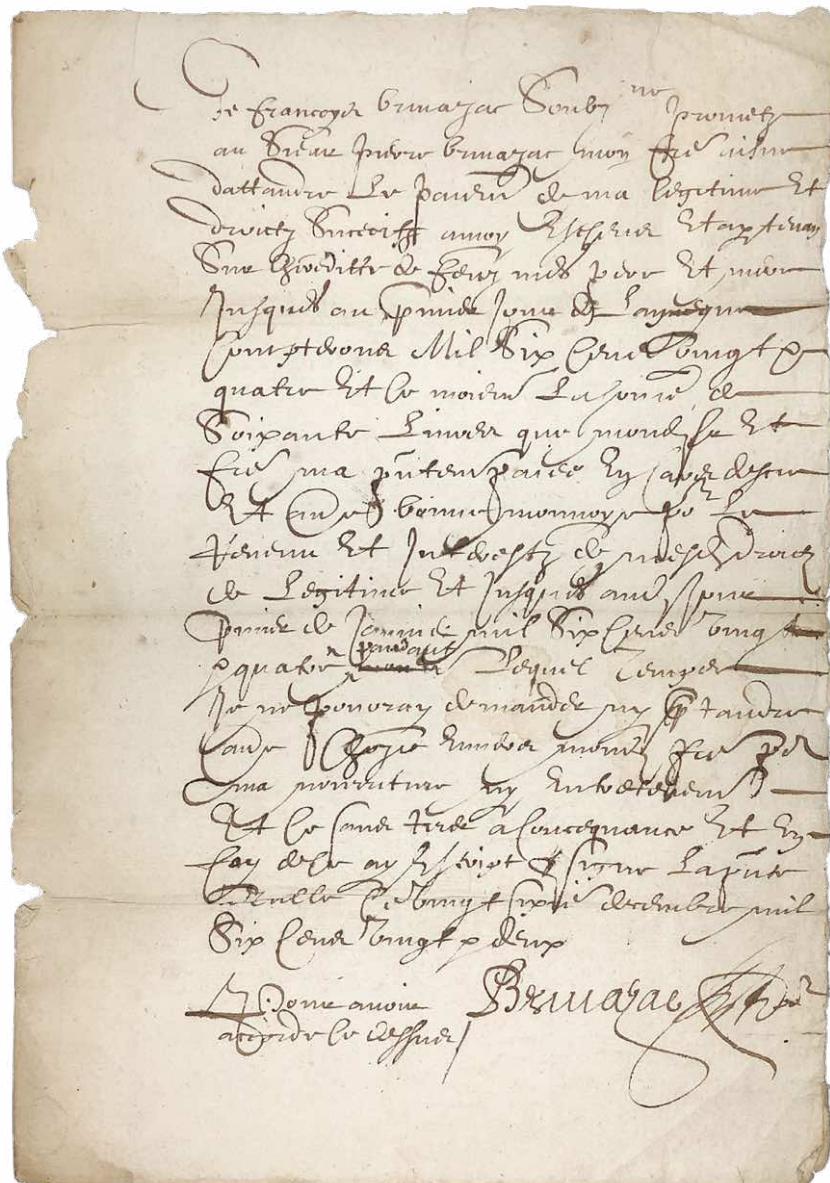
Lastly, Lemoyne argues for the role that fishermen play in the defense of France during attacks from foreign nations, and how fishermen use their navigational skills to explore unknown coastlines.

Laid in is a page of (early 20th-century?) sheet music “Le Père Winslow. Chanson des Cap-Horniers Francais.” *Cap-Horniers* were French sailors who had sailed past Cape Horn to South America.

A very good copy in a handsome contemporary binding.

¶ OCLC: New York Public, Newberry, Harvard, New Bedford Whaling Museum, University of Minnesota, Huntington, University of Virginia, and twelve locations outside of the United States.





Seventeenth-Century French Agreement for Rent & Comestibles

28. (MANUSCRIPT: French law, possibly Bordeaux.) Pro[m] esse de François Brivazac, mon frere, par laquelle il est payé pour ung an et jusques au premier de l'an 1624 pour ses droictz de legitime...: voyés dedans. [France, c.1622.]

29.5cm x 20.3cm. [4] pp. Manuscript on pages [1] and [4], wear to edges, small piece cut away (not affecting text), holes at folds (also not affecting text), portion of verso of the second leaf slightly soiled due to being exposed to use when folded. \$100.00

An early manuscript agreement made between two brothers, Pierre and François Brivazac, on December 26, 1622. François certifies that his brother has just paid him 60 pounds of annuity, and promises that he will not claim anything more from him before January 1, 1624. François also specifies that he will not ask for anything from his brother for food; the annuity will cover all of his basic needs during the coming year.

The document does not give a location for where it was written, but the family name of “Brivazac” is not widely used in France, and almost everyone who has the name is from the southwest, especially from Corrèze and Gironde. In the wine-growing town of Pessac, there is a place called Brivazac, where there is a medieval castle of the same name that was remodeled in the 18th and 19th centuries. In the 1880s, the castle belonged to a Mr. Larrieu, who also owned Château Haut-Brion.

There was also a Pierre Brivazac who was elected the second consul of the Court of the Bordeaux Stock Exchange in 1684 – see Jean de Tillet, *Chronique bordelaise*, 1703, p. 238. This Brivazac is also mentioned in the *General instruction on consular jurisdiction . . . Bordeaux*, 1769, p. 136.

The manuscript bifolium comes with a French transcription of the secretary hand.

With Many Offal Recipes

29. (MANUSCRIPT: French cookery.) 18th century.

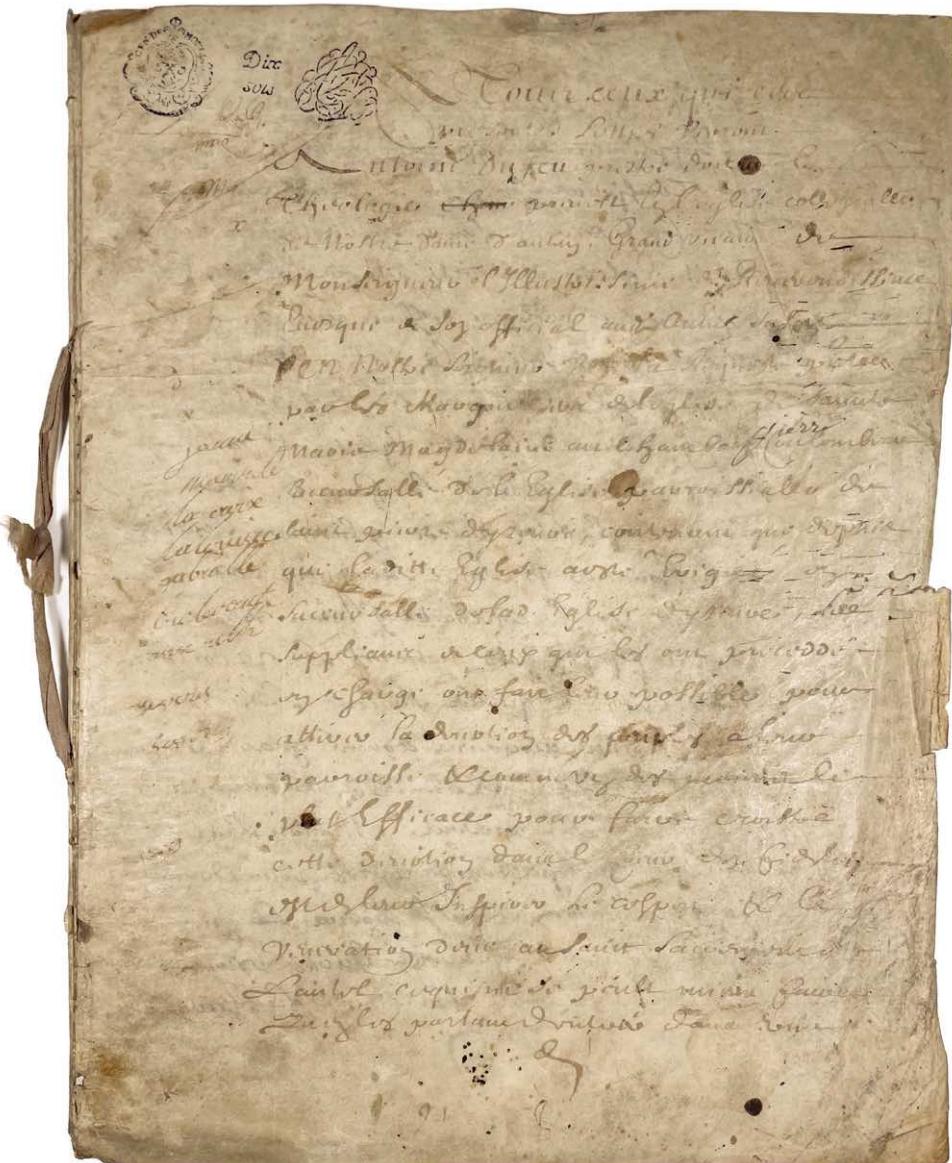
25.4cm x 19.2cm. [28] pp. Contemporary stitched vellum wrappers made from recycled 17th c. manuscript vellum, wrappers stained and worn at edges, stitched together with a pale pink silk ribbon, one leaf attached with a pin to a stub where a leaf had been excised (included in the pagination), paper lightly stained in places, deckles remaining on the outer and lower edges.

\$2000.00

AN UNUSUAL French cookery manuscript, comprising 61 savory recipes and 5 sweet recipes, all written in a single legible hand and charmingly bound in an earlier manuscript leaf stitched together with a (now faded) pink silk ribbon. What is of particular note is the large number of offal dishes, even for a French cookery book (offal is the parts of an animal that are usually discarded).

Many of the dishes have a *mirepoix* base (in this case made with onions, carrots, parsley, salt, and pepper), and are examples of humble home cooking. There is a classic *garbure* which is a traditional hearty soup from Gascony made with ham and vegetables that is known to have been a daily source of nourishment for the peasants of that region. The offal recipes include *mamelle de vache* (cow udders); *langues de mouton* (mutton tongue); *pied de veau* (calves feet); *fraise de veau au gratin* (veal intestine au gratin); *cervelles de mouton* (mutton brains); *farce a l'oreille* (stuffed ears); and *oeuf à la tripe* (eggs with stomach lining).

Also included are *rissolles* (savory stuffed pastry); *carotte au gras pour mettre sous de la viande* (prepared carrots for laying meat on top of); potato dumplings; Flemish waffles; *gigot a litiere d'oignon* (leg of lamb on a bed of



onions); *pain au écrevisse* (crayfish loaf); *perdrix au choux* (partridge with cabbage); *tanche a la tourtiere* (tench baked in a double-crusted pie – tench is a fish that is found in fresh or brackish water); *petit pot au caramel* (caramel custard); *oeufs à la neige* (meringues floating on a bed of custard); *carpe en ragout* (carp stew); and *brochet au court bouillon* (pike poached in a light broth).

Bound in a 17th-century vellum leaf that is a manuscript contract to establish a foundation to pay for administering the sacrament to the poor at the Sainte Magdeliane church in Moulins. The foundation was established by the “Sieur Moret” and his wife and the document is dated 1684. Gilbert More, captain of the militia of Chambon Colombeau (Moulins), died in 1680 and bequeathed money for the foundation. The document is written by Louis Gabriel Girault, Doctor of Theology and Canon of the collegiate church of Notre Dame. On the upper wrapper is an ink stamp of “dix sous” with two official ciphers; on the lower wrapper are the remains of a wax seal.

In good condition.

... a la Cafferola
u l'attheche avec une
ole avec une petite
- diques roubaines
- tablier feuilles de
u la cuire a
les fil que le
coucou
e vec
e 2
lent
ou prem...
Vean en b...
... pour cuire ou glace la gigoz la glace et
fin avec, deute cuelle de bouillon et moutier jet
ou le faire reduire jusqu'que cela fasse de la
gelee
Carotte au gras pour mettre
jous de la viande
ou les coupe comme on veut, ou menue
bavre dans la casserole gros comme 1 oeuf
quau je en foudre ou bien les carottes dedans
quau elle jous bien passe en les remuaus a
quelles our pris conleau ou y met 2 bouee
picee de farine ou les poche bien jusqu'que
quelle jous uele, ou y met du bouillon pour
que les carottes cuiseur en jous baigne dedans ou
y met aussi sel en poiv're - il faut que cela
cuise a petit feu les raves ce jous demeure

A Noble Visit to Paris

30. (MANUSCRIPT: French wine & food.) Mémoire de monsieur le prince de Croÿ arrivé, chez Mersier, baigneur le 14 avril 1718. [Paris, 16 June 1718.]

32.2cm x 21.2cm (folded). [4] pp. Unbound, evidence of having been folded, upper edge of the first leaf slightly worn. \$950.00

An interesting document recording the wine and food consumed and purchased by Philippe Emmanuel François Ferdinand de Croÿ, prince de Solre-le-Château, baron de Molembais and de Beaufort (1641-1718), during his trip to Paris. The *Mémoire*, or receipt, is written by Mersier and signed by him on at the bottom of the final leaf. This document was written approximately sixty years before the beginning of restaurants in Paris; as such, it provides a glimpse of how visitors to the city provided for themselves and what type of meals they had.

Accompanied by his son Alexandre Jean François de Croÿ, count of Beaufort (1680-1744), the Prince de Croÿ stayed for two months at the house of Sieur Mersier, a self-described *baigneur* in Paris. Mersier offered both hotel and restaurant service, but as a *baigneur* he would have also been able to provide baths and steam baths. Under the *Ancien Régime*, the *baigneurs* were linked to barbers and wig-makers. In the current receipt, although there is no mention of taking the baths, there is a record of the men having their hair tended to at a charge of ten *livres* (!) on the day of their arrival to Paris.

Most of the list records the purchase of bottles of wine and bread, sometimes accompanied by soup, and sometimes followed by a dessert; more rarely, they also ate chickens or pigeons. By the end of their two-month visit, the total cost of their stay came to 363 *livres*.

On the last page we read that the invoice was validated by the Prince. At the end is the autograph signature of Mercier, preceded by his note: "J'ay reçu le contenu cy dessus de Monsieur le Prince de Croÿ dont je le tiens quitte, à Paris ce 16 juin 1718."

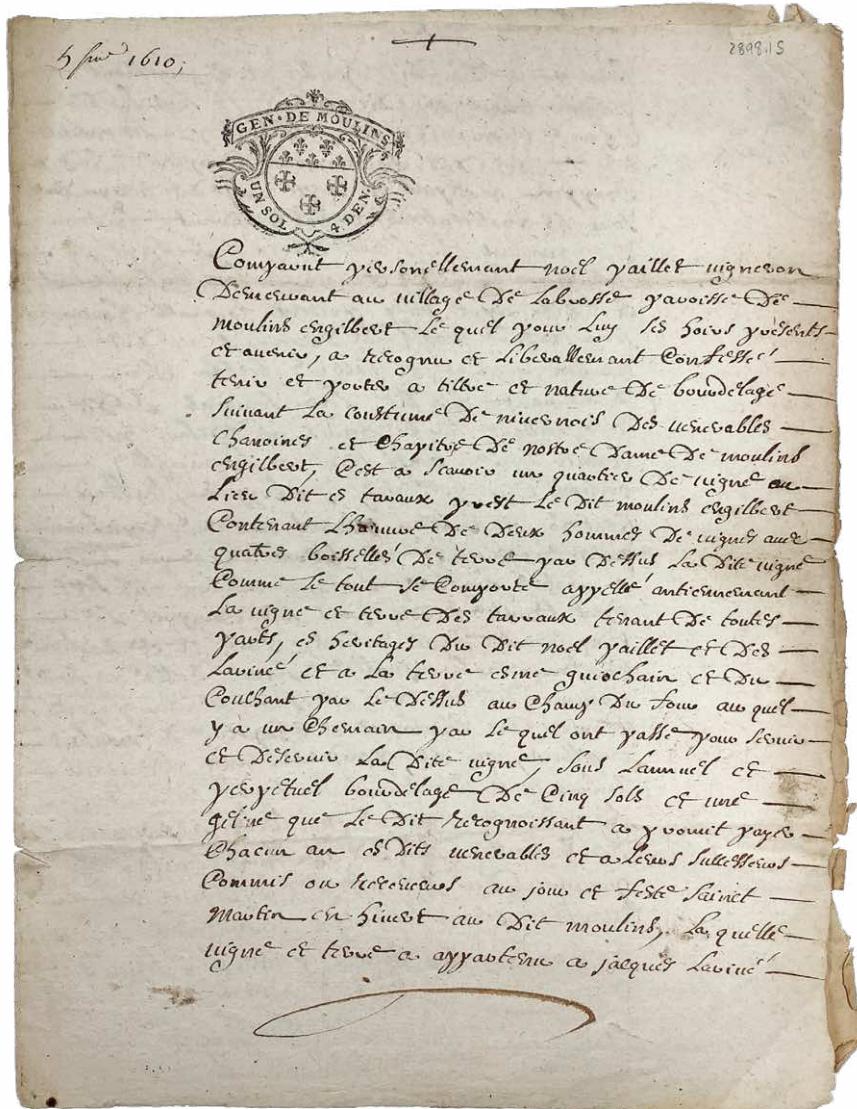
Sadly, this may have been Philippe Emmanuel François Ferdinand de Croÿ's final visit to Paris as he died six months later.

From the collection of Bernard Chwartz, the well-known 20th century wine collector.

In good condition and very legible.

N° 100		
<i>Mémoire de monsieur le prince de Croÿ arrivé.</i>		
<i>chez mersier baigneur le 14 avril 1718</i>		
a soupe une poule blonde	2	th
pour deux bouteille de vin & un pain	2	3
du 15 une coupe de cheveux	10	
à dîner deux bouteille de vin & un pain	2	3
pour du dessert	10	
a soupe trois bouteille de vin	3	
pour du pain & du dessert	10	
du 16 a soupe une poule blonde	2	
pour deux bouteille de vin	2	
pour pain & dessert	12	
du 17 pour du sucre	10	
a soupe une poule blonde & deux pigeons	3	10
deux bouteille de vin	2	
pour du pain & du dessert	10	
du 18 a déjeuné une bouteille de vin	1	
du 21 a soupe deux bouteille de vin & un pain	2	3
du 25 deux bouteille de vin & un pain	2	3
du 29 deux bouteille de vin & un pain	2	6
du 30 une bouteille de vin & un pain	1	3
du même jours a soupe une bouteille & un pain	1	3
du 2 ^e may une bouteille de vin & un pain	1	3
du 3 a soupe deux pain	6	
du 8 a soupe une bouteille de vin & un pain	1	3
du 10 une bouteille de vin & un pain	1	3

A Vineyard between the Loire Valley and Burgundy



31. (MANUSCRIPT: French viticulture.) Coppie collationnée de La Rente que je doibt Sur La vigne des tarault ce 21 octobre 1730.

25.5cm x 19.3cm (folded). [4] pp. Unbound, signs of having been folded, some wear to the outer edge, a few small unimportant holes at folds (no loss of text), contemporary ink stamp at the top of the first page. \$950.00

An interesting manuscript describing the rents that the winemaker Noël Paillet, living in the village of La Brosse, must pay to the owners, the vénérables chanoines et chapitre de Nostre Dame de Moulins Engilbert, for the use of the Tarault vineyard. The vineyard consists of two *hommées* and four bushels of land (a little less than 1800 square meters). An *hommée* was the amount of vineyard one person could work in one day; the term was especially used in the Lorraine, in northeastern France.

The agreement has been written and signed by François Dubois, Royal Notary at Moulins-Engilbert. It is a confirmation and renewing of an earlier arrangement dated February 5, 1610 (this date is written at the top of the first page). The document attests to the *boudelage* which designates, according to the custom of the Nivernais, the fees to be paid to the owner of a land by the one who cultivates it. Payment for the use of the land could be paid in silver, wheat, feathers, or poultry; here, annual payment for the Tarault vineyard is agreed upon as *cinq sols* and a *geline* (a wild hen that was considered a delicacy at the time).

The rent was to be paid, as was customary, on the day of St. Martin (November 11); since the Middle Ages, this date marked the beginning of the year for viticulturists. Although the northwest part of the department Nièvre is still famous for its wines - Pouilly and Giennois in particular - there is almost no active viticulture in the Moulins-Engilbert region today. For this reason, this document is of particular interest to wine historians as it is evidence of a production that has since disappeared.

A neighbor of the Burgundy region (Moulins-Engilbert is about 100km to the west), from which it is separated by the mountains of Morvan, the soil is actually more related to the Loire basin. In most parts of France, since the Middle Ages and through the Ancien Régime, it was the Benedictine monks who worked to establish vineyards. Here, it is the Benedictine canons of Moulins-Engilbert who own the vineyard and collect a profit, paid by the *vigneron* who cultivated their land.

On the first page is the stamp of the Generalité de Moulins (which cost *un sol 4 den[iers]*) indicating that this letter was officially done and recorded.

From the collection of Bernard Chwartz, the well-known 20th century wine collector. The manuscript comes with a transcription.

In good condition.

Venison in Colonial America

32. (MANUSCRIPT: American colonial receipt.) 16 Nov. 1747.

15cm x 10.4cm. Written in brown ink, recto and verso.

\$300.00

A manuscript receipt for some venison, dated 16 Nov. 1747, and signed by Philip Livingston (1686-1749), the Second Lord of Livingston Manor. Livingston was a successful merchant and slave trader, Deputy Secretary of Indian Affairs, and the father of Philip Livingston (1716-1778), a merchant from New York City who would later be a signer of the Declaration of Independence.

The receipt shows that Livingston had purchased a 241 pound "hairy deer" for £33: 2-9 as well as 37½ pounds (of venison?) "Dressd" for £10: 6-3. The total bill came to £43:9-. At the bottom of the calculations is written "Rcd the contents of PhLivingston" and on the verso is written "Phil: Livingston- Rx:16 Novr: Dr. Skins £43-9- Enter'd," presumably by someone who was doing Livingston's bookkeeping.

16 Nov. 1747 Mr. *James Boughton*
Ph. Livingston
241⁸ hairy deer a 2/9 £ 33: 2-9
37^{1/2} Dressd a 5/6 10. 6 1/3
27 8^{1/2} £ 43: 9-
Rcd the contents of
Ph. Livingston

*A Vineyard Sale in the Moselle,
Recorded on Vellum*

33. (MANUSCRIPT: French viticulture.) Aquêt pour Fiacre Louë, marchand à Pont-Saint-Vincent, sur Jean Louis Goury, m[âtr]e vitrier au Bourg. Du 31 Xbre 1778 [5 January 1779].

17cm x 26.5cm. Single vellum sheet, written in ink recto and verso, with an ink duty stamp on one side of l'Intendance de Lorraine et Barrois, dépendant de la Généralité de Nancy. \$850.00

A handsome document recording the sale of a vineyard located on a hillside of Point-Saint-Vincent (known as Meurthe-et-Moselle today), located between Nancy and Toul. Louë paid 62 *livres cours de Lorraine* for the vineyard; this was a special currency used in the region prior to the French Revolution. Fiacre Louë, and his wife Anne Boulangé, are mentioned as joint purchasers.

This vineyard in Pont-Saint-Vincent most likely belonged, under the Old Regime, to the wine region then known as the Coteaux de Nancy. This wine region no longer exists due to industrialization during the nineteenth century. On the other hand, about fifteen kilometers to the west, there is still an appellation called the Côtes-de-Toul, which does produce a *vin gris* made from Gamay grapes.

It is interesting to observe that neither the seller nor the buyer were winemakers: the first was a glazier and the second was a tanner. During this time, it was common for the owners of the vineyards to entrust the management of their vineyard and all wine-making activities to someone else, a *vigneron* who would pay them rent. Sometimes this was paid in the form of a year-long supply of wine.

From the collection of Bernard Chwartz, the well-known 20th-century wine collector. The manuscript comes with a transcription.

In good condition.

*SACHENT tous que l'andevant Le Goussilie
rendant à son fr[é]re Vincent Louë que il est en possession de son
JEAN LOUË GOURY M[âtr]e vitrier a son Bourg
vendu des vignes qu'il a en son vignoble a la
Dame madame Bourg a ce qu'il a été vendu par
BOULANGE sa femme chassée par
usurpation de son fr[é]re Vincent Louë
l'ancien maistre vitrier au Bourg
liées, a la Quel
et des f[er]me*

N. 122.

18 fev 1791

l'année sept cent quatrevingt ouze le vendredi
dix huit février, huit heures du matin, nous
Pierre Delalande ingénieur géographe, —
appris en expert-juré du Tribunal de District
de cette Ville d'Issoudun, en la C. D'arnaud de
Rouvret expert nommé à garde, moi —
Delalande paroissien de Chateauroux, administrat^{eur}
du District de Chateauroux, et moi Arnault
paroissien de Chateauroux C. de Chateauroux, à
l'effet de procéder à l'estimation d'une horatane
assise près la maison curiale de la paroisse
de Chateauroux, dépendante de la dij^e ville, pour
l'acquisition de laquelle les Chateauroux assisteront
à la soumission; nous sommes transportés suivant
au de dans de la délibération, en d'abord, —
précis, en vignes indépendantes, qui se composent
de la totalité de la propriété de la C. de Chateauroux,
à l'exception des objets réservés pour la Décile,
en nombre de douze Boînettes de deux salles
à la queue pour laquelle les S. M. ont fait
sa soumission, antérieurement à celle du 1^{er}
Chateauroux.

A Vineyard in the Loire Valley

34. (MANUSCRIPT: French viticulture.) N. 122. 18 fev^r
[February] 1791.

25cm x 18.5cm (folded). [4] pp. Some wear to the upper edge. \$750.00

This is the description of the Lizeray parish, including a vineyard, and located about ten kilometers northwest of Issoudun, to the west of the Loire river. At the time of the French Revolution, when the departments were created, Châteauroux was selected to be the capital of the Indre, much to the consternation of Issoudun (which was twice as populous). Historians report that this was due to the influence that the *vignerons* had in the region. This document is an assessment of the parish by Pierre Delalande and Arnault de Rouvret.

The property includes a building, a beautiful area of arable land, three meadows, and a vineyard. The experts assess that the vineyard can produce 200 *livres* of annual income and because of this, set the purchase value of the property at 4,400 *livres*. In the document, it states that the vineyards are located in the Clos de Courtibault in the vineyard of Rochefort. Today, this area is no longer associated with wine production, though there is a vineyard appellation in the Indre department that is linked with the Loire Valley to the east.

From the collection of Bernard Chwartz, the well-known 20th century wine collector. The manuscript comes with a transcription.

In good condition.

Vineyards in the Loire Valley

35. (MANUSCRIPT: French viticulture.) Livre des rentes et autres propriétés appartenantes à Pierre Alexandre Billeto, marchand à Donzy. [c.1795 - c.1807.]

24.5cm x 14cm. [18] ll. Contemporary limp vellum wrappers, re-used from an earlier document, with a contemporary paper label affixed to the upper leaf, a slit is cut into the center of the upper wrapper, a multitude of writings and jottings on both upper and lower wrappers, recto and verso, binding held together with linen cords. \$2000.00

An interesting manuscript documenting the extent of various properties owned by a French bourgeois at the time of the Revolution. The owner, Alexandre Billeto, has written up page after page of all the lands he owns, with the value of the rents they bring to him and the names of the farmers who rent from him (one is named Antoine Moutot, mentioned on the recto of the third leaf). There is often a reference to *journées de vigne*, which was an old term representing the amount of vineyard one person could work in one day.

All the plots are around the town of Donzy, located in the extreme north-west of Burgundy, in the department of Nièvre. Donzy is near the Loire and faces Sancerre, located on the other side. Two white wines are produced in the region: Pouilly-sur-Loire, made from the Chasselas grape, and Pouilly-fumé, made from Sauvignon Blanc. Under the Ancien Régime, these wines were distributed to Fontainebleau, Versailles, and Paris and were very much appreciated at court.



This image shows a heavily damaged, aged, cream-colored page, likely from a manuscript. The page is covered in faint, illegible handwritten text in a dark brown ink. There are several large, dark brown, irregular stains, possibly from water damage or foxing, scattered across the surface. The text is mostly illegible but appears to be in a Gothic script. Some numbers and letters are partially visible, such as '1311. 15', '90', and '81'. The page has a textured, aged appearance with some foxing and discoloration.

Lente de 13º para

Probably begun in year IV (1795-1796), the document was continuously updated until around 1807. Some vineyard acquisitions date back to the end of the 18th century, but most of the land was bought by Billetou in the years following the Revolution. He benefitted from favorable circumstances, particularly when buying property designated as "acquis de la Nation." One example is on the 14th leaf where he buys a piece of land called *Le Grand Pré du Chapitre*, which had belonged to the church.

On the final four leaves, another writer, in May and June of 1837, has noted numerous expenses for food. (These entries are entered in with the manuscript flipped around, i.e. from back to front and upside down relative to the earlier manuscript.) Within the many columns of expenses, there is mention of various types of meat (including beef tenderloin and veal tenderloin and chops); *du gras double en fricassée*, chickens, cheese, and eggs, and 40 francs paid for a *raccoomodage de casseroles* (?). There is also a record of 30 francs paid to the winemaker Pierre Berthier from Montbenoit in the municipality of Pougny, *pour les flacons de la vigne de la Garde*. Remarkably, a Berthier producer still exists today in Montbenoit, where they produce a Pouilly Fumé and a Coteaux du Giennois (both red and white)!

From the collection of Bernard Chwartz, the well-known 20th century wine collector.

A beautiful object.

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

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

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

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

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

Preserved in a nice folder made of early paper

In good condition.

¶ Not in OCLC.

Oysters

37. MARTIN, Alexandre. *Manuel de l'amateur d'huîtres.*
Paris: Audot, 1828.

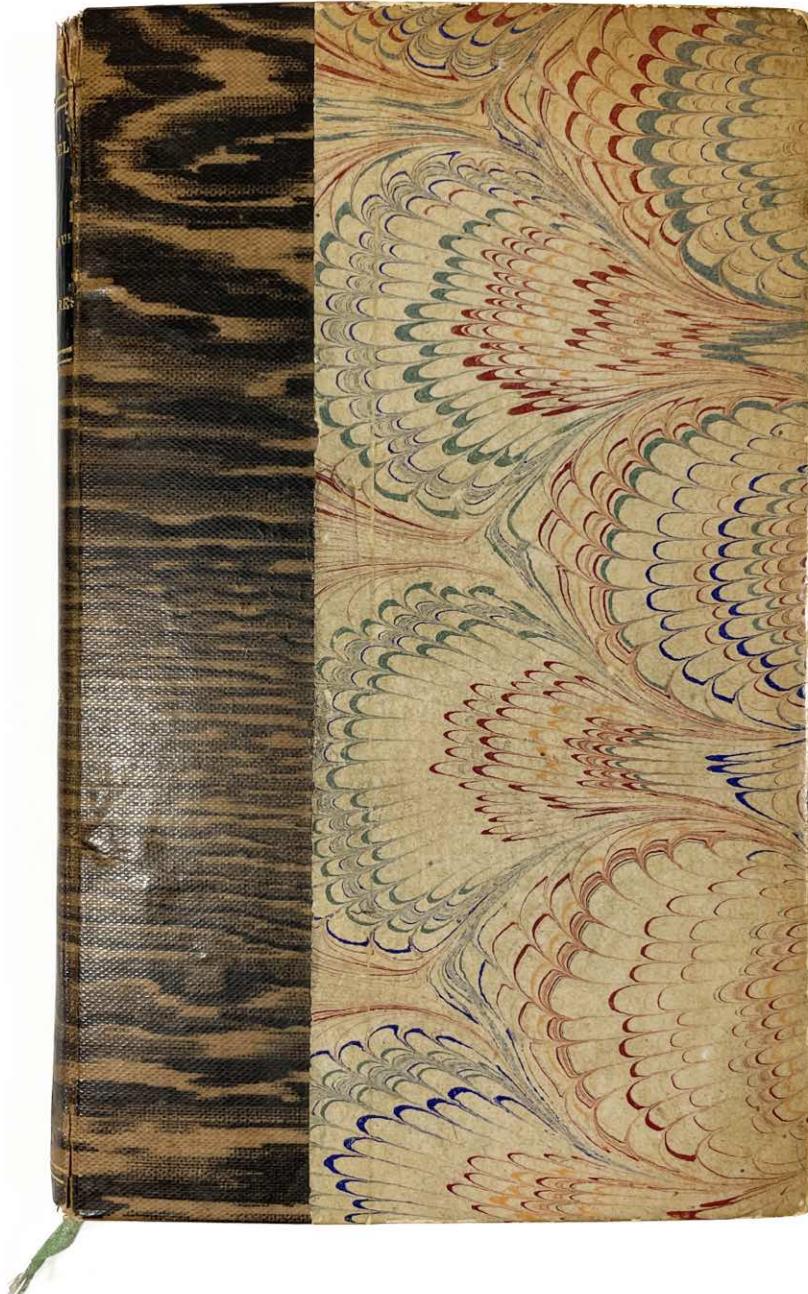
12mo. in 6s. One folding hand-colored engraved frontispiece and one folding engraved plate. viii, 84 pp. Original printed blue wrappers bound in later 19th-century quarter decorative cloth over marbled boards, decorative gilt endpapers, wrappers a bit aggressively glued at gutters, upper corner of 1^s cut away and upper edge of 1^s-6⁶ torn away (not affecting text), small paper flaw on leaf 6³ just touching two letters on each side (sense still clear), lightly foxed.

\$1200.00

The FIRST EDITION of Alexandre Martin's (b. 1795) study of the oyster, its natural history, cultivation, perfection as a foodstuff, and medical properties. The frontispiece is by Henri Monnier (1799-1877), one of the period's most celebrated caricaturists and especially famous for lampooning Parisian gourmands.

Although Martin is clearly in favor of fresh oysters, he makes a concession to those who like them cooked. In a brief section on the cooking and marinating of oysters, Martin includes the following recipe for a dozen oysters:

mettez dans une casserole un morceau de beurre, en raison de la quantité de vos Huîtres; ajoutez-y des champignons, du persil, des échalotes hachées et une pincée de poivre faites revenir vos fines herbes; singez-les d'un peu de farine; mouillez- les avec l'eau de vos Huîtres et un peu de bouillon; faites cuire et réduire le tout à consistance de sauce; retirez votre casserole du feu, mêlez-y vos Huîtres; sautez-les ; ajoutez-y un jus de citron; goûtez-les ; mettez-les dans vos coquilles ; panez-les avec de la chapelure ou de la mie de pain; et mettez dessus gros comme une noisette de beurre, séparé en plusieurs morceaux; posez-vos coquilles sur un plat creux; mettez-les au four ou sous un four de campagne, avec feu dessous; faites-leur prendre couleur, dressez-les et servez.



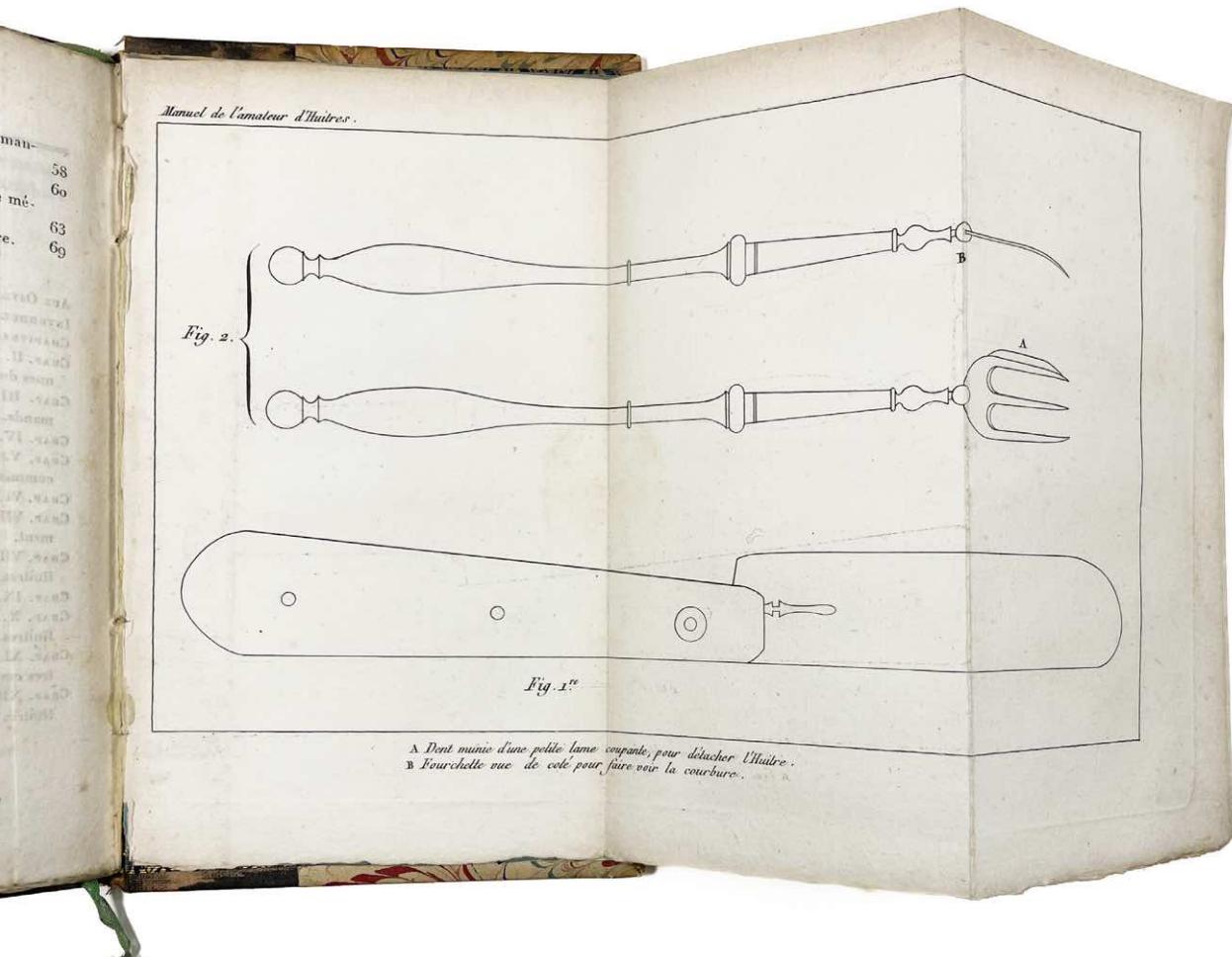


*De l'influence des Comestibles
sur le moral des onnus*

PETITE
BIBLIOTHÉQUE
UTILE ET AMUSANTE.

Roughly translated to:

put in a pan a piece of butter, according to the quantity of your Oysters; add mushrooms, parsley, chopped shallots and a pinch of pepper sauté your fine herbs; dust them with a little flour; moisten them with the water from your oysters and a little broth; cook and reduce to sauce consistency; remove your saucepan from the heat, mix in your Oysters; sauté them; add lemon juice to them; taste them; put them back in their shells; top with breadcrumbs; and add a big knob of butter, separated into several pieces; put your shells on a deep dish; put them in the oven or under a country oven, with fire underneath; color them, dress them and serve.



There are many medical uses for the oyster according to Martin who – in addition to being a prolific writer – was also an apothecary. He writes that oysters are good for ailments such as diarrhea; scurvy; chronic consumption; poor digestion; morning sickness; and gout. He also explains how one can grind up oyster shells with oyster water to make a paste that can cure ulcers and “pestilential buboes.”

The hand-colored frontispiece is entitled “De l'influence des Comestibles sur le moral des convives” (On the influence of edibles on the morale of the guests). It depicts three men around a table happily eating oysters with six bottles of wine sitting on the table. On the floor are three discarded baskets that have the names of the types of oysters being eaten. Bound at the end is a folding engraving of the utensils needed to successfully consume your oyster.

¶ OCLC: Lilly Library (lacking one of the plates), Cornell University, New York Public Library, University of California (Berkeley), University of Chicago, Harvard, University of Maryland, University of Minnesota, New York Academy of Medicine, and five locations outside of the United States.

Healing with Mineral Water

38. MÉMOIRE sur les eaux minérales et les établissements thermaux des Pyrénées. Paris: Vatar, [1794-95].

8vo. Four engraved folding plates. xxvii, [1 - blank], 154, [2 - blank], [2] pp. Contemporary pink wrappers, light wear and spotting to upper wrapper, spine sunned, contemporary manuscript label on spine, occasional foxing, crisp and untrimmed.

\$1250.00

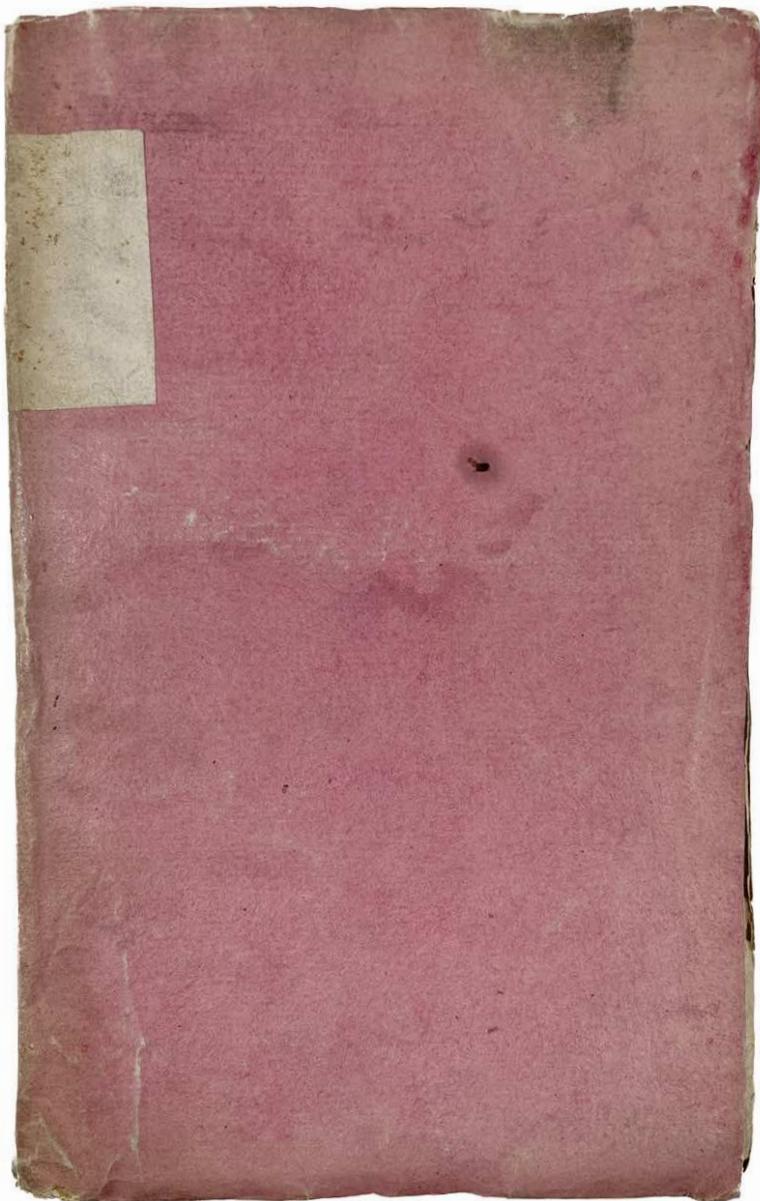
FIRST EDITION. A comprehensive work on the therapeutic properties of the mineral water of the Pyrenees mountains. Included is exhaustive research detailing what it will take to preserve this mineral-rich water so that it can be used as a source for healing. The end result of this research was to build a hospital next to the water in Barèges, so that the “defenders of the republic” – the “less fortunate citizens and suffering humanity” – would have access to the healing water.

In performing the research for this study, the Public Health Committee found that building one hospital in the Pyrenees would not suffice. In order to be able to provide healing to everyone who was suffering from health problems they would need to construct two additional hospitals next to the mineral waters of Sauveur and Cauterès.

The four highly detailed folding engravings include a map of the large and elaborate “Monument Thermal et d’un Hopital;” a floorplan of the baths; and two plates showing elevations of the buildings.

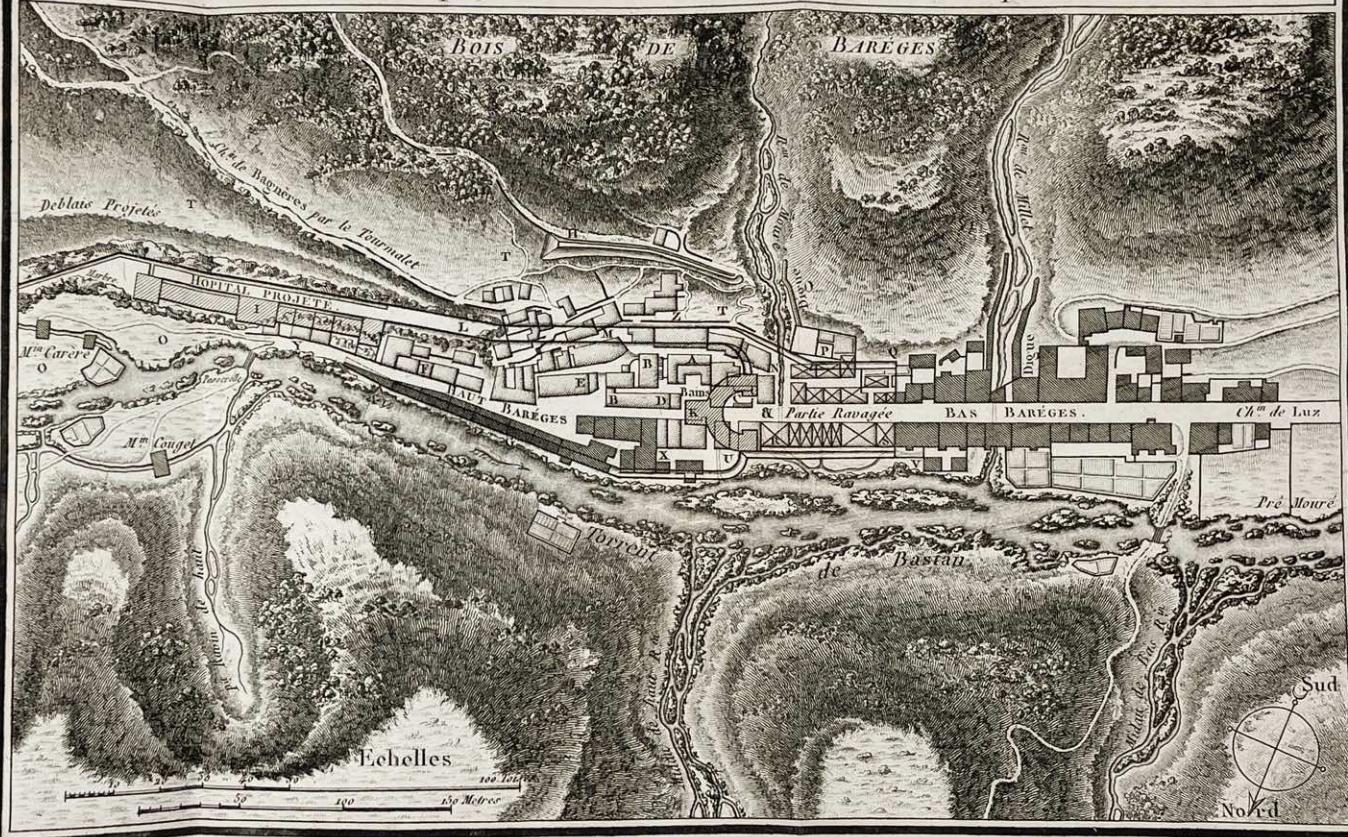
Other than the mentioned defaults of the wrappers, a remarkably fresh and crisp copy.

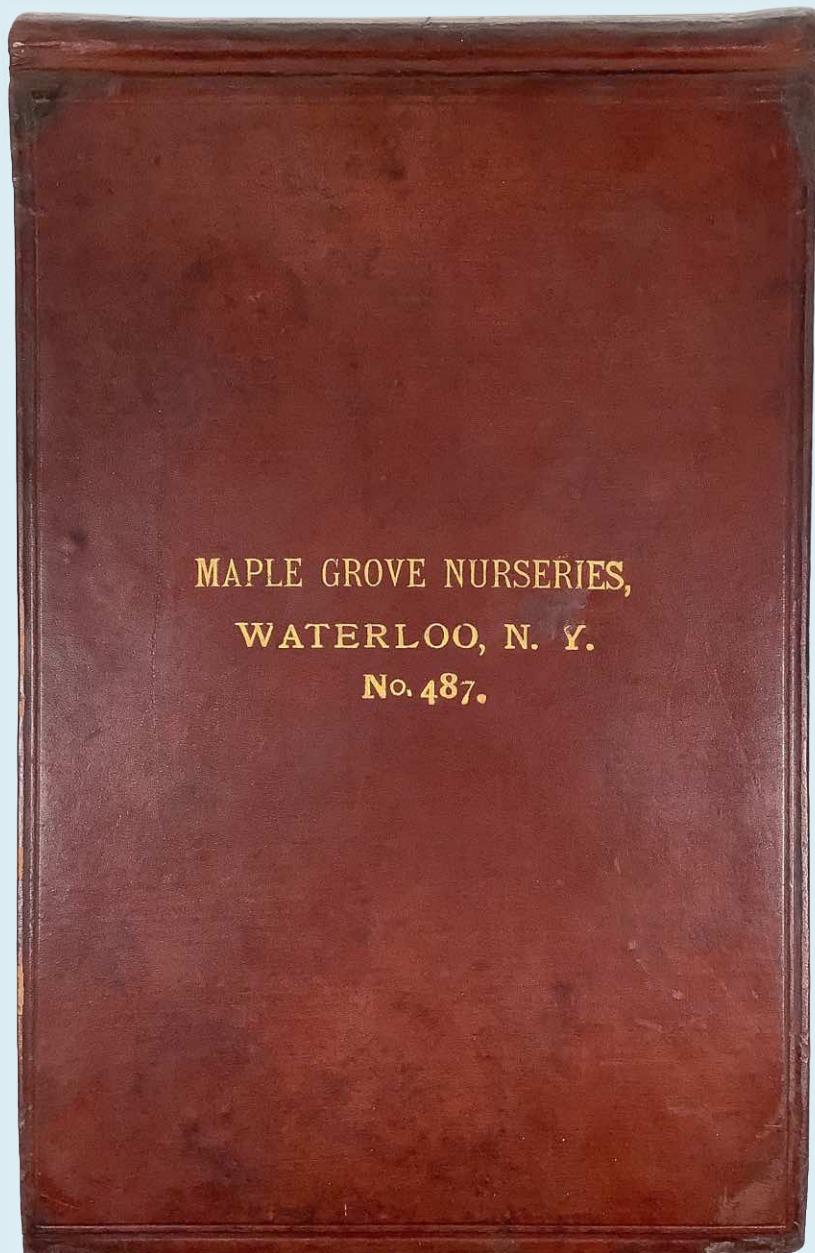
¶OCLC: Yale, Princeton, University of Texas, University of Wisconsin (Madison), and twenty-three locations outside of the United States.



PLAN DE BARÉGES

Relatif aux projets d'un Monument Thermal et d'un Hopital.





*Beautiful Chromolithographs of Fruit,
Flowers, and Vegetables*

39. (NURSERY CATALOGUE.) **Maple Grove Nurseries, Waterloo, N.Y., No. 487.** [Rochester, plates dated 1888-1904, bound c.1905.]

Oblong: 13.7cm x 21.5cm. 143 plates (all in color, with most being chromolithographs, a few in offset lithography). Original ox blood calf, title gilt stamped on the upper board, expert restoration to the head and tail of spine, marbled endpapers, early (and possibly original) cloth strengthening the upper and lower joints, the edges of a few images and text slightly cut into by the binder's knife (but sense still clear). \$1500.00

An extensive and extremely rare salesman's nursery catalogue from Maple Grove Nurseries in Waterloo, New York. The 143 color plates are in rich, deep colors and well preserved. The majority of the plants for sale are for foodstuffs (mostly fruit, but some vegetables), and many are for varieties no longer available. Each plate includes the name of the fruit; its level of vigor; harvest time; size of harvest; suitability for preservation; and taste profile. A few of the plates have additional text on their verso. The text information printed at the foot of each illustration varies in length from fruit to fruit. Here is an example, for the Columbian Raspberry:

The plate shows the original plant 9 years old. The greatest raspberry in existence. Original plant bore over 28 quarts of fruit last season, 1894. Plant, a giant in growth, very hardy: fruit large, dark red, rich, juicy and delicious flavor. Excels all others for canning. Fruit does not drop from bush. A splendid shipping variety. Has produced over 8,000 quarts to the acre. Two First Premiums at New York State and First Preserving at Western New York Fairs, 1894.

The color plate image that goes with the description shows a tall bush, laden with fruit, with a young woman standing on a chair harvesting the raspberries. In the upper right-hand corner is an enlarged example of the fruit.

A multitude of varieties are offered for each foodstuff (e.g. 18 different peaches, 16 apples, 10 pears, 14 plums, 9 cherries, 8 grapes, and 4 gooseberries). At the beginning, there are also a number of flowers represented and a few non-fruiting trees (e.g. pine trees). The grape plates are similar to those found in 19th-century ampelographies.

These salesmen catalogues were bound up as needed, from various groups of previously printed plates; because of this, some of the images and text vary a bit in size, with a few slightly cut into by the binder's knife. In the current example, the following dates appear on different plates: 1888, 1892, 1894, and 1904. The printers are primarily the Stecher Litho. Co. and Rochester Litho. Co. for the chromolithographs, and Vredenberg & Co. for those in offset lithography; all are located in Rochester, NY. There are also variations in paper stock used (pebbled, matte, and glossy).

The Maple Grove Nurseries was established in 1866 and was famous for its beautiful catalogues. Salesmen would be hired to travel the country with such a sample book to obtain orders that would then be shipped to customers from the nursery. The selection of edible plants here described are both for commercial uses as well as for the kitchen gardener. Thirty-five years earlier, the refrigerated train (1870) revolutionized the transportation and economy of foods throughout the United States. Nurseries, such as Maple Grove, benefitted from that new technology as people sought to create new farms throughout the United States. This catalogue was the vehicle for such commerce and the spread of new edible plant varieties westward.

A couple of four leaf clovers are pressed at the Bokara No. 3 peach. The title is taken from the upper board of the binding.

¶ Not in OCLC.





A Hand-Colored Representation of Taste

40. (OPTICAL VIEW.) Gustus. Le Goût. Il Gusto. Der Geschmack. Augsburg: Georg Balthasar Probst, c.1780.

Framed: 48cm x 58cm; unframed: 35cm x 49cm.

\$2000.00

A beautiful and fine optical print representing “Taste” as one of the five senses. Optical prints, sometimes called perspective prints, were used both for unaided viewing, as well as in conjunction with a viewing machine such as the zograscope, or the more fanciful perspective boxes and peepshows. Sometimes the prints were also transformed through pin-pricking and backlighting.

Our print has the classic elements of a zograscope print: the title at the top is in reverse (to then appear correctly when reflected in the zograscope mirror and seen by the viewer). At the bottom, the title is spelled out in four different languages (these prints were traded throughout Europe). These words are written from left to right so that they could be viewed by the person setting up the zograscope for the viewer, and for the audience standing around watching the entertainment, but not actually viewing at the lense.

Such prints were very popular throughout Europe and the United States and were a means for people to know about exotic places, as well as foreign news and events. During the 18th century, zogascopes were used by traveling showmen performing on the street, as well as wealthy households who used it as a form of parlor entertainment.

In very good condition with fine contemporary coloring.



Gustus.

Med. Fol: N^o 45.

le Goût.

I

il Gusto.

Cum Gratia et Privilegio Sac: Cæs: Majestatis.

Der Geschmack.

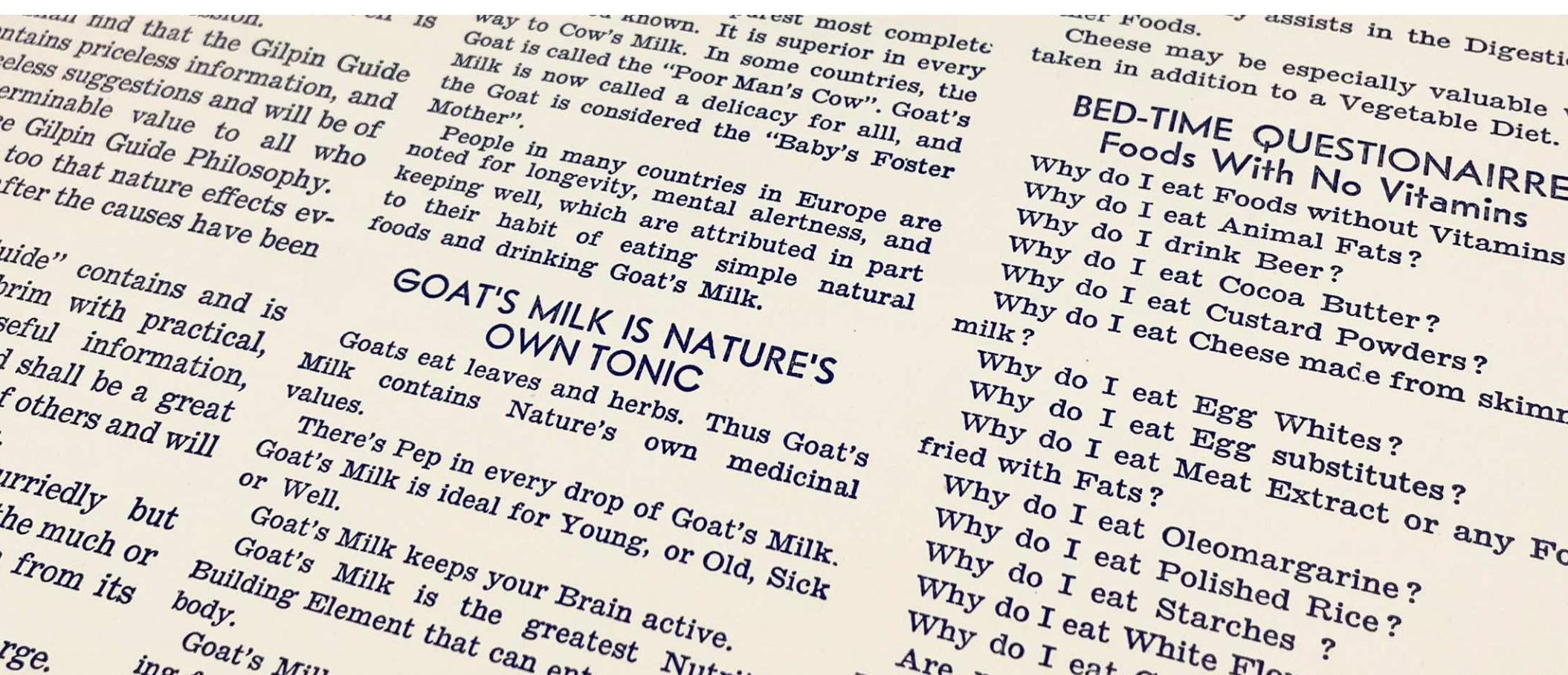
Georg Balthasar Probst, excud. A.D.

*A Dietary Guide to "Keeping Well
and Growing Young"*

41. ORR, Edwin Gilpin. [Drop title:] *The Gilpin guide a self-educational natural food cyclopedia embracing the way to think – what to eat – and how to keep well. Book one, lesson one.* [Gilpin Guide Press: Ohio, c.1930.]

30.5cm x 23cm. One illustration in the text. 8 pp. Original illustrated yellow wrappers, signs of having been folded once, small tear at outer margin of all leaves due to the fold (affecting a few letters, sense still clear). \$350.00

The extremely rare FIRST & ONLY EDITION of this dietary guide to "Right Thought, the True Elixir of Life....to arouse Individuals in all walks of Life, to the real value of proper Nutrition and its effect upon future generations." A self-published booklet that asks many questions of the reader regarding lifestyle and food choices and shares the nutritive benefits of a diet largely based on fruit, vegetables, goat milk products, and nuts. (Fish is also included but is not emphasized.) In writing this work, the author is striving for a peace-loving and serene people who are not fueled by a meat-based diet and who do not drink alcohol.



The author provides a number of recommended diets to aid in supplementing various deficiencies. Included are a "milk, egg-fruit and vegetable diet;" a "diet for keeping well;" "the vegetable diet;" "the melon diet;" "the cereal diet;" "the potato diet;" a "raw food diet;" "the grape diet;" and "the orange diet." Each diet comes with information on how it will help the body.

Goat milk is touted as "nature's own tonic;" bananas are highly recommended as "the most nourishing fruit;" and the reader is encouraged to eat "plenty of nuts." There is a long list of nuts that provides the particular nutritive qualities of each nut and how to prepare them. There is also a guide to maintaining a balanced diet. Following all of this is "life's anyaltical [sic] natural food chart classifications" in which various foodstuffs are assigned elements (e.g. beets = earth; apples = air; blue fish = water; and brown rice = earth, air and water).

Also included is a section on "common sense cooking" which asks such questions as "Is it not better to have whole wheat Bread than Angel Food Cake;" "Is not Butter the best shortening to use;" and "Is it not a good rule to clean up the Kitchen as you go along?" There is a list of causes for constipation for which cherries are a recommended remedy; and finally, there is a food nourishment chart and an organic mineral chart.

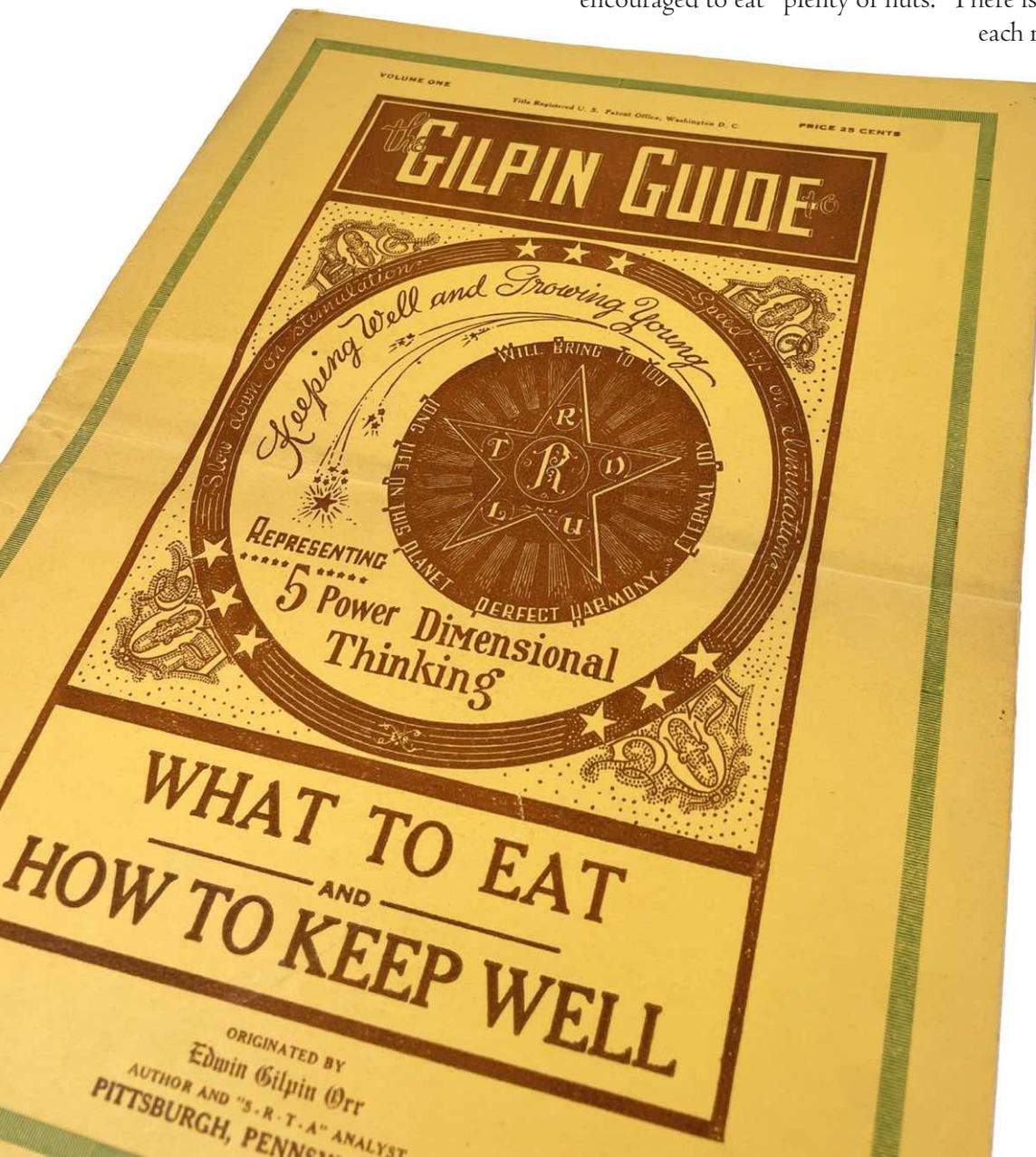
Although a "lesson two" is mentioned several times in the booklet, and a preview is included at the end, we were unable to find any other published issues of *Gilpin Guides* in OCLC.

One page six is a photograph of Edwin Orr aged 63 but looking much younger, no doubt to illustrate the good effects his own diets have had on his physique.

Although there is no date anywhere on this publication, there is a list of books written by Fenwicke L. Holmes, available from The Gilpin Guide Press on the verso of the upper wrapper; the most recent of which was published in 1930.

In good condition.

¶OCLC: Dayton Metro Library and Ohio History Connection.



*Parmentier Sings His Praises of
Seine Water*

42. PARMENTIER, Antoine Augustin. Dissertation physique, chymique, et économique, sur la nature et la salubrité des eaux de la seine. Paris: Clousier, 1775.

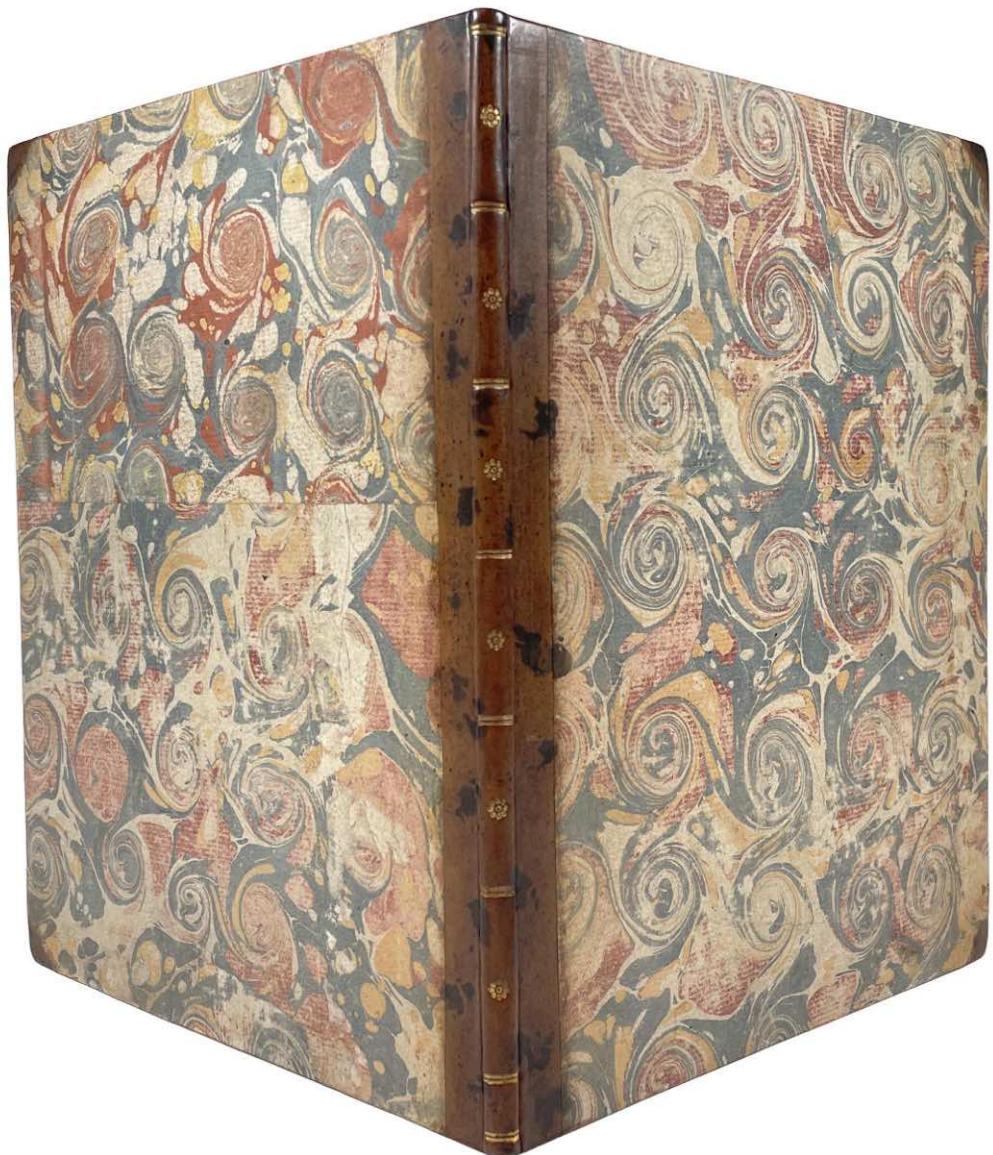
4to. One woodcut vignette on title page, one folding engraved leaf. 1 p.l., 34 pp. Half calf over marbled boards, spine gilt, upper and lower edges stained red.

\$2000.00

The very rare FIRST SEPARATE EDITION of Antoine Augustin Parmentier's (1737-1813) dissertation on the excellent qualities of the water of the river Seine which flows from Dijon to Paris and onward to the seaport of Le Havre.

Although some chemists of Paris had analyzed the water of the Seine and found it to have bad qualities, Parmentier strongly defends it. He writes that although the Seine is affected by tanners, cloth-dyers, butchers, and other manufacturers who pour their waste into the river (not to mention the effluvium from the sewers!), it is being constantly refreshed and renewed by its own force and flow.

In addition to popularizing the potato, Parmentier was famous for being the first modern nutritionist in French history. To that end, he discusses the healthful qualities of water. He writes that although he would rather not pit water drinkers against wine drinkers, it is his observation that people who primarily drink water enjoy particularly good health.





Parmentier sings high praises for the water of the Seine. In his conclusion he writes that “the water of the Seine, which is used in Paris, whether it is brought to us by public fountains, or by newly built pumps or hydraulic machines, has a character of goodness and healthiness that it would be much to be desired for the Nation and the human race.” (*Que l'eau de la Seine enfin, dont on fait usage à Paris, soit qu'elle nous soit apportée par les fontaines publiques, ou par les, pompes ou machines hydrauliques nouvellement construites, a un caractère de bonté & de salubrité qu'il seroit bien à désirer pour la Nation & le genre humain*) – p.34.

With a folding engraved leaf depicting Seine water being pumped to Versailles. Note that the plate is numbered “2.” This is because it was also printed for the *Journal* (described below), which included other engravings for other essays. Our Parmentier pamphlet is complete.

This dissertation was also published in 1775 in volume V of the *Journal de physique, de chimie et d'histoire naturelle et des arts* (pages 161-194).

In very good condition.

¶ OCLC: Yale Medical Library and three locations outside of the United States; Oberlé, no. 452.

*A Healthy, Restorative, Gluten-free Pasta;
Unrecorded*

43. (PASTA.) Vermicelle analeptique. Paris, 1826.

Small 4to. 7, [1 - blank] pp. Original lithographed pink wrappers, stitched as issued. \$900.00

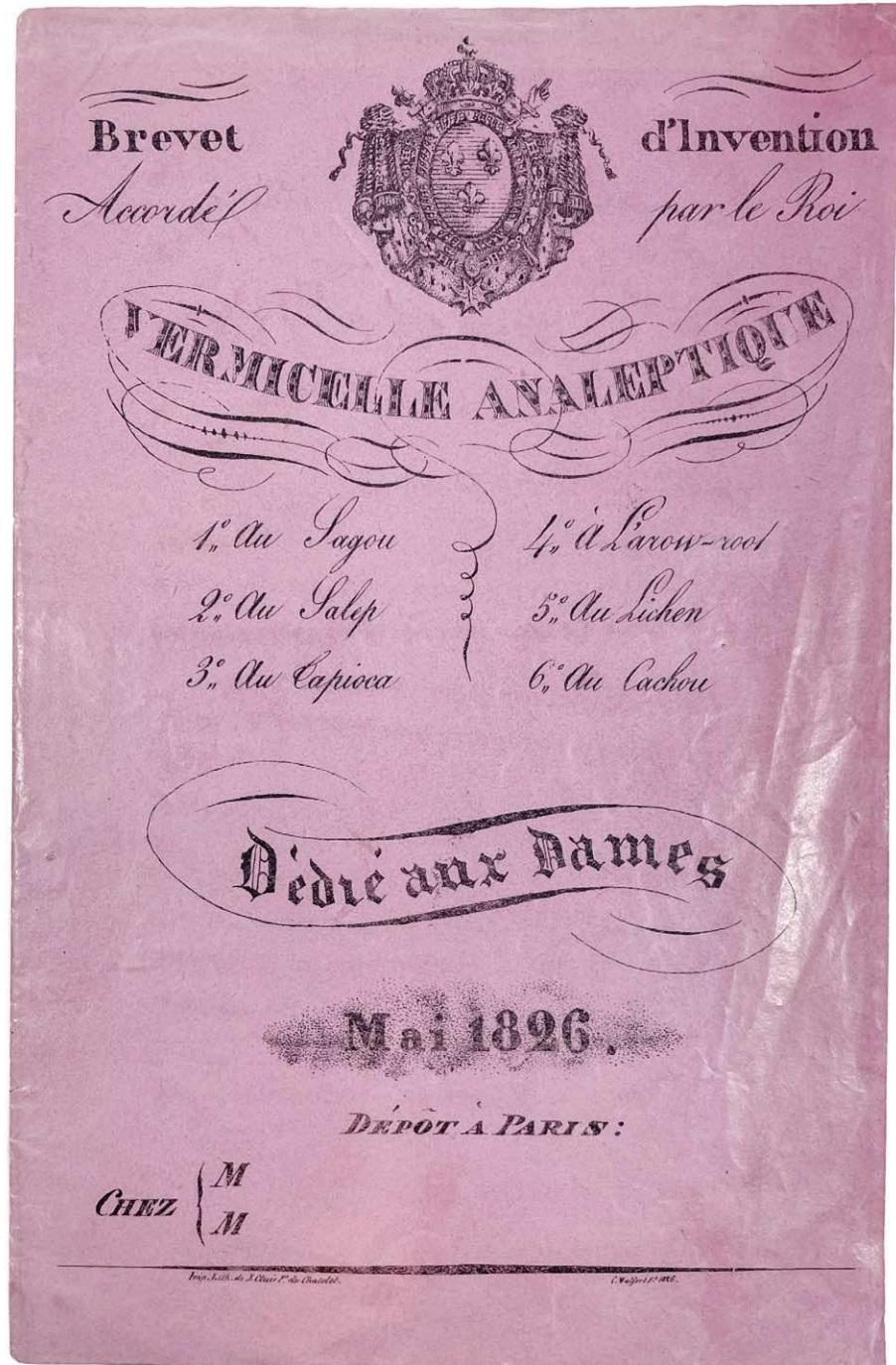
The extremely rare FIRST & ONLY EDITION of a description of a new type of pasta, one made with lichen, cashew, tapioca, sago, arrow-root, and salep (a flour made from an orchid root). The ingredients are described as being more nourishing than regular Italian vermicelli and better for the stomach and digestion. On the first page the term "analeptique" is explained as being from the Greek word *analepo*, which our author translates to "je nourris beaucoup" (I nourish a lot). In English, an analeptic is a restorative drug.

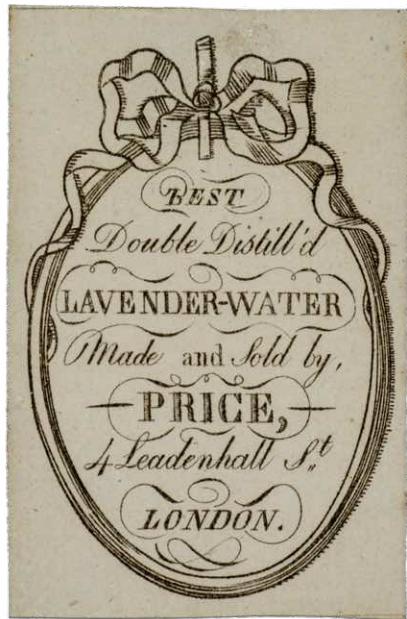
The pamphlet is beautifully produced and, at the end, the author describes how each box of pasta costs 4 francs for two pounds (though a four-pound box is also available). On the upper wrapper it is explained that this new vermicelli is "Dédicé aux Dames" (dedicated to ladies).

The wrapper is printed by the lithographer J. Cluis at Chatelet.

In very good condition.

¶ Not in OCLC.





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

Calling card: 6cm x 4.5cm. Engraved.

\$250.00

Children in the Kitchen

**45. (PHOTOGRAPHY & the kitchen.) Der kleine Koch.
[Germany?] [c.1920s.]**

8.9cm x 17.8cm each. Set of six stereoscopic photographs in their original orange envelope printed in black ink with a stamp in purple ink on the verso, envelope worn, flap of envelope creased, pencil notation on verso.

\$250.00

The extremely rare FIRST & ONLY edition of this set of stereoscopic images of a boy and a girl in a child-scaled kitchen. On the verso of each photograph is written:

Der kleine Koch
The little cook
Le petit cuisinier
El pequeño cocinero

The images are of two children posed near a kitchen table that is arranged with a large pot, two bowls, a few apples, a roast goose, a ladle, a mustard pot, and with a bucket below the table. In the background is a stove. Over their regular clothing, the boy has an apron and a chef's hat on, and the girl has a gigantic bow on her head and an apron.

The images are playful, showing the girl tweaking the boy's ear, putting a pot on his head, and tasting what he has just cooked. The boy eventually leans in for a kiss, and a hug.



Based on their clothing, and especially the large bow in the girl's hair, we can place these images roughly around the 1920s. There was a toy company in Germany at that time called Bing, who made stereoscope cameras as well as the photos to accompany them. It is possible that this set is associated with this company. They were in business from 1863 until 1933 when the company had to close as they were owned by a Jewish family who fled Germany.

On the recto of the envelope made to hold these photographs, "BING" is printed, along with an image of a globe and nicely dressed adults and children viewing through stereoscopes. On the verso, stamped in purple ink, there is an image of a child playing with a hoop and stick.

It is interesting to note that Germany has had a long-standing and early interest in the culture around children and cookery. During the 19th century *Puppenkochbücher* started to appear and were widely popular. These small cookbooks were used by girls in conjunction with their toy kitchens at Christmas time and they included actual recipes to be followed on their diminutive stoves. As cooking technology developed, so did the toy stoves (from coal to natural gas for heating). The cookbooks also had a pedagogic function as well as they prepared girls for household responsibilities (a childhood version of the *frauenzimmer* cookbooks that were also written for young women in their teens or newly married).

At the bottom lower left corner is a round symbol within the photographic print that reads "NPG."

Some wear to the envelope, but the photographs are in fine condition.



*Recommended Essences and Spices
for Communication Arts*

46. (POLITICS and gastronomy.) [Drop title:] Le limonadier du palais. [1771.]

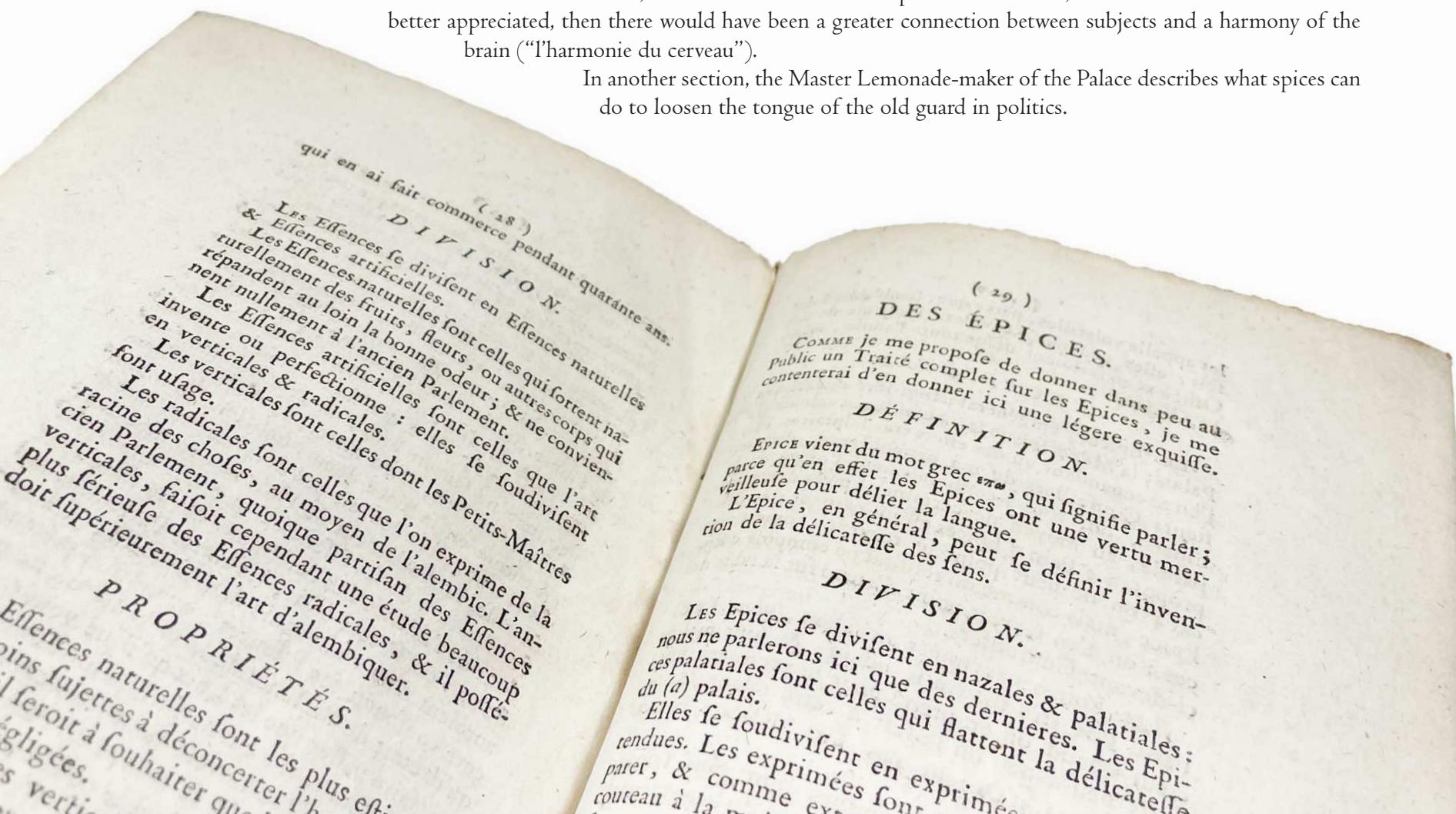
8vo.[23]-30 pp. Disbound.

\$200.00

A curious and rare essay. Written by “un Maitre Limonadier du Palais” (a Master Lemonade-maker of the Palace), the work analyses the political situation in France through a discussion of food, essences, and spices.

For example, according to our lemonade maker, essences are divided into natural and artificial essences. The natural ones, which come from fruits and flowers, are not suitable for the old parliament. In fact, if the natural essences had been better appreciated, then there would have been a greater connection between subjects and a harmony of the brain (“l’harmonie du cerveau”).

In another section, the Master Lemonade-maker of the Palace describes what spices can do to loosen the tongue of the old guard in politics.



LE LIMONADIER DU PALAIS.

ESSAI critique & raisonné d'un Maître
LIMONADIER du Palais, sur les
Essences & les Epices du ci-devant Par-
lement, Ouvrage utile à ceux qui étu-
dient la Médecine.

LORSQUE j'étois en Philosophie, car j'en ai fait un cours plein dans l'Université de Paris, je sentis s'allumer en moi une ardeur inconcevable pour l'étude des Essences : je n'en connoissois guères alors toute l'importance. Notre Professeur, qui ne se donnoit pas pour homme essentiel, négligeoit beaucoup cette partie, & se contentoit de nous donner une idée générale de l'Essence des choses. Le tems vint enfin, où je sortis d'un séjour où les Essences n'étoient point en assez haute estime pour que je pusse m'y plaire. J'entrai d'abord chez un Perruquier qui se picquoit de friser sur Essences : je ne fus pas long-tems à m'appercevoir que j'étois à une école d'où je ne pouvois puiser que des connoissances bien superficielles sur la matière que je me proposois d'approfondir. Après bien des recherches, je rencontrais enfin un homme de fort bon sens, raisonnant très-pertinemment sur les Essences : c'étoit un Limonadier du Palais. J'entrai dans sa maison en qualité de Garçon Distillateur. Au bout de quelques années, il me céda son fonds

LES Epices, en général, font fort agréables au Palais; la Médecine ne les conseille pas volontiers; j'en ai cependant vu des effets trèssalutaires. Plusieurs Conseillers de ma connaissance, devenus muets, ont tout-à-coup recouvré l'usage de la parole, au moyen de certaines Epices données à propos. Le Pain d'Epices est un manger trèsdélicat; on ne peut point le regarder comme une Epice, mais comme un résultat ou composé d'Epices: on n'en servoit point d'autre sur la table des ci-devant Conseillers.

Roughly translated to:

Spices, in general, are very pleasant to the Palate; Medicine does not readily advise them; However, I have seen very beneficial effects. Several Advisors of my acquaintance, having become mute, suddenly recovered the use of speech, by means of certain Spices given at the right time. Gingerbread is a very delicate food; we cannot regard it as a Spice, but as a result or compound of Spices: no other was served on the table of the former Councilors.

Although a self-contained essay, this was actually part of a larger work entitled *Tres-humbles et tres-respectueuses remonstrances* (30, [2] pp.). This is the last 8 pp. of that work. *Tres-humbles et tres-respectueuses remonstrances* is written by "the school children of the University of Paris, the daughter of the King." It also addresses parliamentary matters.

The date of 1771 is from the attribution by OCLC.

In good condition.

¶ OCLC: one location in Germany. As *Tres-humbles et tres-respectueuses remonstrances*, OCLC lists locations at the New York Public Library, Yale, and two locations in Europe.

CHYmie DU GOUT

E T
DE L'ODORAT,
OU
PRINCIPES

POUR composer facilement, & à peu
de frais, les Liqueurs à boire, &
les Eaux de senteurs.

AVEC FIGURES.

Ne quid nimis. Terence.



A P A R I S,

Chez PISSOT, Libraire, à l'entrée du Quai de
Conti, à la Sageffe.

M. D C C. L X V I.

Avec Approbation, & Privilege du Roi.

The Smell of Music

47. [PONCELET, Polycarpe.] *Chymie du gout et de l'odorat, ou principes pour composer facilement, & à peu de frais, les liqueurs à boire, & les eaux de senteurs*. Paris: Pissot, 1766.

8vo. Engraved frontispiece, six engraved plates, one woodcut of musical notation, and an engraved vignette in the text. xxvi, [27]-390, [2] pp. Contemporary mottled-calf, head of spine slightly chipped, marbled endpapers. \$1200.00

The third edition of Poncelet's (c.1720-c.1780) popular work on the distillation of liquors and perfumes (first ed.: 1755), their ability to maintain one's health, and the harmony of the senses. The first section contains a general discussion of distillation. The second section gives various recipes for drinks, including those for absinthe and liqueurs made from orange flowers, coffee, anise, and cassis. The third part is primarily concerned with ratafias and includes recipes using nuts, quince, cherries, and the stones of apricots. The fourth and final section (pp. 227-369) provides recipes for scents and perfumes. It is interesting to note that Poncelet has designated each of the recipes to their particular class: those made with water were considered first class; those with alcohol second class; essential oils were third class.

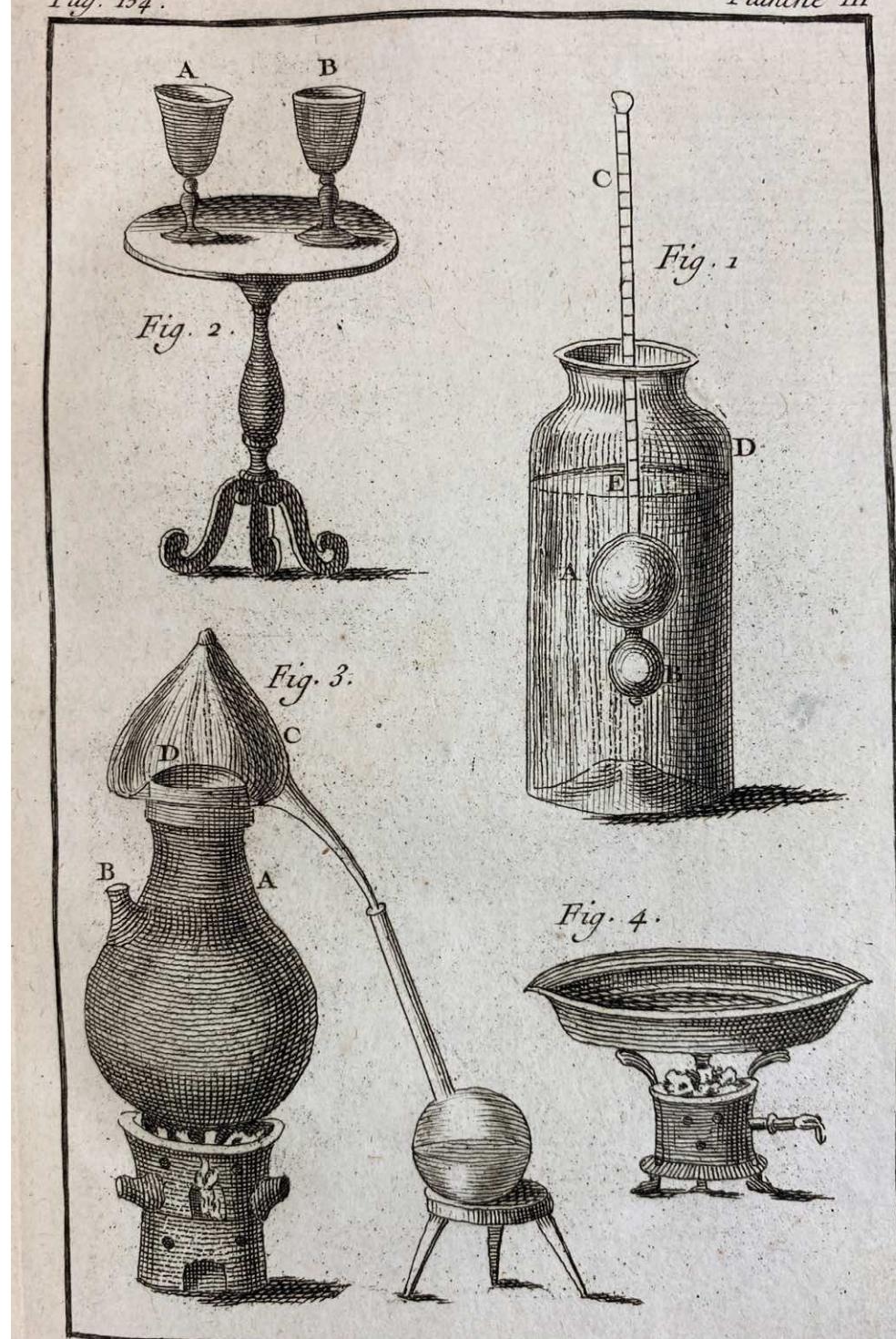
Perhaps the section for which Poncelet is most famous is his preface where he discusses a proposed pipe-organ which plays a *musique sonore* and produces a *musique savoureuse*. Each of seven notes has been designated a particular essence (e.g. A = acid, B = stale, C = sweet, D = bitter, and so on) resulting in musical compositions producing different fragrant liquors.

At the end is a sixty page dictionary with detailed descriptions of chemical terms used in the production of liquors and essences. This is followed by a fourteen page vocabulary section "ou Explications des mots & des termes qui ne sont point d'un usage familier."

The frontispiece is signed B. Audran and depicts a perfume maker's shop; the other engravings illustrate various distillation apparatus.

A good & large copy.

¶ OCLC: Cornell, Library of Congress, Winterthur, Princeton, University of Cincinnati, Menil Collection Library (TX), National Library of Medicine, University of Wisconsin (Madison), three locations in Europe, and one location in Australia; Wiggishoff p. 22. This edition is not in Montesquiou, *Pays des Aromates*.



B A C C O
I N
T O S C A N A
D I T I R A M B O
D I F R A N C E S C O R E D I
A C C A D E M I C O D E L L A C R U S C A

Con alcune annotazioni prese quasi tutte da quelle fatte dall' Autore e messe in ristretto per comodo di seco portare la presente opera in qualunque luogo.

Q U A R T A E D I Z I O N E.



IN LUCCA , MDCCXXVIII.

Per Salvatore , e Giandomenico Marescandoli .
Con Licenza de' Superiori .

“One of the Best Works of the 17th Century”

48. REDI, Francesco. Bacco in Toscana. Lucca: Salvatore, 1728.

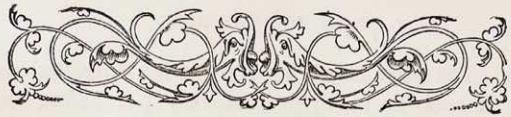
Small 8vo. Title page vignette. 84 pp. Contemporary vellum, spine gilt.
\$2000.00

A nice copy of an early edition of Francesco Redi's famous poem on wine. Redi's poem is thought to have its beginning in a drinking session at the Academia della Crusca in 1666. The situational irony of this learned body in a state of inebriation is transferred to Redi's verse as the praises of solemn literati are sung by a drunken Bacchus. The poem is filled with references to classical as well as contemporary winemaking practices.

“After taking his degree in medicine, [Redi] entered the service of the Colonna family at Rome as a tutor, and held the position five years. In 1654 he went to Florence, where he acted as physician to the Grand dukes Ferdinand II and Cosimo III. He was constantly engaged in experiments intended to improve the practice of medicine and surgery, and yet found leisure for much literary work....The ‘Bacco in Toscana’ is the best example of the dithyramb in Italian, and, although deformed occasionally by obscure imagery and diction, it remains one of the best works of the seventeenth century.” — *Catholic Encyclopedia*.

A good copy in a handsome contemporary vellum binding. With the bookplate of Franz Pollack-Parnau on the upper pastedown.

¶ OCLC records two locations only: Getty and Cornell University.



DIET FOR THE SICK.

WHEN, in consequence of some disease or accident, an invalid becomes unable or unwilling to take solid food, the nurse is often at her wits' end to tempt the appetite and to administer sufficient nutriment. This is even a more arduous task when, as sometimes happens, there are peculiarities about the case which forbid the employment of some of the most common articles of invalid's diet, or some special inability to digest them, or some unusual aversion to their flavour.

In the latter case it is sometimes the fault of the nurse, sometimes that of the cook. The food may be improperly cooked—the beef-tea may resemble pig-wash, being half cold, insipid or too salt, thin and pale, very greasy, and with pieces of broken bread floating in it; or the milk may be burnt, the corn-flour lumpy, and so

Nourishing Recipes to Rehabilitate the Sick

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

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

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

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

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

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

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

In good condition.

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

O B S E R V A T I O N S

ON THE

COMMUTATION PROJECT.

B Y

THOMAS BATES ROUS, Esq.

PRINTED BY J. JARVIS, WILD-COURT,
M D C C L X X X V I.



On Tea Smuggling & Trade with China

50. ROUS, Thomas Bates. *Observations on the commutation project.* [London:] J. Jarvis, Wild-Court, 1786.

8vo. 1 p.l., 26 pp. Later marbled wrappers.

\$1200.00

The extremely rare FIRST EDITION of Thomas Bates Rous' discussion about the legal and illegal import of tea to England, for the "passion for this foreign article [i.e. tea] in all orders of people, down to the poorest wretch who can scarcely pay for bread, is so strong, that nothing but the price at which it has been sold, could in any degree controul [sic.] the most immoderate consumption." Rous goes on to blame both the smugglers and the East India Company for the high price on this staple of the English diet, and notes that it has resulted in English tea costing 140-180% above the cost of tea on the Continent.

Because of this situation, the Commutation Act of 1784 was passed two years earlier to dramatically reduce the tax on tea (legally imported) and thus remove the market for smuggling. Rous' complaint is that it also resulted in a major loss of revenue for the Crown, an increase in other taxes, and that an alternative means should have been found to combat the smuggling of tea and high price of the product.

Different types of Chinese teas are covered (Bohea, Congou, Souchong, Singlo, and Hyson) and how the Commutation Act affected their price and the quality available (including freshness). Strategies of trade with China are also discussed.

"By lowering duties so as to remove the incentive for smuggling, the Commutation Act of 1784 marks a turning-point in the history of the British tea trade. But, in addition, the Act specifies how the East India Company was to conduct its tea trade and thus substantially qualified the monopolistic powers which the Company is frequently described to have exercised." — Hoh-Cheung & Mui, "The Commutation Act and the Tea Trade in Britain," in *The Economic history review*, December, 1963, p. 234.

The manuscript corrections in our copy are printed correctly in the edition of J. Debrett that was issued later in the same year.

¶ OCLC: University of Massachusetts Amherst and University of California (Berkeley) only.

From the San Francisco Beat Poets to a Critique of Capitalism

51. SAN FRANCISCO DIGGERS. Fall 1966-October 1969.

Twenty-six publications, sizes vary from 26.1cm x 20.4cm to 35.7cm x 21.9cm, most are street sheets, but included is one unbound book and one collection of flyers that were distributed as a paper-clipped group. (This includes the original paperclip.) Publications come from four presses: Digger Papers are printed on a spirit mimeograph machine; Communication Company and the Free City News flyers are printed on a Gestetner and Gestafax Machine; and the Kaliflower publication is printed offset.

SAN FRANCISCO DIGGER PUBLICATIONS RANGE FROM RARE TO LOST. Of the approximately 1000 estimated street sheets that were produced, less than half have survived. All were given away for free and usually through street distribution.



Below is a representative group of 23 individual flyers (or “street sheets” as the Diggers sometimes called them); one group of flyers paper-clipped together; one unbound book; and one communal newspaper. They are sorted according to the four Digger printing operations: the Digger Papers (which were printed on the SDS spirit mimeograph machine); the Communication Company (printed on Gestetner Mimeograph and Gestafax machines); the Free City News (utilizing the same printers as the Communication Company); and the Free Print Shop (from the Kaliflower Commune and mostly using an offset printer – they sometimes used letterpress and mimeography).

The San Francisco Diggers were a radical underground movement that sought to create a culture of free. They critiqued the Vietnam War and mainstream culture, as well as the commercialization of the underground scene. They established free stores, distributed free food, and started the free health clinic movement in the United States.

Unfortunately, memory is often connected to capitalism. So, in an effort to preserve the history of the San Francisco Diggers, we are happy to offer the following selection of their publications. However, if anyone would also like photocopies of the flyers below, we would be happy to oblige and send them to you gratis.

Note that all are FIRST EDITIONS and in good to excellent condition. The street sheets are listed by their first lines. The list and individual prices are as follows:

DIGGER PAPERS. Printed Fall, 1966.

term paper: the relationship between poetry and revolution. Flyer: 27.9cm x 21.6cm, printed recto. \$450.00

COOL CRANBERRY HORSEHAIR MOUTH. Flyer: 28cm x 21.6cm, printed on red paper, recto. \$350.00

COMMUNICATION COMPANY. Printed January-September, 1967.

The Communication Company \ haight/ashbury\ OUR POLICY. Flyer: 27.9cm x 21.6cm, printed recto. \$300.00

MANUSCRIPT EDITIONS NUMBER ONE \ INFORMED SOURCES. Book, unbound: 28cm x 22cm; printed recto/verso. 138, 140 pp. \$3000.00

SUNDAY, \ APRIL 2, \ 1:00 p.m. Flyer: 27.9cm x 21.6cm, printed in green, blue, red and yellow ink, recto only; signed by Allen Cohen. \$300.00

HIPPIES IN HAIGHT-ASHBURY. Flyer: 28cm x 21.6cm, printed recto. \$300.00

To The Free World. Flyer: 27.9cm x 21.6cm, printed recto and verso. \$300.00

EMMETT GROGAN \ is \ BACK! so what. Flyer: 27.9cm x 21.7cm, printed on light tan paper with binder holes along left edge, recto. \$300.00

CANDLE \ OPERA. Flyer: 26.6cm x 20.4cm, printed recto. \$300.00

ZXO____9837466 \ LINO BLOCK FLYER MMMMM (500). Flyer: 26.7cm x 20.4cm, printed recto. \$300.00

Where? \ Beach Comber's Haven. Flyer: 28cm x 21.7cm, printed recto. \$300.00

Dig! \ If, during this or any future love feast. Flyer: 27.9cm x 21.6cm, printed recto. \$300.00

FREE SPRING MOBILIZATION FREE SPRING MOBILIZATION FREE FREE
SPRING IS FREE FREE SPRING MOBILIZATION FREE FREE FREE SPRING
EE SPRING MOBILIZATION DIGGER POETRY READINGDIGGER DIGGER DIG
digger free poetry reading for the spring mobilization for pe

POETS:

Lawrence Ferlinghetti
Lenore Kandel
Lew Welch
Ed Bullins
Richard Brautigan
Andrew Hoyem
Pameis Millward
James Koller
Bill Fritsch
Jeff Sheppard
Patrick Gleason
Ron Loewinson

Date:

Thursday
April 6, 1967

Time:

1

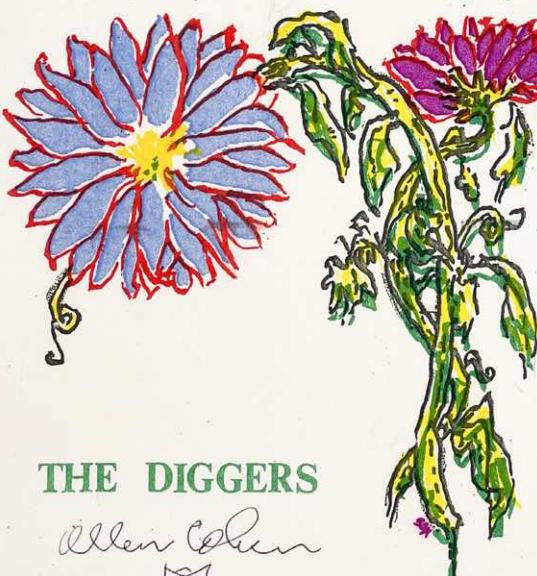
Place:

The Church
or and Ellis

ered by the
cation Company U
SERIALS
UPS



**SUNDAY,
APRIL 2,
1:00 p.m.**



Haight Street is ours to play on till
we
feel
it
beautiful
to
stop.

**the
communication
company**
a member of the
Underground Press Syndicate
(415) 626-2926

ॐ

यथा-सुलोने लबणं न पह्ये
दणिज्ञ एवं यद्यन्यमहीः ।
ग्राहं च तुद्या निष्पर्वतुर्लोके
स्ते विष्वतार्थं शरणं प्रपद्ये ॥

Toni[gh]t Thurs. April 13, 8 p.m. \ ?HAIGHT "MALL-IN"? Flyer: 27.9cm x 21.8cm, printed recto. \$300.00

ANTI-RAT DeMONSTRATION. Flyer: 27.9cm x 21.6cm, printed in blue ink, recto. \$300.00

We oughtta have our \ Heads \ examined. Flyer: 27.9cm x 21.6cm, printed recto. \$300.00

DESIDERATA \ Go placidly amid the noise and haste. Flyer: 27.9cm x 21.6cm, printed recto. \$300.00

March 31, 1967 \ THIS IS ALL BULLSHIT. Flyer: 28cm x 21.6cm, printed recto. \$300.00

kARMA\ rPAIR \ kIT. Flyer: 26.1cm x 20.4cm, printed recto. \$500.00

IF I AM DOING IT. Flyer: 27.9cm x 21.6cm, printed recto. \$300.00

Rockdance-environment Happening. Flyer: 27.9cm x 21.6cm, printed recto. \$300.00

FREE SPRING MOBILIZATION. Flyer: 9cm x 21.6cm, black ink on dark brown paper with binder holes along right edge, printed recto. \$425.00

San Francisco \ Poets \ Benefit. Flyer: 28cm x 21.6cm, printed on pink paper, recto. \$350.00

STATE OF THE SOUL PREPARED FOR WAR. Flyer: 28cm x 21.7cm, printed recto. \$500.00

FREE CITY NEWS. Printed Fall 1967-Spring 1968

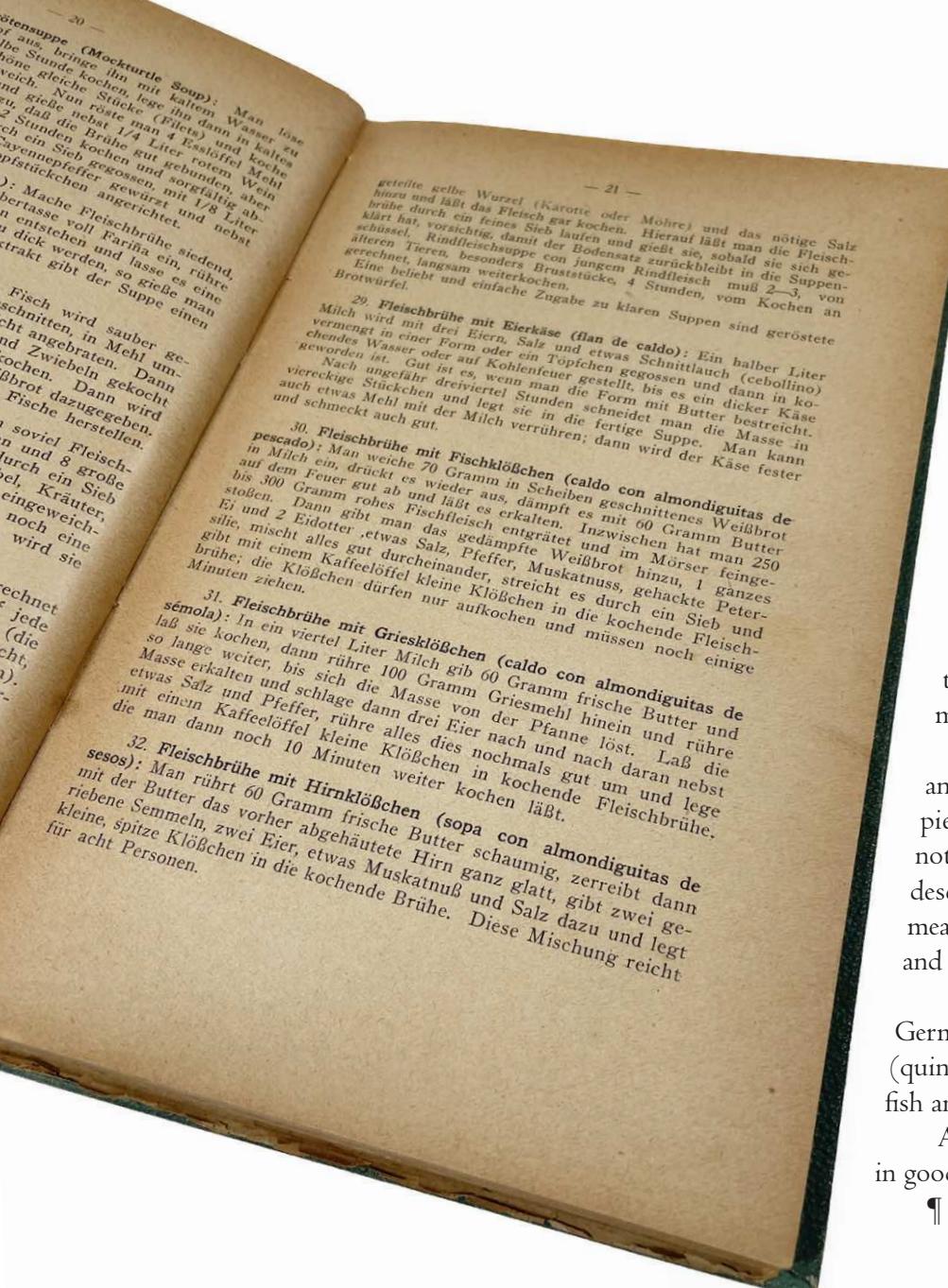
eat \ life. Flyer: 35.7cm x 21.9cm, printed in red ink on yellow paper, recto and verso. \$750.00

Twelve flyers held together by a paperclip. 1. Free City. 2. News of the day. 3. It's been unusually dark. 4. enumeration of erotic postures. 5. Daytime paranoia. 6. Are the mothers of America. 7. (collage in blue). 8. Here lies Bob Dylan. 9. For When You're Alone. 10. Do my thing. 11. Vote for me. 12. Free City News. Set of 12 flyers: 35.5cm x 21.5cm each, various ink, includes original clip that held them together, seven are recto only, five are recto and verso. \$3000.00

THE FREE PRINT SHOP. Printed Aug 1968-Dec 1972

Kaliflower Intercommunal Newspaper October 2, 1969. Newspaper: 28cm x 21.1cm, printed in red and brown ink, rectos. 3 ll. \$950.00





*An Essential Cookbook for the First Wave
of Germans to Emigrate
to South America*

**52. SCHWARTZ, Henriette. Deutsches kochbuch für
Südamerika. Buenos Aires: Fändrich, 1923.**

25cm x 14cm. 243, [5] pp. Publisher's green cloth boards, blind-stamped decorative border around sides, gilt-stamped title on upper board, corners bumped, small stain to lower board, paper browned due to paper quality. \$1750.00

The extremely rare Second Expanded Edition of this highly influential South American and German cookery book that had been written for the first generation of German immigrants. (The first edition, printed in 1918, is only recorded in an electronic edition.) In the preface, the author notes that the second edition contains a hundred new recipes that are mainly local and that she added more vocabulary to the dictionary (see below).

The cookbook is divided into the following sections: soups; starters; meat and fish dishes; vegetable dishes; sausages; flour, rice, and egg dishes; dumplings; pies; sauces; salads; desserts; and beverages (mostly alcohol-based). This work not only mentions how to use the ingredients available in South America, but also describes local cooking accessories and their maintenance, how to correctly store meat, and how to produce various kinds of butter. Also included is a German-Spanish and a Spanish-German culinary word, phrase, and number dictionary.

The cookbook is particularly thorough in that each recipe is written first in German and then in Spanish. Included are thirty-one recipes for the potato; *membrillo* (quince paste); guava paste; yerba (buena) tea; chocolate soup; and dishes using local fish and game.

Although browned throughout due to the paper quality, the copy is otherwise in good condition.

¶ OCLC: two locations in Germany only.

PIECES
FUGITIVES
ANCIENNES
ET MODERNES.
DES AUTEURS CONNUS
ET INCONNUS,
ET LES FRAGMENS DE CELLES
qu'on ne scauroit plus trouver.



A PARIS,

Chez PIERRE GIFFART, rue S. Jacques,
prés les Mathurins, à l'Image
sainte Therese.

M. D C C V.

Avec Approbation & Privilege du Roy.

*An Early Essay on the Eating and Drinking Habits of France;
The Suppressed Fourth Volume*

53. **TRICAUD, Anthelme.** *Pièce fugitives anciennes et modernes des auteurs connus et inconnus, et les fragmens de celles qu'on ne scauroit plus trouver.* Paris: Giffart, 1705.

12mo. Woodcut device on title page and one woodcut in the text. 1 p.l., v, [1], 99, [1] pp. Early 19th-century quarter-calf over marbled boards, red morocco lettering piece on spine, spine gilt, title page trimmed close slightly affecting a few letters.
\$1000.00

The FIRST EDITION of the extremely rare fourth volume of Tricaud's *pièce fugitives*, a compilation of various rare and curious literary passages. The current volume is of interest to the student of gastronomy as the largest chapter is concerned with the art of the table and is entitled "Sur l'ancien usage de se saluer à table & de s'exciter à boire." A history of various eating and drinking customs of France, the work discusses food, ritual, ceremony, and wine.

This fourth volume is particularly rare as it was immediately suppressed after publication (see Quérard, IX, 552-53 and Hain, *Presse Périodique*, 37). The first three parts were published separately one year earlier.

¶ OCLC records a location at the University of Wisconsin (Madison) only.
Not in Bitting, Cagle, or Vicaire.

Whaling in America

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

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

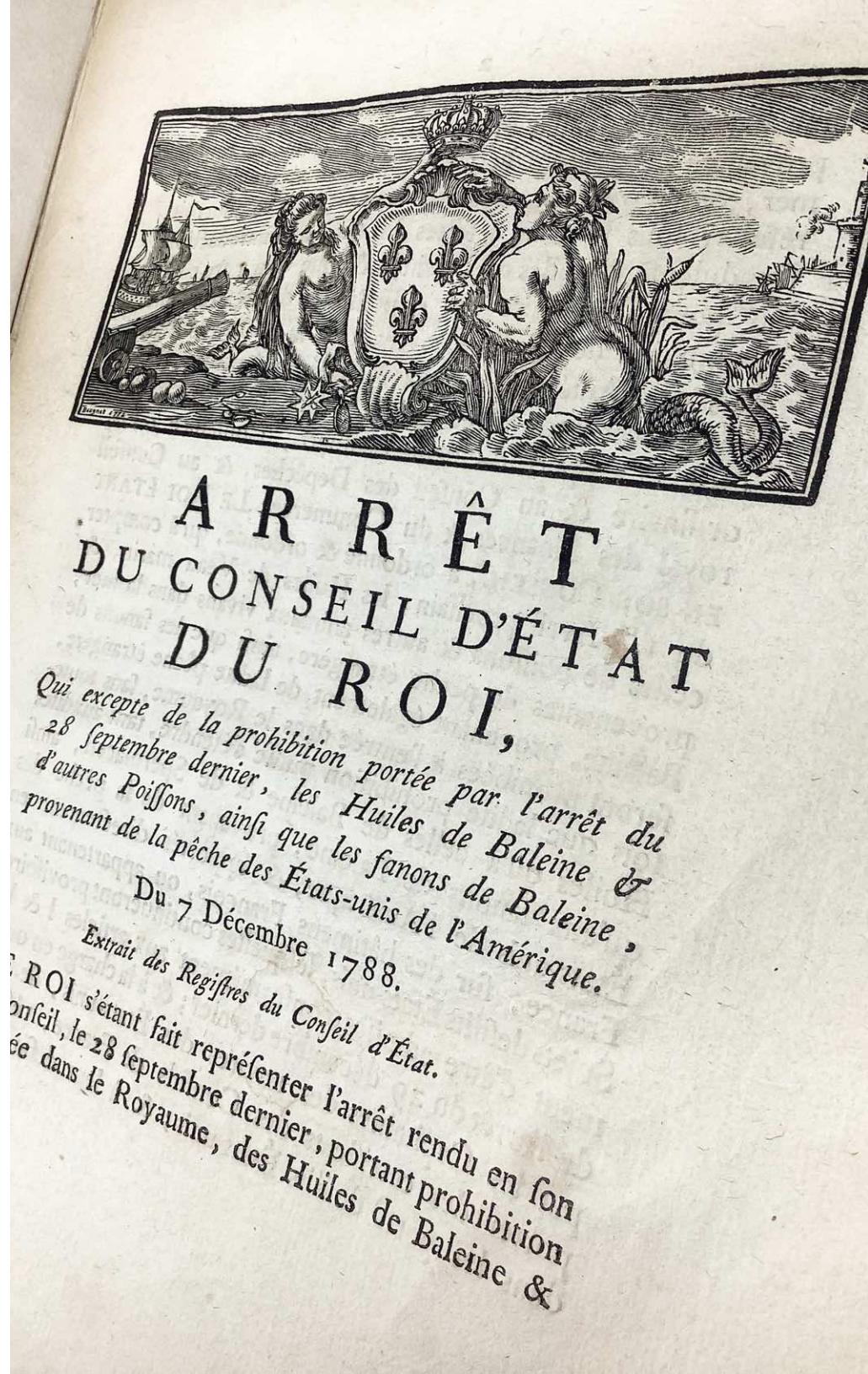
\$1250.00

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

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

In very good condition.

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



*On the Wines from Alsace;
Unrecorded*

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

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

\$1750.00

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

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

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

Early printed material about wines from Alsace are very rare.

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

¶ Not in OCLC.



INSTRUCTION

SUR

L'USAGE DU VIN DE SEGUIN,

*Maître en Pharmacie et membre de la Société
de Pharmacie de Paris,*

Dans le traitement de plusieurs maladies, et particulièrement dans celui des Fièvres;

ET MANIÈRE DE SEN SERVIR (page 3).

*Medicus curatione febrium per kinamkinam
se gerit ut arbitr morbi et instaurator
naturæ. TORTI.*

Nota. Ce Vin ne se trouve que chez M. SEGUIN,
Maître en Pharmacie, rue St.-Honore, au coin de la
rue Neuve-du-Luxembourg, n° 378, à Paris, et dans
les dépôts qu'il a établis dans les Départemens.

PARIS,

DE L'IMPRIMERIE DE D. COLAS,

Rue du Vieux-Colombier, N° 26, F. St.-G.

1812.

Drink Wine for a Fever

56. (WINE.) **Instruction sur l'usage du vin de Seguin.**
Paris: Colas, 1812.

8vo. 28 pp. Contemporary blue wrappers, wrappers slightly dampstained and browned, stitched as issued, spine faded. \$350.00

The very rare Second Edition of this work on how one should drink wine to get ride of a fever. The wine discussed in the current pamphlet is that which is produced and sold solely by Gilbert Seguin, a pharmacist who can be found on rue St. Honore in Paris. The first edition of this work was 24 pp. only and according to OCLC, survives in one copy only (in Spain).

The work begins with testimonies that Seguin's wine (known as a febrifuge) was so effective in curing fevers, that it has been approved by the Paris Academy of Medicine and the government has "ordered its use in military hospitals." Included are instructions on how to use the wine; what afflictions it has been known to cure; a couple of excerpts from journals telling of the wine's efficacy; and a list of other remedies that may be purchased from the pharmacist Seguin. A febrifuge assists those suffering from a fever by lowering the person's body temperature.

By all accounts, this was a popular remedy. We have seen two other editions printed in 1817 and in 1820. These later editions continue expand as they add new testimonials.

With an early manuscript shelf label on the inner upper wrapper.

In good condition preserved in its original wrappers.

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

Beware of Counterfeit Wines!

57. (WINE.) Instruction sur l'usage du vin de Seguin. Paris: Colas, 1817.

8vo. 38, [2 - blank] pp. Original printed blue wrappers, stitched as issued, spine worn, lower wrapper with some abrasion, final blank leaf with a piece missing from the lower edge. \$300.00

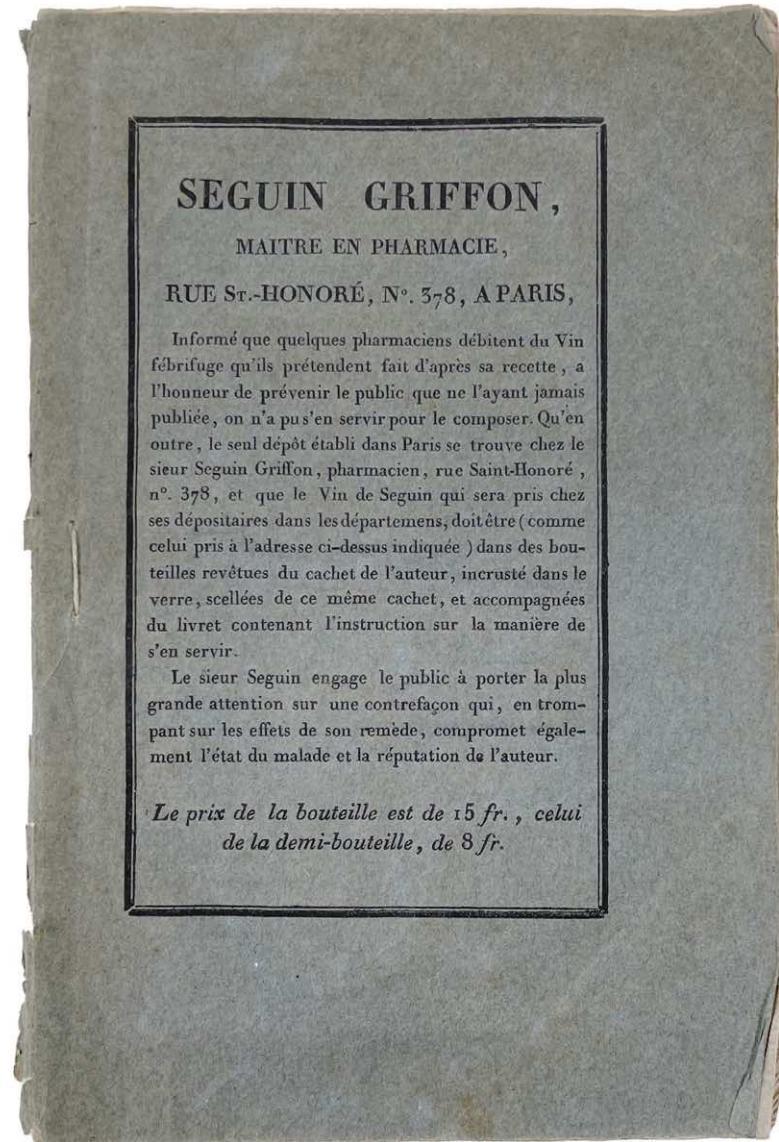
An extremely rare expanded edition of this work on how one should drink wine to get rid of a fever. The wine discussed in the current pamphlet is that which is produced and sold solely by Gilbert Seguin, a pharmacist who can be found on rue St. Honore in Paris. The current edition has 14 more pages than the equally rare first edition from 1810.

The work begins with testimonies that Seguin's wine (known as a febrifuge) was so effective in curing fevers, that it has been approved by the Paris Academy of Medicine and the government has "ordered its use in military hospitals." Included are instructions on how to use the wine; what afflictions it has been known to cure; a couple of excerpts from journals telling of the wine's efficacy; and a list of other remedies that may be purchased from the pharmacist Seguin. A febrifuge assists those suffering from a fever by lowering the person's body temperature.

By all accounts, this was a popular remedy. We have seen two other editions printed in 1812 and in 1820. These later editions continue to expand as they add new testimonials. In our edition, there are 7 pp. of testimonials that were written after the previous edition of 1812.

Proof of the popularity of Seguin's wine can be found on the binding. On the upper wrapper is an announcement warning all consumers of Seguin's wine to be wary of counterfeit remedies and to look for Seguin's official stamp on his bottles so as to avoid the negative effects of taking counterfeits of his remedy.

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



quatorzième jour, elle fut de courte durée et n'exigea qu'un régime tonique et la continuation du remède précieux auquel M. Ferrari doit la vie.

COTTEREL, *médecin, docteur de la faculté de Paris, ancien médecin en chef des hôpitaux militaires, etc., Rue de Verneuil, N°. 17.*

*Doubled in Size to Include
New Remedies*

58. (WINE.) Instruction sur l'usage du vin de Gilbert Seguin. Paris: Lefebvre, 1820.

8vo. 47, [1], pp. Unbound and stitched as issued, some browning and soiling to title page. \$300.00

An extremely rare expanded edition of this work on how one should drink wine to get rid of a fever. The wine discussed is that which is produced and sold by Gilbert Seguin, a pharmacist who can be found on rue St. Honore in Paris. The current edition is double the size of the first edition of 1810 (which survives in only one location: Spain).

The work begins with testimonies that Seguin's wine (known as a febrifuge) was so effective in curing fevers, that it has been approved by the Paris Academy of Medicine and that the government has "ordered its use in military hospitals." Included are instructions on how to use the wine; what afflictions it has been known to cure; and a couple of excerpts from journals telling of the wine's efficacy. A febrifuge assists those suffering from a fever by lowering the person's body temperature.

By all accounts, this was a popular remedy. We have seen two other editions printed in 1812 and in 1817. These later editions continue to expand as they add new testimonials and, in the current edition, 24 pp. of descriptions of new products including a balm to cure frostbite; worm pills; a syrup against convulsions; a balm for rheumatism; and a cream for improving one's complexion.

¶ Not in OCLC.

« Parmi les meilleurs remèdes que la médecine ait découverts jusqu'ici pour la guérison des fièvres, le Vin connu sous le nom de *Vin de Seguin* paraît avoir obtenu le premier rang. On n'hésite donc point à recommander publiquement l'usage d'un remède qui, par ses heureux et constants effets, a mérité le suffrage unanime de tous les hommes instruits dans l'art de guérir. Il est également utile comme préservatif et comme curatif. L'Auteur distribue une Instruction claire et précise sur la manière la plus avantageuse d'employer son spécifique.»

JOURNAL DES DÉBATS du 3 août 1809.

Les pharmaciens, médecins et chirurgiens des départemens trouveront régulièrement chez M. Seguin tous les produits chimiques, préparés avec le plus grand soin.

COFFRES DE PHARMACIE pour la campagne ou les voyages, avec une Instruction sur la manière d'administrer les médicaments qu'ils renferment.

Nota. M. SEGUIN a l'honneur de prévenir le Public que M. M. Mathieu, apothicaire à Nanci, lui a confié le dépôt général de ses Boules de Nanci.

Nota. Les demandes devront étres accompagnées de l'argent, ainsi que lettres affranchies.

*A French Aristocrat Seeks
a Fair Price for Wine*

59. (WINE.) [Magon, Nicolas Louis Marie, marquis de La Gervaisais.]
Enquête analytique sur les vins. Paris: Delaforest, 1829.

8vo. Ornate engraved printer's device on title page. 38, [2 - blank] pp. Contemporary wrappers, stitched as issued, untrimmed. \$950.00

The extremely rare FIRST & ONLY EDITION of this discussion on wine, a critique of its taxation, how such taxation results in adulterated wines, and the effects it has on the cabarets of Paris.

Nicolas Louis Marie Magon, marquis de la Gervaisais (1765-1838) was a prolific writer who often took up the pen to share his political views. Although he was a nobleman, he was enthusiastic of the Revolution and even wrote an optimistic pamphlet about the events of 1790. He fled to England in 1791 but returned to France during the Terror and managed to retain his family fortune. Upon his return he continued to be a prolific author of pamphlet literature, several of which predicted the fall of Napoleon.

In the current work, Magon argues for reduced taxation of wine. What is of interest for the historian of wine, are the numerous statistics that he uses concerning the consumption of wine in France to defend his arguments. He also points out that the current tax structure for the sale of wine is detrimental to cabaret owners. The tax amount is so high that the merchants are forced to adulterate their wines in order to make ends meet.

Not only is this bad for the public that visits the cabarets, but it is bad business for the winemakers. In Magon's opinion, not only should the taxation of wine be reduced, but "vineyard interests would be better served by strict supervision with regard to the alteration of wines." In the end, he is basically arguing for good wine at a fair price.

Although no author's name appears on this publication, we were able to attribute authorship to Magon based on information at the Bibliothèque nationale de France (which catalogues his works under the name of La Gervaisais, Nicolas Louis Marie Magon de, though French biographies usually have his name listed as we have above).

In original state and in very good condition.

¶ OCLC: two locations outside of the United States.

ENQUÈTE ANALYTIQUE

SUR

LES VINS.

On s'abuserait beaucoup, si on pensait que l'élévation des tarifs est le principal motif de ces plaintes si amères.... C'est plutôt la rigueur, la fréquence des exercices; c'est principalement la surveillance, la défiance, et enfin le déploiement de toutes les mesures de répression. (*Rapport sur le projet de loi relatif aux boissons*, 27 mai 1829).



PARIS,

A. PIHAN DELAFOREST,

*Imprimeur de Monsieur le Dauphin et de la Cour de Cassation,
rue des Toyers, N° 37.*

1829.

*How to Make Sure that the Best French Wines
Come to England*

60. (WINE.) [Drop-title:] Reasons humbly offered to the consideration of the honorable the house of commons, against part of a bill...whereby the importation of wine in bottles is proposed to be prevented. [London: William Bowyer, 1728.]

Bifolium: 30.8cm x 19.5cm (folded). [4] pp. Signs of having been folded twice.

\$1750.00

The FIRST and ONLY EDITION of this early argument concerning the care and handling of French wines being sold in England. Our anonymous author is trying to stop Parliament from passing a law that will prohibit bottled French wines from coming into England. He argues that in order to preserve the taste and quality of French wines, wines must be bottled in France before they are sent to England. The pamphlet begins:

All French Wines, especially Burgundy, Champagne, Cote-rotee, and Hermitage, are so difficult to be dressed, purged, and then preserved in their full Taste, Flavour, and Fineness, unless bottled off at the critical Time, that they often elude the Skill of the greatest Artists, of which many are daily convinced by costly Experience.

When he writes that they “elude the Skill of the greatest Artists,” he is referring to the wine merchants in England who bring the French wine over in bulk and then bottle it in England. The pamphlet argues that there is neither the skill nor the taste among the wine merchants in England to handle French wines correctly; furthermore, he also warns that many English-bottled French wines are, in fact, adulterated with wines from Spain and Portugal.

The document argues that the law would result in “prime old Claret” only being available “at most extravagant Prices” in England due to the monopoly that would ensue from the law. The author is clearly appalled that “the Nobility and Gentry of the Countrey should subject themselves to such a Monopoly, which must certainly raise the Price of their Wines, already high enough, and bring them in Danger, nay almost under a Necessity of drinking Wines that are adulterated, or of entertaining a Wine-Cooper in the House as well as a Butler.”

The plea went unanswered and the bill was signed into law by George II just days after this pamphlet was printed. The ban on bottled wine imports stood relatively unaltered until 1745 and, in practice, restricted the importation of French bottled wine until 1800.

Docket title on final page: *Reasons humbly offered to the consideration of the honourable the House of Commons, against prohibiting the importation of wine in bottles, &c.*

According to the ledgers of William Bowyer, he printed this document for someone named “Hamilton” on 14 and 20 May, 1728.¹ A total of 700 copies were printed.

In very good condition.

¶ OCLC: Case Western University and two locations outside of the United States.

¹ *Bowyer Ledgers, the printing accounts of William Bowyer Father and son...1699-1777* is available in pdf format at <https://zenodo.org/record/1342527#.ZD8ACnbMKM9> through the website for the Bibliographical Society.

REASONS

Humbly Offered to the

Consideration of the Honourable
the House of Commons, against Part
of a BILL now depending, intituled,
A BILL for Repealing the present Duties
payable upon Wine Lees imported, and laying
new Duties thereon, and for other Purposes
therein mentioned, whereby the Importation of
Wine in Bottles is propojoed to be prevented.

ALL French Wines, especially Burgundy, Champagne, Cote-
rotee, and Hermitage, are so difficult to be dressed, purged,
and then preserved in their full Taste, Flavour, and Fine-
ness, unless bottled off at the critical Time, that they of-
fer the Skill of the greatest Artists, of which many are daily
employed, at a very costly Experience. That French Wines can be more easily
brought into England, the Materials for do-
ing which are more plentiful, and cheaper by
far than in France; such being
the case, that French Wines are no longer
so dear here, and cheaper by

Japanese Design

61. (WINE: sake.) Album of Japanese sake and food labels, Taisho-Showa period [1920s-1950s].

Album: 23cm x 18cm. Labels range from 5cm round to 6cm x 10cm. Over 100 labels (including duplicates) are included. \$600.00

A colorful collection of Japanese *sake* labels, including several for various foods, and *shoyu* soy sauce. The majority are printed offset, but several are also printed lithographically, and as a collection, they offer a nice display of Japanese graphic design in the first half of the 20th century.

Some include text in English, and one or two are from the Meiji period (1862-1912). Also provided are brief translations into English of most of the individual labels. Although we have had several European wine label collections in the past thirty years, this is the first time we have had a wine label collection from the East.

The labels have been loosely inserted into a recent album and can be easily removed.

In very good condition.



A Portfolio of Czech Wine Labels

**62. (WINE.) Svolinsky, Karel. Vinarské štísky. [Vintner labels.]
N.p.: [Joseph Oppelta & Sons], c.1930s.**

Album: 24.5cm x 23.5cm. Labels range from 17.5cm x 12cm to 9.5cm x 2.5cm. [14] ll. Original card wrappers, held together by its original piece of twine, printed paper label on upper wrapper.

\$250.00

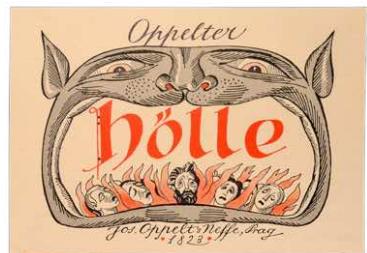
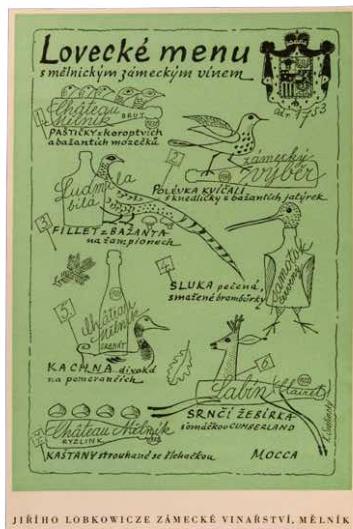
A lovely and possibly unique album of sixteen different mounted wine labels and pieces of artwork by Karel Svolinský, a well-known Czech artist. Some of the labels represent well-known French wines (e.g. Chateauneuf de Pape & Moulin à Vent) whereas others are mostly from Jos. Oppelta, a wine distributor in Prague which began business in 1823.

According to Wikipedia, Svolinský was a famous Czech painter, graphic designer, illustrator, and typographer. He lived from 1896 until 1986 where he died in Prague. Fifteen years later, the National Gallery in Prague held a large retrospective of his work.

Czech wine labels are rare.

In fine condition.

¶ Not in OCLC or the usual wine bibliographies.





*Celebrating A Giant Winemaking
Enterprise in Soviet Uzbekistan*

63. (WINE: Uzbekistan.) Samarkand vinosi = Samarkandskie vina [Samarkand Wines]. Moscow: Reklama, 1971.

22.3cm x 22cm. Many illustrations and photographs in the text. [84] pp. Publisher's gilt-embossed cloth with original illustrated dust jacket, small tears along edge of dust jacket.

\$1000.00

The extremely rare UNRECORDED heavily illustrated catalogue dedicated to wines and various fortified wines from "the prime Samarkand enterprise, the Khovrenko Winery." Many labels from the winery are represented in the catalogue. Each label is accompanied by a photograph of the bottle and a brief description of the wine including the varietal it is made from, the alcohol level, tasting notes, and medals it has won at competitions. The text is written in both Uzbek and Russian.

This work is divided into eight sections, distinguished by alcohol level and aging period. The aging period varies from some months (an absolute minimum in the Soviet period) to "more than 2 years." There are also poems and fanciful artwork on the facing pages of the wine descriptions.

Included among the varietals used to make the wines in this catalogue are Bayan Shirey (native to Azerbaijan); Riesling; Saperavi & Rkatsiteli (both native to Georgia); Morastel (also known as Mourvèdre); Muscat; "Tavk-peri;" Aleatico (Italian); "Copra;" and Kishmish (Hungarian).

In the introduction we find that Khovrenko Winery had once been a "small craft-style" winery begun in 1868 by Dmitry Lvovich Filatov. After Filatov's death in 1914, the winery was nationalized and Mikhail Khovrenko (1866-1940) was given control over it. Eventually Khovrenko made it into a massive production facility that "grows 16 million tons of grapes in

6 years" and is "one of the most mechanized enterprises in the country...where only a small amount of labor is needed." After Khovrenko's death, the winery was named after him.

Khovrenko made a significant contribution to the development of Uzbek winegrowing and winemaking. He "was the first professor of winemaking in Russia. He systematized the types of wine being made and cultivated several new varieties of grapes, which are still used to produce Uzbek wines. Khovrenko tested and introduced new technologies for wine production, and developed technological schemes for such vintage wines as Gulyakandoz, Shirin, Cabernet Liqueur, Aleatico, Uzbekiston and Farhad."¹

As this work was published to celebrate the 2500-year anniversary of the city of Samarkand it also includes photographs of the city.

Wine books from the Eastern Bloc are extremely rare.

¶ Not in OCLC.

¹ <https://traveltomorrow.com/samarkands-khovorenko-winery/>.





The Antinomian Press, December 2023
This catalogue was downloaded
from kinmont.com.

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