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Catalogue 4

Amsterdam NVvA Fair

~ October 2024

Books for Cooks



## [1] BILGRAY'S GARDEN

### [Menu] *Bilgray's Garden Wine List*

Colon, Republic of Panama : Imp. Minerva, [ca.1938].

Single leaf (270x140mm) stiff cream card, printed verso & recto. Lightly soiled, ink stamp adding *Milwaukee Brewing* drinks to bottom; some signs of commercial use; central crease, rust mark left from a paperclip attaching a daily special to the list.

Max Holmer Bilgray (1884-1958) was a saloon keeper in Chicago, Reno and Wyoming. When the Volstead Act was passed establishing Prohibition, he moved to the Panama Canal Zone. He opened Bilgray's, Tropic Bar & Restaurant in 1921 in Colon, at the eastern or Caribbean end of the otherwise dry Panama Canal Zone. A haven for ex-patriates, Bilgray's regular customers were business owners, society figures, movie stars, sophisticated gamblers and US Military officers,<sup>1</sup> (Bilgray's was off-limits to enlisted personnel): the central American version of Rick's Place in Casablanca, Bilgray's was often the model for the matinee comic romances produced during the 1930s involving cabaret performances in outdoor tropical settings and actors such as Dorothy Lamour, Ginger Rogers, Fred Astair and the likes.

The bar became internationally famous in 1930 in connection with the 'Hallelujah' cocktail, a drink invented by Bilgray and dedicated to the American evangelist and prohibitionist Aimee

Semple McPherson "in honour of [her] visit, (incognito) to Bilgray's Caberet"<sup>2</sup>. The cocktail: brandy and rum, shaken with lemon, vermouth and grenadine<sup>3</sup>.

In 1938, Bilgray's Garden was established as an open-air cabaret with dancing, floor shows and cabaret. The spirits and cocktails offered were sophisticated and included the Hallelujah. Native spirits were offered as well as American and European traditional spirits. Slings, Rickies and Fizz were also popular. The wine list offers appellation wines from Europe, even Champagne, all in quarts and pints (no bottles!). The beers appear to be local imitations as Bass is spelt *Bass's* and Guinness is *Ginnes's Stout*.

A rare ephemeral item evoking the heady days of the 1930s.

§ Unrecorded.

<sup>1</sup> Berry, Jeff & Wondrich, David. *The Oxford Companion to Spirits and Cocktails*. New York : Oxford University Press, 2022. pps.81-82.

<sup>2</sup> Ibid.

<sup>3</sup> Baker, Charles Jnr. *Jigger, Beaker & Glass*. New York : Derrydale Press, 1939 p.49.

Item #10714

\$200.00 AUD | € 125



## [2] CANTINETTA DI PALAZZO ANTINORI

### [Menu] *Cantinetta di Palazzo Antinori [circa 1972]*

Bifolium (305x225mm) light off-white printed card, [4]pages. In Italian. Handwritten specials to p.2. Recto faintly soiled; very small scuff to bottom edge.

The cover is a reproduction of the monochrome watercolour illustration of "Firenze - Piazza & Palazzo Antinori"<sup>1</sup> by Seve Sospizio, 1960. Page 2 has: *Tartine e Panini, Salumi e Sott'olio della Fattoria di S. Cristina, Minestre - Pietanze - Insalate*. Page 3 has *Formaggi, Frutta e Dessert, Vini, Bevande*. The rear cover is blank save for the restaurant's mark.

Cantinetta Antinori, is a wine bar and restaurant, that was established in the centre of Firenze in 1957 by the Antinori family in their 15th century Palazzo. The Palazzo, which has been in the family since 1506, is considered to be one of the finest examples of early renaissance architecture in Firenze and has remained in the ownership of the Antinori family since then. Tracing the family's involvement in the Tuscan wine industry back to 1385, Antinori is Tuscan and wine-making nobility and their wines, particularly Tignanello and Solaia, are considered some of the finest in Italy. Antinori is one of the oldest continuously operating family businesses in the world.

The Cantinetta has always served traditional Tuscan cuisine, featuring local seasonal produce, olive oil and wine (both by the bottle and the glass) from the Antinori estates.

Today it is considered one of the more elegant (and expensive) Florentine dining experiences. Circa 1972, the menu and fare were simpler and perhaps more affordable.

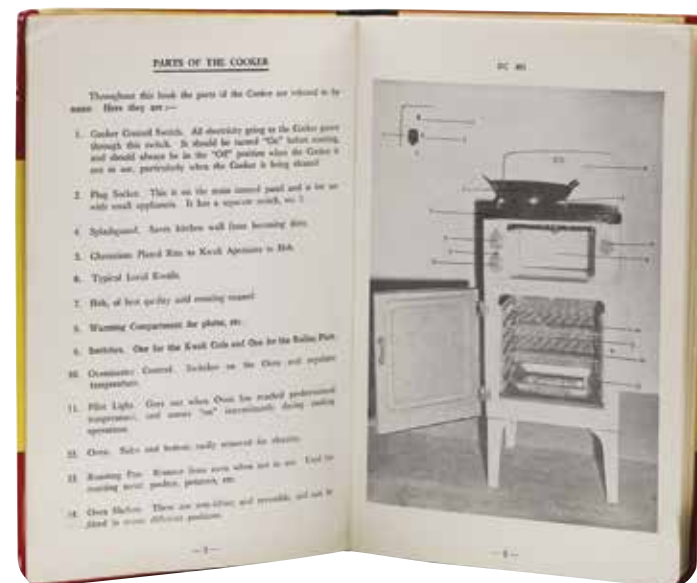
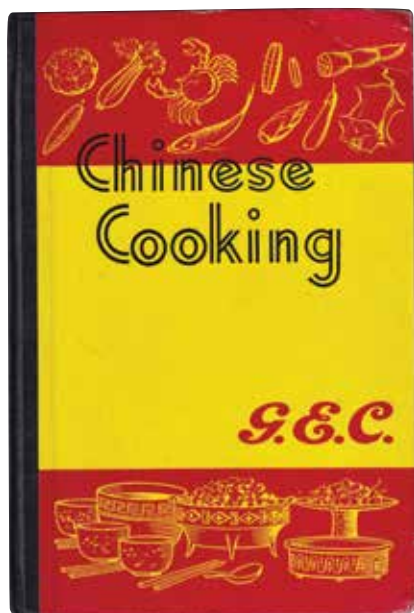
Here the dishes are typical Florentine wine bar fare including Tuscan breads, schiacciata, salumi, salsiccia di cinghiale and fagioli all'uccelletto. The specials include 'Trippa Fiorentina' a very traditional dish once served as street food. The wine selection is all from the Antinori estate but predates the establishment of the now renowned super-tuscans, Tignanello and Solaia. The premium wine offered was the Antinori 'Chianti Classico' Rosso Riserva 1967; a sangiovese made in the traditional style with two years bottle age. 1967 was an exceptionally fine vintage in Tuscany and is considered as the vintage of the 60s in Italy. Coincidentally it was also the year the DOC regulations were introduced to Chianti. In recent years, sister Cantinetta Antinori restaurants have been opened in Zurich, Vienna, Moscow, Monte Carlo and most recently, London. Seve Sospizio (1908-1962) was a self-taught Italian landscape artist who lived most of his life in Firenze. His works can be found in the Uffizi Gallery, on display in the Vasari corridor and in the Pitti Palace.

An excellent ephemeral item.

Item #10712

\$200.00 AUD | € 125





### [3] GENERAL ELECTRICAL CORPORATION

#### *Chinese Cooking by G.E.C. Electric Kwali Cookers*

Singapore : The General Electric Co (Malaya) Ltd, undated circa.1958. [Second Impression, first published circa 1953]. Printed by Luen Wah Press, Singapore. Price \$4.00

Octavo (210x140mm) quarter bound black cloth, red and yellow illustrated printed boards, [2],134pp. Four full page monochrome photographic illustrations of cooker models. Bilingual parallel Chinese (verso)/English (recto) text. Boards edges faintly worn, one corner gently bruised; edges faintly aged; internally bright, crisp and fine.

A manual for using the G.E.C. DC 461 Kwali Cooker, an electric stove with a regular oven, a boiling hob and a special electric hob with a curved heat coils designed to hold and heat a Kwali (akin to a wok); also to be used for the table top versions. G.E.C. (the British Corporation) first produced the Kwali Cooker in 1953 and 1000

cookers were purchased by the Singapore City Council for residents under a new installation plan.<sup>1</sup> The manual provides instruction for a range of mostly Asian dishes. Measurements are given in 'katty' as well as cups.

There are approximately 130 recipes, roughly 2/3 Asian and 1/3 Continental European. Of the Asian recipes, most are Chinese or of Chinese heritage, but there are a number reflecting the broader heritage of Singapore and Malaya including curries, the use of Indonesian and Indian ingredients and the influence of Vietnamese and Thai soups. The vegetable chapter is particularly large and mostly Asian. By contrast the meat and baking chapters are almost all British; beef and kidney pie, rock cakes, roast mutton, Cornish pasties, Welsh cakes etc. The recipes are not attributed.

G.E.C. was a British based, international manufacturer and distributor of electrical household goods. The advertisements in the book are for their other domestic products: refrigerators, fans, vacuum cleaners, toasters, kettles, light fittings, irons etc.

An intriguing collection of recipes created for new technology that is representative of the confluence of Eastern and Western influences in Singapore as Malaya and Singapore became independent states.

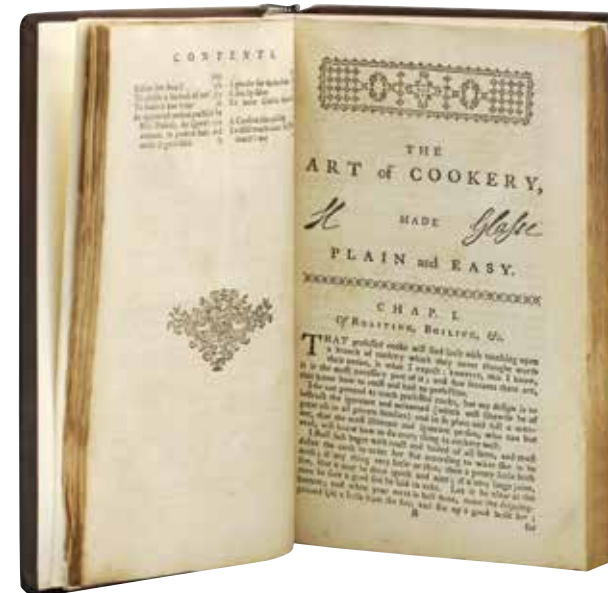
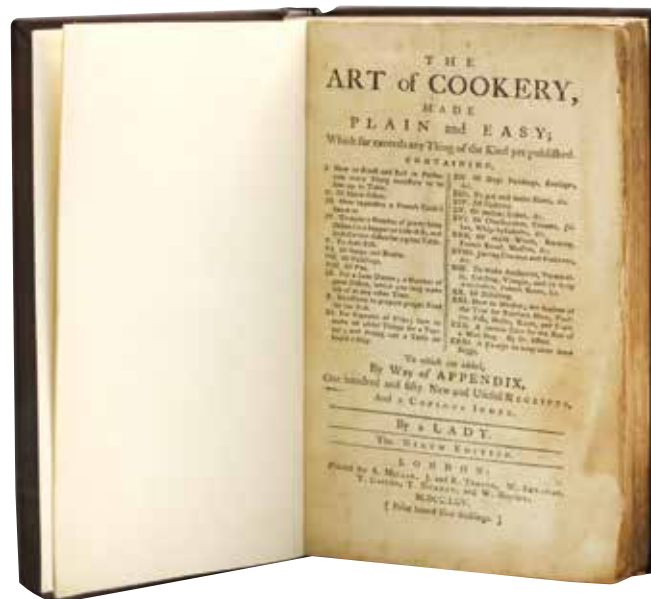
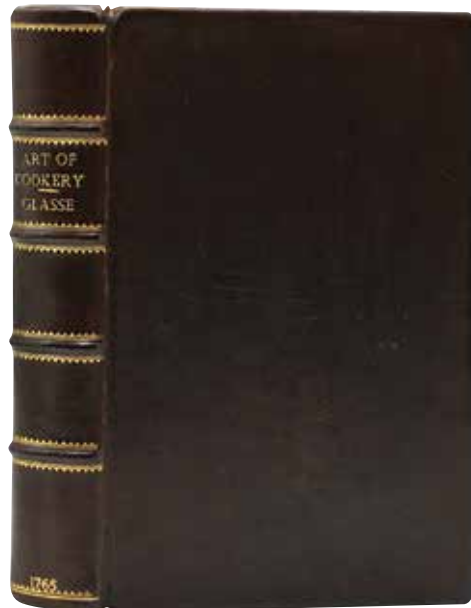
Scarce. An excellent copy.

§ OCLC records two holdings, National Library of Singapore, Harvard.

<sup>1</sup> The Straits Times, 24 November 1953, p.2

Item #10785

**\$350.00 AUD | €225**



[4] A LADY [GLASSE (née Allgood), Hannah (1708-1770)]

*The Art of Cookery, Made Plain and Easy; which far exceeds anything of the kind yet published. Containing, I. How to roast and boil to perfection every thing necessary to be sent up to table. II. Of made-dishes. III. How expensive a French cook's sauces is. IV. To make a number of pretty little dishes for a supper or side-dish, and little corner-dishes for a great table. V. To dress fish. VI. Of soups and broths. VII. Of puddings. VIII. Of pies. IX. For a Lent dinner; a number of good dishes, which you make make use of, at any other time. X. Directions to prepare proper food for the sick. XI. For Captains of Ships; how to make all useful things for a voyage; and setting out a table on board a ship. XII. Of hogs puddings, sausages, &c. XIII. To pot and make hams, &c. XIV. Of pickling. XV. Of making cakes &c. XVI. Of cheese-cakes, creams, jellies, whip-syllabubs, &c. XVII. Of made wines, brewing, French bread, muffins, &c. XVIII. Jarring cherries and preserves &c. XIX. To make anchovies, vermicella, catchup, vinegar, and to keep artichokes, French beans, &c. XX. Of distilling. XXI How to market; the seasons of the year for butchers, meat, poultry, fish, herbs, roots and fruit. XXII. A certain cure for the bite of a mad dog. By Dr Mead. XXIII. A receipt to keep clear from Buggs. To which are added, by way of appendix, one hundred and fifty new and useful receipts, and a copious index.*

London : Printed for A. Millar, J. & R. Tonson, W. Strahan, T. Caslon, T. Durham, and W.Nicoll. 1765. Ninth Edition.

Octavo (205x125mm) recently rebound in contemporary style plain full brown calf boards, four raised bands, five compartments, simple gilt tooled spine, edges lightly sprinkled red, [2],vi,[24],336,48,[24]pp : A<sup>8</sup>, a<sup>8</sup>, B-Y<sup>8</sup>, <sup>2</sup>A<sup>8</sup> (-A1), <sup>2</sup>B-<sup>2</sup>D<sup>8</sup>, <sup>2</sup>E<sup>4</sup> . Printed signature "H. Glasse" to B1 and <sup>2</sup>A2. New endpapers, top edges trifle dusty, tight-backed; lightly foxed; unevenly trimmed; bookplate "Ex Libris Trevor Nottle" to front pastedown. This edition published with no illustration. P.273 misprinted as p.373.

First published anonymously, in 1747, *The Art of Cookery* is perhaps best known for a phrase attributed to it, that it does not contain, "First Catch Your Hare" although it does contain an excellent recipe for roast hare. Glasse's authorship, revealed in the fourth edition, was disputed until 1937. Enlarged and enhanced by Glasse up to the sixth edition, *The Art of Cookery* is noteworthy not only for very early recipes for ice-cream and curry, but also a marked emphasis on precision of cooking times and directions, and clarity and simplicity of language. It went on to become the most successful and popular cookery book of the later half of the Eighteenth century (at least twenty-one editions up to 1852); much admired, much pirated, and much plagiarised (although Glasse had also borrowed liberally from her predecessors).

In 1754, Glasse became bankrupt, owing more than £10,000. As part of the resolution of her bankruptcy, the copy[right] in her best selling book and the printed sheets of the fifth edition were sold to Andrew Millar and his 'conger' of bookseller partners. In 1758 Millar printed the 'copious index' (recording his copy in the Stationers Register) and the 6th edition 'for' Glasse. This ninth edition published in 1765 was the third to be published without Glasse's involvement. Glasse did go on to write two other cookery books about this time. Millar and his conger of varying bookseller partners were responsible for ongoing editions of *The Art of Cookery* for the next forty-five years.

An excellent elegantly plain bound example of an important Georgian cookery book.

- § OCLC records 3 holdings of this uncommon variant, Enoch, Virginia and Leeds; 21 of the more common edition that incorporates the appendix into the pagination. Only one copy any variant held in Australasia, SLSA.
- § ESTC, N14611; Maclean, p.59; Oxford p.77 in a note; cf Cagle 700-702 and Vicaire 414 for adjacent editions.

Item #10821

\$1,500.00 AUD | €950

## [5] [ANON]<sup>1</sup>

*The Whole Art of Confectionary; also, sugar boiling, icing, candying, making of wines, jellies, &c. &c. for the use of ladies, confectioners, housekeepers and others : to which are added several new and useful receipts, never before published. New Edition, price, One shilling*

Leeds : Mason & Scott, 37 Briggate, 1840. New Edition.

Duodecimo (in 6s) (170x100mm) red satin cloth boards, brown leather, gilt lettered spine label, top-edge stained red-brown, 47,[1] pp : [A]<sup>6</sup>, B-D<sup>6</sup>. Bookseller's ticket "*Cooks Books T & M McKirdy*" to rear paste down; professionally cased<sup>2</sup> (or recased) pre 1980s, new endpapers, top-edge faintly soiled, very faint age-toning to title page, very faint sporadic foxing; bottom edge of D6 faintly soiled.

A Regency/late Georgian/early Victorian book from Northern England on confectionery, baked goods, preserves, desserts, non-alcoholic drinks, sugar and boiled candy with chapters on curing malt liquor, perry, beer and ale. The final chapter is "*Pleasing and Cooling Drinks many of which may be used by Members of Temperance Societies (sic)*". There are 110 recipes ranging from funeral buns to curing ropy ale; barley sugar to elder wine, bride cake to quince cream.<sup>3</sup> Many of the recipes are for commercial

quantities and a number have suggested prices and costs. References to *Barm, Beest, Gingerbreads, Yorkshire Muffins* and a range of spiced fruit cakes suggest the receipts were drawn from Northern England. Scarce in any edition or format. An excellent copy.

§ OCLC records no holdings this edition. A number of variants are held in the UK and the USA  
§ Not in Oxford, nor Cagle nor Bitting. cf Axford, pps.297-8 for American editions circa 1836.

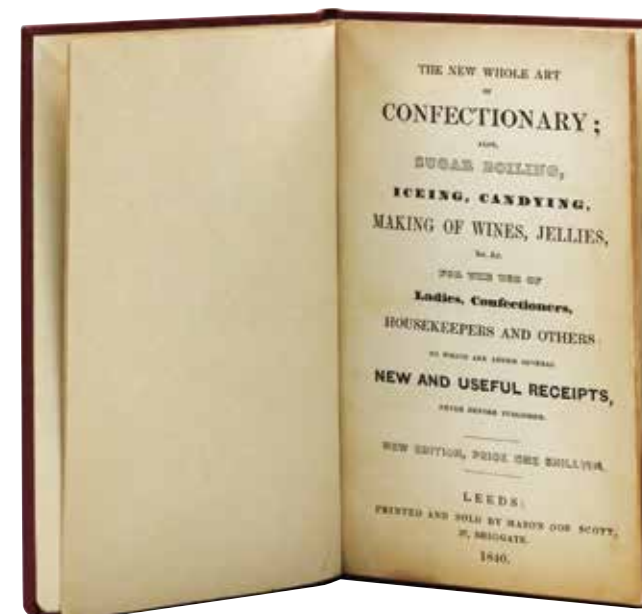
<sup>1</sup> This edition does not list an author. There are a number of British editions with variations, published and/or printed and sold between 1815 and 1848 across Yorkshire and the Midlands, claiming authorship by W S Stavely, Edward Logan MacKenzie, J E Thomas, and others. There are also several American editions published 1830s in New York and Chicago claiming authorship by W Young or S W M'Getrick.

<sup>2</sup> Inspection of digital copies at Leeds University and the British Library suggest this was issued originally with cheaply printed yellow wrappers.

<sup>3</sup> Again comparing digital copies from institutional holdings, early copies have less recipes; later editions, like this, have additional chapters for apricot preserves and for temperance drinks.

Item #10711

\$600.00 AUD | €375



## [6] LEVI, LAUREL [LAUREL ROMA NÉE SELLERS (1910-1987)]

*A Kuk Buk in Pidgin*

Rabaul [New Britain], T.N.G : Methodist Mission Press, 1964. First and only edition. In Tok Pisin, with an introduction in English, a bilingual table of contents, and a significant bilingual glossary/dictionary of English to Pidgin at the rear.

Octavo (180x125mm) illustrated stiff black lettered & illustrated sage green wrappers, stapled 111,[1 blank]pp. Foreword by Vera N Foldi, President of the Girl Guides Local Association. Contains a number of in-text full page ads for local Rabaul businesses, mostly in English. Staples started, wrapper edges lightly soiled and sunned, internally tight, crisp and clean.

The chapters are: Kai Long Monitaim (Breakfast Dishes); Kai Kai Bilong Belo (Luncheon Dishes); Sos (Sauces), Pis (Fish); Abus Nau Kokoruk (Meat and Poultry), Kumu na Seiyor (Vegetables); Swit Kai (Sweets); Keks na Biskit (Cakes and Biscuits); Diring, Kol na Hat (Drinks, Cold and Hot); Skeil nau Mesa (Weights and Measures); Taim Long Kukim Abus (Timetable for Cooking Meats).

In about 1949, the author and her husband settled as planters at Myuna Plantation, Kokopo on New Britain. New Britain was then part of the Papua New Guinea Territory of Australia. Laurel was associated with the Girl Guides in Rabaul and the foreword to the book is written by the then President of the Girl Guides Association, Vera Foldi, wife of John Rollo Foldi, the then District Commissioner. Shortly after this book was published, Ron died, and Laurel returned to Sydney. In September 1965 Laurel wrote an article in the Australian Women's Weekly about her experience living on a 'tropical island'.

Judging by their titles, the recipes are almost uniformly Anglo-European. Few tropical ingredients other than local fish are mentioned. The layout of the book suggests it was designed to be used by the mistress of the house to instruct the house boy or cook on what to cook for dinner as only the recipe names are in English, whereas the ingredients, measurements and method are in Pidgin.

A scarce, interesting insight into the tables of ex-patriate Australians managing plantations in New Britain post-World War II and a useful reference for domestic Pidgin English in the South Pacific.

§ OCLC records only 12 holdings; and only 5 holdings outside Australia & New Zealand, all in North America.

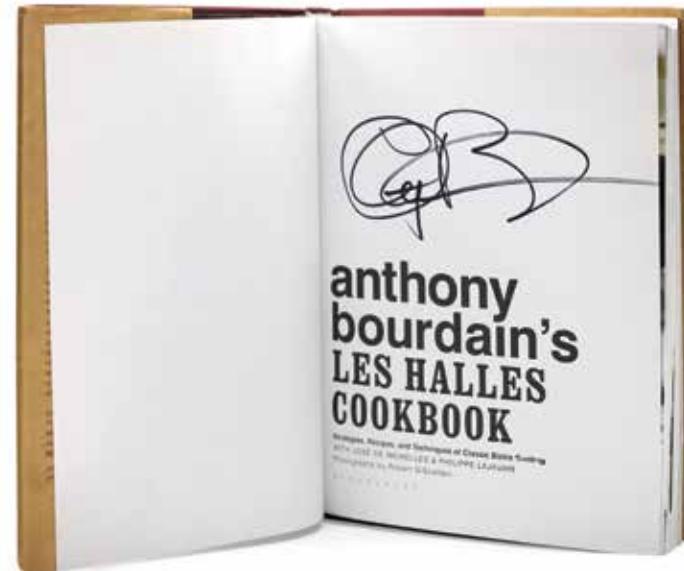
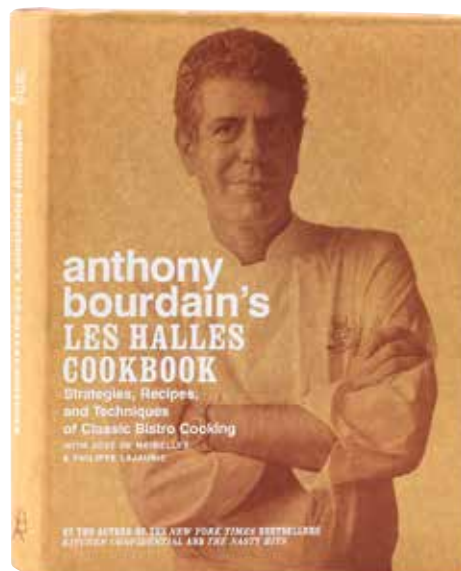
Item #10777

\$200.00 AUD | €125





Anthony [Michael] Bourdain (1959-2018) was an American celebrity chef, best-selling author (fiction and non-fiction) and award winning food and travel journalist and presenter, best known for his raw, some-what drug fuelled memoir *"Kitchen Confidential: adventures in the culinary underbelly"* and his direct, blunt, sometimes satirical observational commentary on food, culture and the human condition. A cult figure in the hospitality industry until his death, Bourdain was a significant voice championing cultural differences, peasant food and the all-encompassing humanity of a shared meal.



[7] BOURDAIN, ANTHONY WITH DE MEIRELLES, JOSÉ AND LAJAUNIE, PHILIPPE

*Anthony Bourdain's Les Halles Cookbook: strategies, recipes, and techniques of classic bistro cooking*

New York : Bloomsbury USA, 2004. First edition, third impression.  
Printed by Artegrafica S.p.A, Verona. Photography by Robert DiScalfani.

Quarto (240x190mm) kraft, sepia pictorial, printed dust jacket, claret paper boards blind-stamped with a skull, toque and chef's knife design, pictorial end-papers, 304pp. Dust jacket unclipped, spine verso lightly foxed; top edges trifle dusty; page edges faintly age-toned, else crisp and clean. Signed to the title page, no inscription.

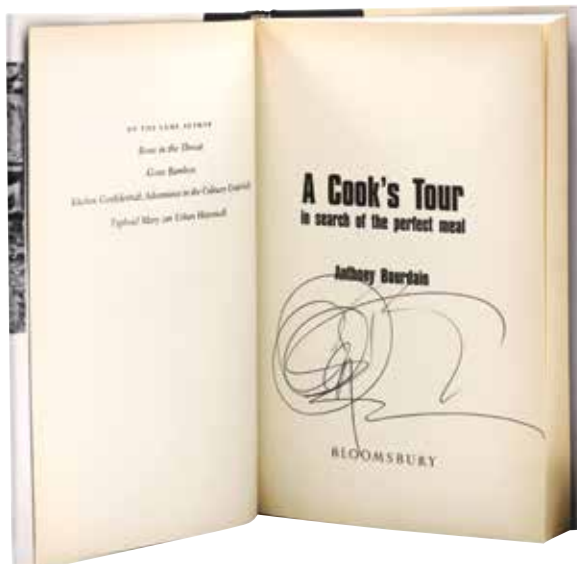
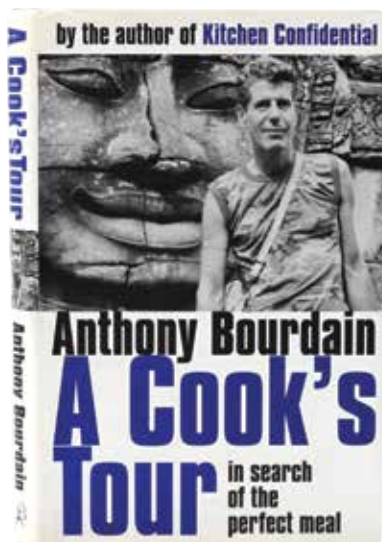
*Les Halles* was a New York restaurant serving classic French bistro and brasserie food. Bourdain, a graduate of the Culinary Institute of America, joined the kitchen as Executive Chef in 1998. After several years as Executive Chef, Bourdain, by then an internationally famous celebrity chef, author, journalist and television presenter, became the restaurant's "Executive Chef at Large".

Filled with classic and traditional recipes and enriched by Bourdain's bold, earthy, gonzo-esque, plain-speaking prose and instructions, this is one of the most practical and 'real' books on bistro and brasserie food written to date. Equal parts charm, bravado, and great food (and advice). As noted by Jacques Pépin on the rear of the dust jacket: "Don't be misled by Anthony Bourdain's witty, irreverent style. His *Les Halles Cookbook* is solid, smart and informative, and his recipes are bona fide bistro fare. From the onion soup to the veal kidney to the gratin dauphinoise, this is the honest, unpretentious, comforting and abundant food I loved as a youth in France and am always ready to enjoy with my family and friends; Anthony has given us an instant classic"

A fine signed early impression from one of the most iconic of food writers of all times.

Item #9781582341804-2

\$750.00 AUD | €475



## [8] BOURDAIN, ANTHONY

### *A Cook's Tour: in search of the perfect meal*

London : Bloomsbury, 2001. First Edition, first impression, UK. Printed by Clays Ltd, St Ives.

Octavo (240x160mm) pictorial dust jacket, black paper boards, title in silver to spine, x,274,[4]pp. Signed in ink to the title page, no inscription. Dust jacket unclipped, edges faintly sunned, faintly creased, preliminaries and page edges lightly aged.

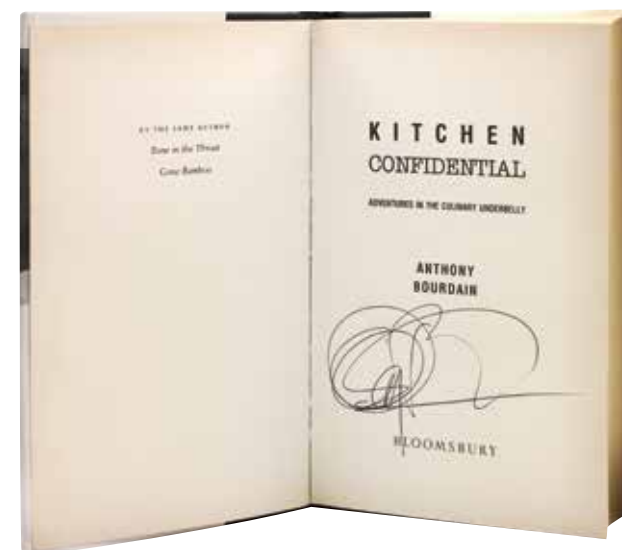
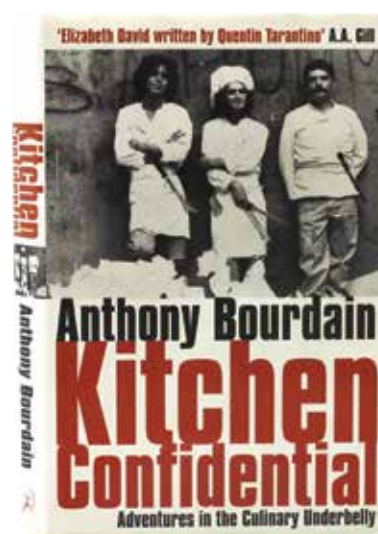
*A Cook's Tour* was Bourdain's follow up project to the best-selling success of *Kitchen Confidential*. Originally conceived as a stand-alone book documenting Bourdain's travels to out of the way countries and cities in search of a perfect meal; and where he eats with the locals, the project became a 22 episode television series filmed for the Food Network. The series aired in 2000 and 2001.

The book whilst a companion to the series, stands alone as a continuing exploration and statement of Bourdain's culinary adventures and philosophy. Written with equal parts bravado, charm and insight *A Cook's Tour* confirmed Bourdain's transition from Executive Chef to Executive Chef at Large; in other words, a compelling food media personality. Each chapter has Bourdain travelling to a new destination, new dishes and new insights - none of it fine dining - all of it 'real food'. Significant as the impetus for the wave of food tourism orientated television that has followed in its footsteps.

An excellent signed First Edition from one of the most iconic food writers of all times and certainly one of the most influential of recent times.

Item #9780747556862-2

\$950.00 AUD | €600



## [9] BOURDAIN, ANTHONY

### *Kitchen Confidential: adventures in the culinary underbelly*

London : Bloomsbury, 2000. First Edition, first impression, UK. Printed by Clays Ltd, St Ives.

Octavo (240x150mm) pictorial dust jacket, black boards, title in red to spine, x,307,[3]pp. Signed in ink to the title page, no inscription. Dust jacket unclipped, edges faintly sunned, faintly creased; preliminaries and page edges lightly aged.

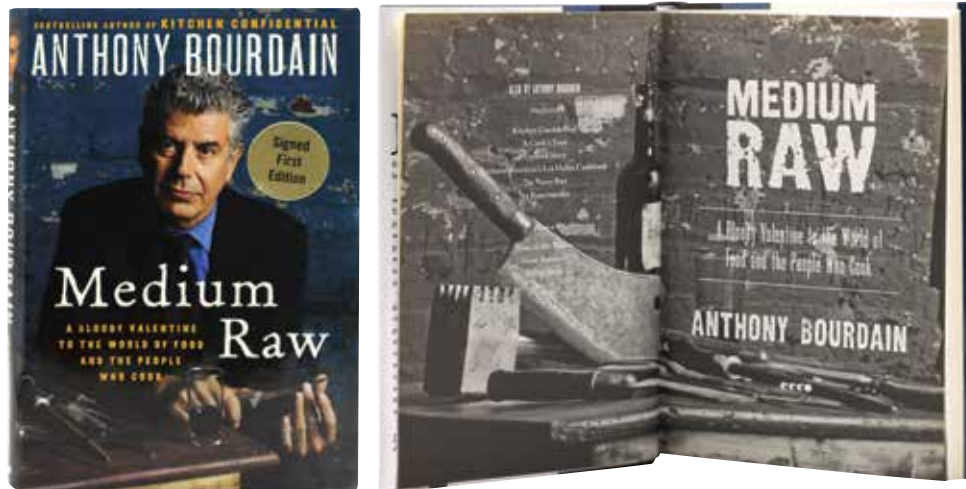
*Kitchen Confidential*, Bourdain's break out memoir, was a New York Times bestseller both on release and after Bourdain's death by suicide in 2018. Episodic, and equal parts a raw 'behind-the-scenes' commentary on chefs and the restaurant industry and a 'no-holds-barred' personal confession, *Kitchen Confidential* has achieved a cult status similar to a book that influenced Bourdain when writing it, George Orwell's *Down and Out in Paris and London*.

From the dust jacket: "Elizabeth David written by Quentin Tarantino", A.A. Gill; [Bourdain] takes a cup of 'Down and Out', adds a dash of 'Fear and Loathing' and whips up a gonzo memoir of what's really going on behind those swinging doors", Newsweek.

An excellent signed First Edition from one of the most iconic of food writers of all times and certainly one of the most influential of recent times. A landmark in any collection on contemporary gastronomy.

Item #9780747550723-3

\$1,500.00 AUD | €950



[10] BOURDAIN, ANTHONY

*Medium Raw: a bloody valentine to the world of food and the people who cook*

New York : Ecco, 2010. First edition, first impression, publisher's signed edition.

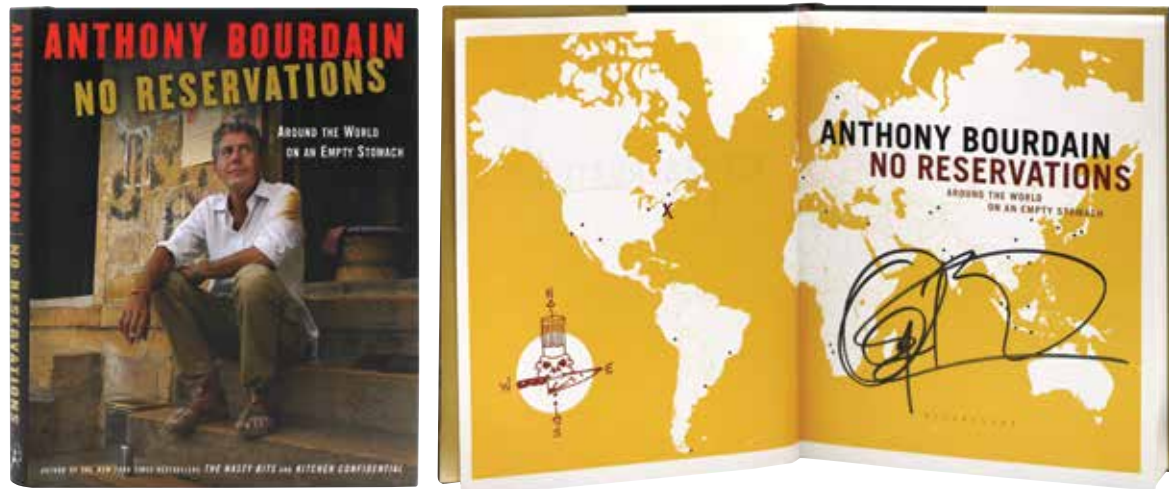
Octavo (235x155mm) pictorial dust jacket, quarter bound, black paper, blue linen grain papered boards, [2],xviii,[2],281,[3]pp. Signed in ink to publisher's tipped in title page, no inscription. Dust jacket unclipped; publisher's "signed first edition" sticker; faint shelfwear to bottom edge, top edge pages lightly aged.

Bourdain's second memoir, published a decade after *Kitchen Confidential* to polarised reviews. Written in the same episodic, bold, gonzo-esque voice, that through a wandering narrative of short essays confronts the reality that Bourdain was no longer a chef or cook but rather a television food personality; a career he had ironically ridiculed, pilloried and loathed for much of his life. Vintage Bourdainesque prose, opinion, profanity and humour abound as he voices his unfettered opinions about his trade, craft, colleagues and food generally. A bloody valentine indeed.

An excellent signed First edition.

Item #9780061718946-2

\$800.00 AUD | €500



[11] BOURDAIN, ANTHONY

*No Reservations: around the world on an empty stomach*

New York : Bloomsbury USA, 2007. First edition, first impression. Printed by Worzalla, USA.

Quarto (230x190mm) pictorial dust jacket, black boards, title in red to spine, 288pp. Signed in ink to the title page, no inscription. Dust jacket unclipped; faint shelfwear to bottom edge of the boards; top edge faintly aged.

*Anthony Bourdain: No Reservations* was an extremely popular American travel and food show that premiered in 2005. It ran for nine seasons on the Travel Channel and was syndicated internationally on the Discovery Channel. Similar in format to Bourdain's first TV series *A Cook's Tour*, in each episode Bourdain visited various countries and cities around the world exploring food, cuisine and culture; talking directly to camera with his own larger than life personality. The book covers the places Bourdain visited in the first three seasons.

A significant cultural moment in the development of twenty-first century food media, *Anthony Bourdain: No Reservations* spawned many imitators.

An excellent signed First Edition from one of the most iconic of food writers of all times and certainly one of the most influential of recent times.

Item #9781596914476-1

\$800.00 AUD | €500



[12] CHARLES HEIDSIECK & CIE. AND PIERLIS [PIERRE-MARIE-JOSEPH LISSAC (1878-1954)]

*Chateaux de France: menus offert par Charles Heidsieck Champagne Reims [12 blank menus]*

Paris : Tolmer & Cie, undated, circa 1930.

Twelve menus, each bifolium (210x130mm) chromolithograph, diecut blank menus with striking illustrated covers depicting famous French chateaux, [4]pp in the publisher's original printed, green heavy paper portfolio, presented in a green buckram solander case with a red morocco gilt lettered label. In all twelve menus, p.[3], the menu has a colour headpiece and is otherwise blank. Page [2] is a continuation of the cover illustration. The text on p.[4] provides the history of chateaux on the cover. The publisher's portfolio is fragile, with some tissue repair, but complete.

The twelve chateaux are: Le Chateau de Josselin, Le Chateau de Coucy, La Cathédrale de Reims, Le Chateau de Blois, Le Chateau de Fontainebleau, Le Chateau de Versailles, Le Palais des Papes, Le Chateau de Chenonceaux, Le Chateau de Clisson, Le Chateau de Maintenon, Le Chateaux de Pierrefonds, and Le Chateau de Pau. Pierlis was a French commercial artist, painter, book and magazine illustrator and engraver active between 1920 and 1950. He was also the illustrator for Établissements Nicolas' second volume of *Monseigneur*



*Le Vin ~ Le Vin de Bordeaux*, published February 1925. Founded in 1851, Charles Heidsieck is the smallest of the Grandes Marques champagne houses.

Item #10839

\$400.00 AUD | €250

Scarce with the original publisher's portfolio. An excellent set.



[13] CHARLES HEIDSIECK & CIE.

*[Menu] Charles Heidsieck [Dinner] Menu du Mercredi 29 Avril 1981*

Lille and Paris : Imp J.E Goossens, undated, circa 1930.

Bifolium (210x135mm) chromolithographic menu with striking illustrated cover depicting "*Offrande au Temple de Boelalang*", [4]pp: p.[2] is a second chromolithographic illustration of the volcanoes of Indonesia; p.[3] a typed six course menu, in French, accompanied by significant vintages of Champagne Charles Heidsieck a p.[4] an illustration and the story of the temple at Borobudur on Java.

The meal began with a traditional thrush terrine. The second course was Turbot, with a beurre blanc sauce; the third, Guinea Fowl with cherries, served with spring vegetables; the fourth a leaf salad; the fifth, local cheeses and the sixth, a selection of desserts.

Charles Heidsieck & Cie. was founded in 1851 and is the smallest of the Grandes Marques champagne houses of Reims. Notwithstanding its relative size, its wines are highly sought after. This dinner, hosted by Charles Heidsieck celebrates several of their more special products: *Royale*, a rich style of vintage champagne, made only in excellent vintages; *Blanc de Blancs*, a champagne made solely from chardonnay, an innovation begun by Charles Heidsieck & Cie., in 1949; and *Marc de Champagne*, an uncommon brandy distilled from the pomace left over from the production of Champagne. Also served was a Bordeaux wine from St Emilion produced by the Baron de Philippe Rothschild, the then owner of First Growth Chateau Mouton Rothschild.

Delicious. A lovely ephemeral record of a celebration.

Item #7484

\$100.00 AUD | €65

*"Behind every great bartender (literally) is a roughed-up, stained copy of The Savoy Cocktail Book...it's been an industry must-have since its first edition"*



**[14] CRADDOCK, HARRY [HARRY LAWSON (1875-1963)]**

*The Savoy Cocktail Book: being in the main a complete compendium of the cocktails, rickeys, daisies, slings, shrubs, smashes, fizzes, juleps, cobblers, fixes, and other drinks known and vastly appreciated in this year of grace 1930 with sundry notes of amusement and interest concerning them, together with subtle observations upon wines and their special occasions. Being in the particular, an elucidation of the manners and customer of people of quality in a period of some equality.*

London : Constable & Company, Ltd., [October]<sup>1</sup> 1930. First Edition, second impression. Printed by Lowe & Brydone, London. Decorations by Gilbert Rumbold. Essay on wine by Collette. Price 7/6.

Octavo (200x130mm) quarter bound, black cloth spine, silver/gold foil decorated art deco designed boards, new ribbon marker, 287,[1] pp, 4 pp advertisements tipped in : [A (A2+2)]<sup>4</sup>, B-E<sup>8</sup>, F<sup>4</sup>, G<sup>8</sup> (G6+1), H-K<sup>8</sup> (K6+1), L-T<sup>8</sup>. Cloth joint partially split to verso; spine title faded; boards edges worn, lightly soiled, some pitting and oxidation; small loss to bottom margin p.79 not affecting the text; front hinge repaired; lightly soiled and foxed throughout; lemon juice stains to p.148 "Sidecar" and p.175, "White Lady Cocktail"; an honest working book clearly kept in the bar for reference; pencilled marginal notes and cocktail recipes to rear endpapers; presentation inscription to front free end paper "W S Hann with compliments Booths Distilleries G J Higgett".

Within weeks of publication, a second impression was produced featuring Booths Distilleries, in which the errata (including the omitted 'Bacardi' cocktail) were corrected, additional cocktail recipes added at pps.282-3 including the only reference to a branded spirit - Booths Dry, and four out-of-text full page advertisements designed by Rumbold for Booths Distilleries in which Craddock endorses Booth's Dry Gin, tipped in. This impression was distributed

privately by Booth's Distilleries to preferred licensed establishments.

There are about 750 recipes, over 221 pages, most listed in alphabetical order, the 'Fancy Drinks' are grouped separately from p.182 onwards as Sours, Flips, Fizzes, Punches, Fixes, Slings, Juleps etc. Many of the pages have a delightful Rumbold illustration, and occasional recipes have a pithy, often humorous note or explanation in blue ink. For example, the note to his signature Corpse Reviver (No 1) "*to be taken before 11 a.m., or whenever steam and energy are needed*" contrasts with the note to the following recipe, Corpse Reviver (No 2) "*four of these taken in swift succession will unrevive the corpse again*". The last 50 pages are concerned with "The Great Wines"; a succinct summary of the great wines and wine regions, humorously illustrated with more decorations and several charming maps by Rumbold.

Craddock, born in Britain, but an American citizen, was a veteran of several renowned New York cocktail bars between 1897 and 1920. With the arrival of prohibition, Craddock returned to Britain and began an eighteen-year residence at The Savoy Hotel, mostly as head bartender at its American Bar. Known as "*the dean of cocktail shakers*" and famous for his promotion of cocktail drinking, Craddock is best known for his creations, the Corpse Reviver (No 2), and the White Lady and his preference for what he described "*as the most useful*" and "*most asked for*" cocktail, the Dry Martini, using French Vermouth and

Dry Gin.<sup>2</sup> In 1934 Craddock co-founded the UK Bartender's Guild. In 1938 he moved to the Dorchester.

Booths Gin was a popular London Dry gin, established in the 1740s. Endorsed by Harry Craddock and reputedly a favourite of Queen Elizabeth II and the Queen Mother, it ceased production in the late 1980s. The brand has more recently been re-established. William Sinclair Hann (1879 - 1952) was a lieutenant in the Royal Horse Guards. Between 1924 and 1947, he was the licensee of the *Angel Hotel*, a Grade II listed eighteenth century coaching inn in Chippenham, Wiltshire. Known as "*The Angel*" since 1747, it was, according to Tobias Smollett, the hotel where the mother of his hero in the eponymous novel *The Expedition of Humphrey Clinker* (1771) was the barkeep.

An uncommon variant of the first edition. A solid working copy of one of the defining references on mixology of the Jazz (and Cocktail) Age.

§ OCLC records 44 holdings, all in North America and Europe; none in Australasia.

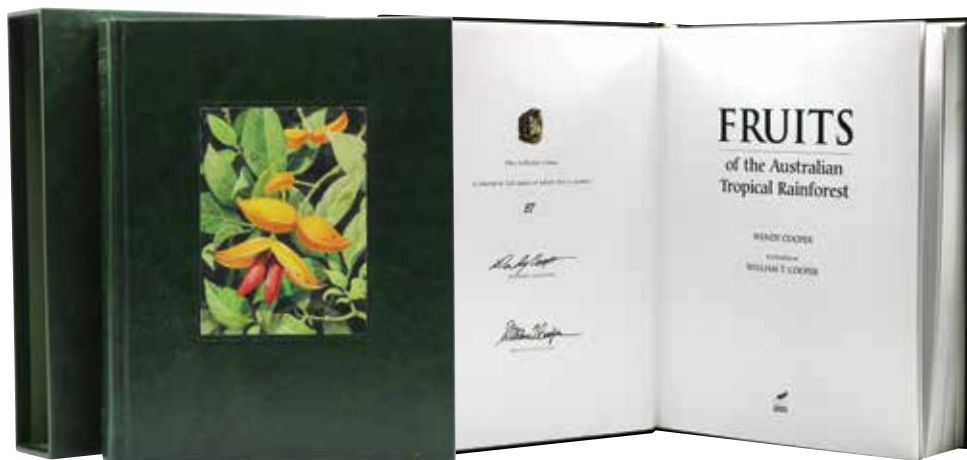
§ Noling p.118; Gabler G17245 (US Ed); not in EUVS (?);

<sup>1</sup> *The Bookseller*, 3 October 1930 p.31

<sup>2</sup> *Ashbourne Telegraph*, 21 November 1930 p.6

<sup>3</sup> *GQ Magazine*





**[15] COOPER, WENDY [ELIZABETH (AUTHOR) (1953- )] AND COOPER, WILLIAM T [THOMAS AO (ILLUSTRATOR) (1934-2015)]**

*Fruits of the Australian Tropical Rainforest.*

Melbourne : Nokomis Editions, 2004. Limited Collector's edition #87 of 125. Illustrated by William T Cooper AM. Foreword by David Mabberley. Printed by Sing Cheong Printing Co, Hong Kong

Quarto (305x235mm) green leatherette boards with illustrated centre piece to upper board, in matching slipcase, xiii,[3],616pp. Signed by the author and the artist to the half title verso.

First published in 1994 as *Fruits of the Rain Forest - a guide to fruits in Australian tropical rain forests*, wherein the Coopers catalogued, described and illustrated 626 species of fruiting tropical plants. A decade later this much enlarged edition was published with more than 600 additional paintings and illustrations and over 2500 descriptions.

William Cooper was an internationally renowned botanical and scientific painter, known particularly for his painting of birds and parrots in particular. In 1992 the Academy of Natural Sciences in Philadelphia, Pennsylvania, presented Cooper with its gold medal for "artistic endeavors and life's work which have contributed to mankind's better understanding and appreciation of living things". He was the first Australian recipient in the academy's 190-year history. Then, in 1994, Cooper was awarded the Order of Australia (AO) for his contribution to art and natural history. Cooper's work is held in many collections and institutions around the world.

A definitive and stunningly illustrated work which covers the fruiting plants of Australia's tropical forests in Queensland from Rockhampton to the Torres Strait.

Scarce.

Item #0958174210-01

**\$1,000.00 AUD | €650**



**[16] CRAWFORD, MISS E. [ ELIZA FRANCES (MRS GREEN)]<sup>1</sup>**

*French Cookery adapted for English Families.*

London : Richard Bentley, New Burlington St 1853. First edition. Printed by Schulze & Co, London. Bound by Remnant & Edmonds, London. Price 2/6.

Octavo (180x105mm) publisher's original green blind-stamped and ruled 'wavy' grain cloth boards, decorated spine with title and vignettes of fish, game and a pig's head in gilt; untrimmed, yellow endpapers, xxviii,209,[3]pp : [a]8, b6, B-O8, P2. Boards faintly sunned & soiled; front hinge started but firm, contemporary owner's name to the front free endpaper "*Miss Jennings, Sept 8th, 1853 Boulogne sur Mer*"; a few instances of faint foxing.

In the preface, the author aims to "[make] every rule as plain and simple as it was possible" so as to be useful to "both the rich and the more humble". There are almost 550 recipes well organised in 29 chapters. The chapters on sauces, jus, beignets and the last six chapters on drinks, preserves and liqueurs are particularly interesting. The recipes are broadly traditional cuisine bourgeoise. Each recipe is named in French. Quantities, times and measurements are not given.

"This is not a book merely for gastronomic epicures. Plain English families will find many useful and agreeable additions to the ordinary routine of cookery ~ *Literary Gazette*."<sup>2</sup>

In 1853, Crawford also wrote *French Confectionary adapted for English Families*, also published by Richard Bentley. Both volumes were sold separately, but also bound together in one volume. and sold for 3/6. Neither book discloses much about the author or where she learnt to cook.

Scarce. An excellent copy.

§ OCLC records only one physical holding, Harvard; and four holdings described as a second edition, also 1853. Cagle notes two copies BMC and NUC.

§ Cagle 638; Axford p.171; Bitting p.105; Oxford, p.182, see appendix note.

<sup>1</sup> Cagle gives the authors name as Frances, and the Harvard copy has a pencil notation, noting the same. In *French Confectionary*, the author signs the preface 'Frances'. In Alison Ingram's *Index to the Archives of Richard Bentley & Son 1829-1898*, p.41 the author is noted as Miss Eliza Frances (Mrs Green) Crawford.

<sup>2</sup> Advertisement in the *London Morning Herald*, Monday 13 November 1854, p.8

Item #10837

**\$700.00 AUD | €450**





[17] DAVID, ELIZABETH [NÉE GWYNNE (1913-1992)]

*'A Book of Mediterranean Food' and 'French Country Cooking': Elizabeth David's first two books recently finely rebound in tan morocco backed cloth boards, housed together in a matching double slip-case.*

Both volumes, true first editions, published London, by John Lehmann Ltd, large crown octavo (205x135mm) quarter bound tan morocco, brown cloth boards, five raised bands, six gilt decorated compartments, burgundy morocco spine labels, marbled endpapers, decorations by John Minton; printed by Purnell & Sons Ltd, Paulton.

*A Book of Mediterranean Food.* 1950. xi,[3],15-191,[1]pp. Half title faintly offset toned; top edges lightly soiled; all edges lightly age-toned; a few faint hints of kitchen use.

*French Country Cooking.* 1951. x,11-247,[1]pp. Fore-edge lightly soiled; all edges lightly age-toned; a few hints of kitchen use.

In the introduction to *A Book of Mediterranean Food*, David quotes one of her favourite authors, Marcel X Boulestin: "It is not really an exaggeration to say that peace and happiness begin, geographically, where garlic is used in cooking." Judging by the instant success on publication, many readers agreed, notwithstanding that her recipes called for ingredients such as aubergines, basil, figs, garlic, olive oil and saffron, which at the time were scarce if not unknown to war weary Britain.

On release, *A Book of Mediterranean Food* received many enthusiastic reviews, for example: "It is a pleasure to read a cookery book written with such charm and discrimination... All who appreciate this kind of fare should hasten to

buy a copy at once. They will be delighted at once by its authenticity, by its admirable production, and most of all by the young author's choice and enthusiasm."<sup>1</sup>

*French Country Cooking* was published to instant acclaim and success, a year after her highly successful *A Book of Mediterranean Food*. Intended to be a companion and extension of her first book, it was assembled from her ever-growing collection of French and Mediterranean recipes. David also drew upon her personal experiences in France, particularly in 1930 when she lodged with a French family whilst studying at the Sorbonne.

Acutely aware of her readership, David collected the recipes: "most of which derive from French regional and peasant cookery, which, at its best, is the most delicious in the world; cookery which uses raw materials to the greatest advantage without going to the absurd lengths of the complicated and so-called 'Haute Cuisine'... Good cooking is honest, sincere and simple..."<sup>2</sup> New chapters on 'Batterie de Cuisine' and 'Wine in Cooking', previously published in part elsewhere provided solid and entertaining instruction to her readership (an ongoing signature of her writing in future years); making the simple, but beautifully prepared dishes of rural France immediately accessible.

Part of the immediate charm of David's first two books are the evocative decorations throughout by John Minton [John Francis (1917 - 1957)]. Minton was a British painter and illustrator who

taught at several art schools including the Royal College of Art, a prolific book and print illustrator, set and costume designer: a contributor to almost every field of design at the time.

"When she began writing in the 1950s, the British scarcely noticed what was on their plates at all, which was perhaps just as well. Her books and articles persuaded her readers that food was one of life's great pleasures, and that cooking should not be a drudgery but an exciting and creative act. In doing so she inspired a whole generation not only to cook, but to think about food in an entirely different way."<sup>3</sup>

To many, David is without question, the best British writer on food and drink of the twentieth century; effortlessly blending a literary style rich with historical anecdotes and sharp wit, with a non-nonsense, yet accessible approach to the best cooking.

Excellent, handsomely bound copies of two of the landmark cookery books of the twentieth century. Scarce.

<sup>1</sup> *The Queen (Magazine)*, 1951.

<sup>2</sup> *French Country Cooking* p.ix.

<sup>3</sup> Cooper, Artemis. Elizabeth David. *The Oxford Dictionary of National Biography*. 50960.



[18] [ESCOFFIER, AUGUSTE [GEORGES (1846-1935)]

*Savoy Hotel Carte du Jour Déjeuner 31.5.1896*

London : Savoy Hotel, [Sunday] 31 May 1896.

Single leaf (310x220mm) stiff cream card, courses pre-printed in red, menu handwritten in blue ink in French, verso blank. Lightly soiled, edges aged; centre creased, partially split.

In 1890 the opera producer Richard D'Oyly Carte engaged Cesar Ritz and Escoffier to run his recently opened a luxurious hotel and restaurant next to the Savoy Theatre. Escoffier and Ritz had been working together in Monaco and were well known to London Society and British Royalty. The restaurant was highly successful and where Escoffier created many of his famous dishes including *Peaches Melba*, *Melba Toast* and *Fraises à la Sarah Bernhardt*.

The daily menu (dated, and to be discarded daily) offers six courses. On this day, as it was the beginning of summer, the roasts were cold, the vegetables were all from the late Spring, and the Entremets featured fruit and coffee ice-creams. An elegant light luncheon menu from the heyday of the Savoy Hotel and Restaurant perfect for the High Victorian socialite or Prince or Princess.

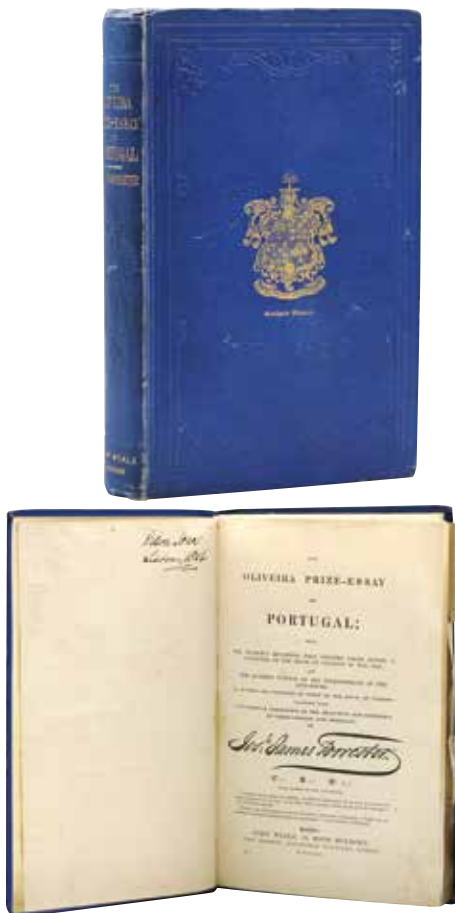
Escoffier's involvement at the Savoy ended, in some scandal, in 1898; whereupon he and Cesar Ritz opened the Ritz and the Carlton Hotels.

Scarce. A lovely ephemeral object.

§ Unrecorded. OCLC records one holding of a dinner menu from the Savoy Hotel from 1898 at UNLV.

Item #10713

\$250.00 AUD | €160



[19] FORRESTER, JOSEPH JAMES [BARAO<sup>1</sup> DE FORRESTER (1809-1861)]

*The Oliveira Prize-Essay on Portugal: with the evidence regarding that country taken before a committee of the House of Commons in May 1852; and the author's surveys of the wine-districts of the Alto-Douro, as adopted and published by order of the House of Commons together with a statistical comparison of the resources and commerce of Great-Britain and Portugal.*

London : John Weale ; Edinburgh : John Menzies ; Oporto : Coutinho, 1853. First Edition. Printed by Hughes, King's Head Court, Gough Square. Price 10/6.

Octavo (235x145mm) royal blue wavy grain cloth boards, blind-stamped, gilt decorated spine, upper board decorated in gilt with the coat of arms of Benjamin Oliveira, edges roughly trimmed, xxx,290pp : [A] - T<sup>8</sup>, U-X<sup>4</sup>. Out-of-text folding table at p.178; large folding map (490x970mm) of "The Wine District of the Alto-Douro"<sup>2</sup> to rear hinge. Map edges soiled, several small closed tears, to the folds, lightly foxed; owner name in ink to front free endpaper verso "Wilson Jones, Lisbon 1854"; bookplate to front paste down "Mr Wilson Jones"; front hinge partially split but firm; boards lightly rubbed, corners lightly bruised.

The Oliveira Prize (50 guineas) was offered by Benjamin Oliveira, the Member of Parliament for Pontefract in 1853. A Whig, and ardent 'free trader', Oliveira sought the best essay to promote commercial and agricultural trade with Portugal. There were four entrants and Forrester, an experienced and prolific pamphleter, having already written several polemical works challenging the status quo of wine production in the Douro, was the prize winner. Forrester was also an advocate for tariff and import duty reductions, having appeared before the House of Commons and written a number of pamphlets arguing for the removal of barriers to free production and export of port wine from Portugal. He was also a member of the Reform Club. Forrester entered his Uncle's port business Offley, Webber and Forrester in 1831 and through inheritance and good management became the principal, producing and exporting port wine to Britain. Although originally engaged to increase sales, much of his work in the Douro related to improving vineyard management, raising viticultural standards, addressing vine diseases (particularly treating powdery mildew)

and challenging entrenched practices of adulteration and excessive fortification. Forrester also championed native varieties and the production of unfortified table wines.

The Prize-Essay contains much statistical information about Portuguese agriculture and viticulture. Included with the Prize-Essay are some smaller works written by Forrester, a transcript of testimony given by Forrester to the House of Commons on the question of import duties and taxation on port wine and a bibliography of his essays and pamphlets. It remains a standard work for understanding the origins and traditions of the wines of the Douro.

Jones was the Lisbon representative of the screw steamship company Vianna, Jones & Chapple that operated a service between Liverpool and Lisbon three times a month. As commercial agent, the insights into Portuguese trade and commerce were extremely useful.

Scarce. One of the foundational references and insights into the wines of Portugal and the Alto-Douro.

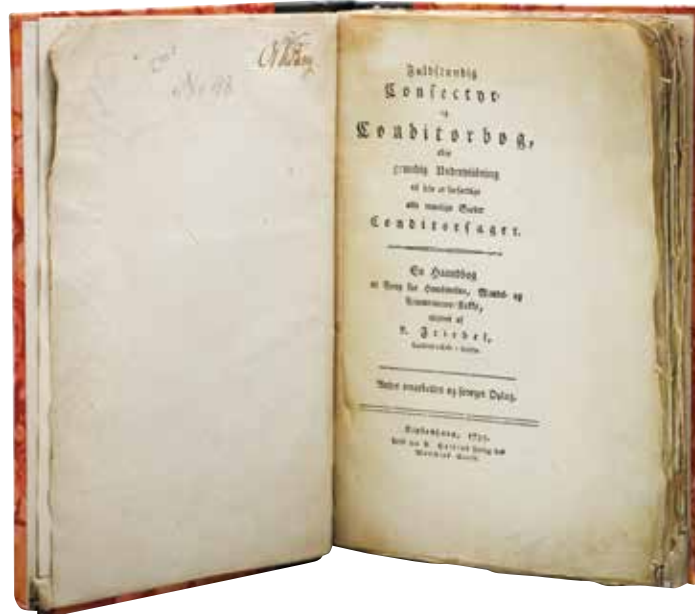
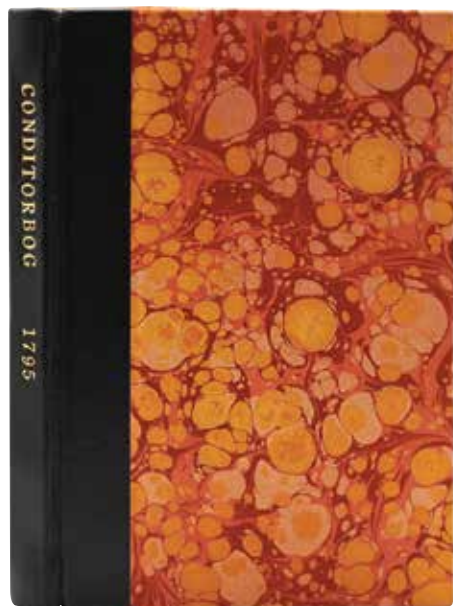
§ OCLC records sixteen holdings, the BDF, BNM, four in the UK and ten in North America.  
§ Gabler G20710; Simon BG 68; Noling p.160

<sup>1</sup> Forrester was the first foreigner to be awarded a Portuguese baronetcy in 1855 as a consequence of the utility of his excellent maps of the Douro.

<sup>2</sup> The first of Forrester's two extraordinary detailed topographical maps, first published in 1845, drawn by Forrester and printed in London by Royston and Brown at a scale of 1:57,000.

Item #10827

\$450.00 AUD | €280



[20] FRIEDEL, L [LUISE-BÉATE-AUGUSTINE NÉE UTRECHT ( - 1818)]

*Fuldstændig Confectyr-og Conditorbog, eller grundig Underviisning til selv at forfærdige alle muelige Sorter Conditorsager : en Haandbog til Brug for Huusmødre, Mands- og Fruentimmer-Kokke, udgivet af L. Friedel, Conditør-Enke, i Berlin*

Kiøbenhavn : 1795. Second Edition, revised and enlarged. Printed by A Soldins Verlag by Matthias Seest. In Danish Fraktur.

Octavo (205x135mm) recently cased, quarter bound black calf, gilt lettered spine, marbled paper boards, new handmade laid endpapers, top edge trimmed, other edges untrimmed with some leaves with wide margins, [10],150pp, one engraved folding plate showing pastry designs and kitchen equipment: π<sup>5</sup>, A-J<sup>8</sup>,K<sup>3</sup>. Bookseller catalogue description pasted to rear free endpaper; faint foxing in a few places in the margins; edges faintly age-toned; owner name in ink to front free endpaper; small closed hole to A1.

A rare Danish edition of a late eighteenth century German confectionery cookery book. The title translates as “*Complete Confectionery and Confectioner’s Book or thorough instruction in making all possible types of confectionary yourself. A handbook for the use of housewives, husbands and wife’s cooks.*” There are approximately 270 recipes covering sugared almonds, pastilles, , confectionery, pastry, biscuits, cakes, marzipan, puddings, jams, fruit syrups and preserves, ices,

tarts, breads, pretzels etc. The author published a book with the same title in Berlin in 1794. A comparison of digital images of the texts suggests they are not the same book in format, although some material appears to have been used in both.

Friedel was the widow of a well-known and successful Berlin confectioner and merchant P J Friedel. According to the preface the author ran the confectionery business for 15 years after the death of her husband who had studied confectionery in France, England and Italy. The shop continued to be successful, and the author moved to Paris around 1800 where she wrote several larger books on confectionery under her maiden name, Utrecht-Friedel, particularly *L’Art du Confiseur* (1801) and *Læ Confiseur Royal* (1816). Weiss suggests that the French translations and enlarged works were more successful than the original German editions.

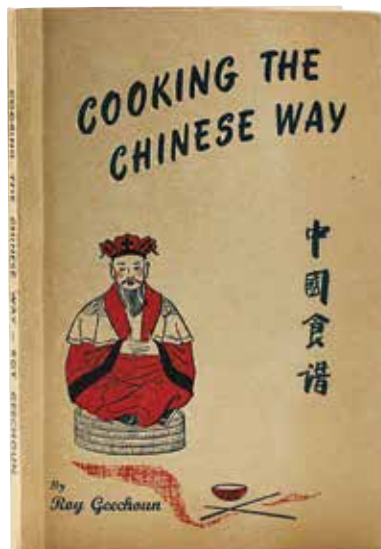
Rare

- § OCLC records 2 holdings; Danish National Library and The Danish Royal Library (which lacks the engraved plate); NYML holds a Swedish copy. No record of the first edition inferred could be found.
- § Biblioteka Danica Vol 2, p.262. Confusingly Gold, Carol. *Danish Cookbooks: domesticity & national identity, 1616-1901* University of Washington Press 2007, pps 85 and 202 gives the work a slightly different title. A new edition, somewhat enlarged, was published in Danish by Kasper Konig in Kiøbenhavn, 1796 as *Nye og fuldstændig Confectyr-Bog eller grundig Underviisning til selv at forfærdige alle muelige Slags Conditorevare : en Haandbog til Brug for Huusmødre, Mands- og Fruentimmer-Kokke*. For the early German editions see Weiss, 1113-115. For the later, related, but much larger works under the name Utrecht-Friedel: in German, see Horn-Arndt 608-609 and in French, see Vicarie 851-853. This edition neither in Bitting, nor Cagle.

Item #10477

**\$1,200.00 AUD | €750**





## [21] GEECHOUN, ROY [LEE LOK GEE CHOUN (1905-2004)]

### *Cooking the Chinese Way*

Melbourne : W D Joynt & Co., 1948. First Edition. Printed by Colarts Studios Pty Ltd, Melbourne.

Octavo (185x120mm) illustrated printed cream paper wrappers fixed to boards, with flap 64pp. Illustrated by Ruth Shackel. Near fine. Faint soiling to front free endpaper. Owner name neatly in ink "Myra Jansz 1949" to the title page and dustwrapper flap.

Australia's first Chinese (Cantonese) cookery book. Short essays on Chinese Foods Abroad, Bamboo Shoots, Sprouted Bean Shoots, Water Chestnuts, Bean Curd

(an invaluable food), See You (soy bean sauce) and Chinese rice, preserving and beverages are interspersed with thirty recipes. There is also a recipe for dim sims; the uniquely Melbourne version of a Cantonese siu mai dumpling.

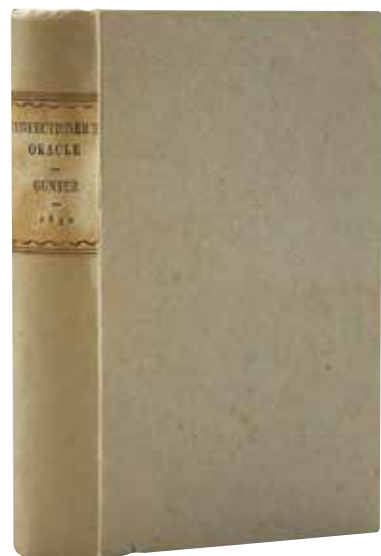
Geechoun was the son of Chinese market-gardeners in the Victorian city of Bendigo who went on to become an importer, parliamentarian and owner of the Kowloon restaurant in South Yarra.

Rare in this fine condition. An excellent copy.

§ OCLC records only 8 holdings in Australia and 1 at UC Davis;  
§ Hoyle 562.

Item #10657

**\$500.00 AUD | €325**



## [22] GUNTER, W. [WILLIAM]

### *Gunter's Confectioner's Oracle containing receipts for desserts on the most economical plan for private families, and all founded on the actual experiments of thirty years. With an appendix, containing the best receipts for pastry-cooks, and an elucidation of the principles of good cheer. Being a companion to Dr Kitchiner's Cook's Oracle.*

London : Alfred Miller, 137 Oxford St, 1830. First edition. Printed by C Richards, Printer, Charing Cross.

Octavo (175x110mm) grey paste boards, printed spine label, xxxii, 238,[2]pp : π,B<sup>8</sup>, c<sup>8</sup>, B-M<sup>8</sup>, O-R<sup>8</sup>. Frontispiece portrait of the author, engraved by J Netherclift. Rebound mid-twentieth century, new endpapers, lacks the engraved plates of tablesettings, bookseller's ticket "Cook's Books" to rear paste-down<sup>1</sup>; small signs of kitchen use throughout; small pinhole to p.237; occasional faint foxing.

Written in the style of the recently deceased 'literary' gastronomic author Dr Kitchiner, there are more classical references (often in Latin) and 'witty' comments than recipes. The appendices which are half the text, contain no recipes but much unusual commentary littered with classical allusions. Herodotus and Suetonius feature more frequently than Carême or for that matter any recent or contemporary professional confectioner (actually none are referred to). Surrounded by classical anecdotes and impractical observations, many of the recipes are best described as guidelines, which a professional confectioner could use, but can hardly be described as "the best receipts" or "receipts for desserts on the most economical plan for private families".

The Confectioners Oracle was the sixth book on confectionery written during the nineteenth century to be associated with Gunters of Berkeley Square (the others by Nutt, Jarrin, Jeanes, Abbott, and Barnes). Whereas the others are all serious often detailed manuals for professional confectionery, each running to multiple editions, there is only one edition of this somewhat odd and unusual book.

Who William Gunter was is unclear. Gunters of Berkeley Square was the most significant London confectioner during the late Georgian and Regency periods, holding a Royal Warrant and being a regular haunt of the 'ton'. Originally opened as Negri's, James Edward Gunter (1731-1819) became a partner and then the sole owner. After his death in 1819 his only son Robert Gunter (1783-1852) took over the business. No record could be found of William Gunter's involvement in the confectionery trade either at Gunters or elsewhere. It has been suggested that the author was the younger son of James<sup>2</sup>. Unfortunately, there were several James in the extended Gunter family. There is no obvious connection between Gunters and the author, although it is much implied in the book. On balance, the text was probably written by one of James Gunter's cousins or nephews (who apparently were also in the confectionery business with their own premises, but not with the reputation of Gunters of Berkeley Square).

The claimed connection with Dr Kitchiner also raises many questions. Gunters is not mentioned in *The Cook's Oracle* nor is any Gunter known to have been either a member of the "Committee of Taste" or an acquaintance of the Doctor.

Droll, distinctly odd and rare in any format. An unusual and scarce work on Georgian and Regency confectionery and ices.

§ OCLC records only 7 holdings;

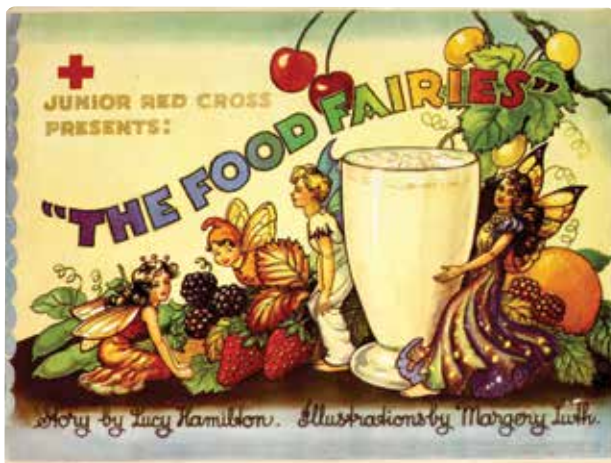
§ Cagle 716; Simon BG 809; Not in Biting, nor Oxford.

<sup>1</sup> Also listed in Cook's Books Catalogue 55, 1991.

<sup>2</sup> David, Elizabeth. *Harvest of the Cold Months*. London : Michael Joseph 1994, pps 356-364; all records perused including the ODNB record for James Gunter state that he only had one son - Robert.

Item #10479

**\$950.00 AUD | €600**



[23] HAMILTON, LUCY [LATER REID (1923 - ??)]

*Junior Red Cross Presents: "The Food Fairies"*

Melbourne : Australian Red Cross Society, Victorian Division, [ca.1942]. First Edition. Printed by F W Niven, Melbourne.

Quarto (215x280mm) stiff card illustrated colour wrappers, stapled [32]pp. Illustrated by Margery Luth. Eight colour illustrations, five large black and white illustrations, thirty-one small black and white vignette illustrations. Rear wrappers lightly soiled and scuffed, else crisp and bright.

An interesting and richly illustrated example of nutrition information provided to young readers via the Food Fairies Alastair A, the twins, Robbie Riboflavin and Terry Thiamin, Cynthia C, Doreen D and of course Kenny Calcium and Peter Protein. Presciently there is a strong warning to not play or listen to Sally Sugar.

Born in Geelong, Hamilton trained at the Emily MacPherson College in dietetics, and as part of her course, she published in 1941 a childrens' book on vitamins for the Red Cross, "The Food Fairies". Hamilton went on to become a nutritionist in the Department of Health, Port Moresby, Papua New Guinea from 1949-1957. During

that time, she was involved in a number of nutrition surveys, which were conducted under the auspices of the Australian Institute of Anatomy, for the Department of External Territories. Her most celebrated work was the dietary surveys she conducted as part of the international team, which discovered kuru, a variant of human spongiform encephalopathy. Kuru is a sub-acute degenerative disease of the central nervous system, similar to Creutzfeldt Jakob Syndrome, which was widespread in the Fore/Okapa area of PNG in the 1950s.

The illustrator, Margery Luth is unknown.

Scarce. An excellent copy

§ OCLC records only 8 holdings, 7 in Australia and one at Princeton. One holding also at Virginia Tech  
§ Muir 3259

Item #9674

**\$300.00 AUD | €195**





## [24] K.P.M. (KONINKLIJKE PAKETVAART MAATSCHAPPIJ) T.S.S NIEUW HOLLAND

### *[Five Dinner and One Luncheon Menus - July 1938]*

Dinner June 21, 1938, *Heathen Tombs at Savangan (Celebes)*; dinner June 23 1938, *Tjandi Sewu near Djoja*; dinner July 2, 1938, *Acheen Monument - Batavia-C.*; luncheon July 4, 1938, *Detail of Pramanan Temple near Djoja*; dinner July 4, 1938 *Volcano Papandajan near Garoet*; dinner July 12, 1938, *Batak Courtyard*.

Printed by Rotogravure De Unie [Batavia] with the daily menu over printed inside either on the T.S.S Nieuw Holland, or at the Hotel Bali, Denpasar. Each bifolium (240x160mm) with striking crisp sepia toned, architectural/archaeological photographic illustrated covers, [4]pp. All the menus have bilingual Dutch/English covers, and all but the last of the menus are in English. The final menu is in Dutch. Two menus edges lightly fished; one menu with pencilled notes to p.[4] of shopping destinations in Singapore; some faint offset toning; faint soiling to p.[4]. The excellent cover photographs are not attributed.

Established in Batavia, in 1888, by the 1930s, K.P.M. (also known as the Royal Packet Navigation Company) was one of the largest fleets of commercial passenger and freight vessels in South-East Asia. Singapore to Adelaide via Batavia, Samarang, Sourabaya, Denpasar (Bali), Macassar, Brisbane, Sydney and Melbourne was a permanent route and in the 1930s was serviced by K.P.M.'s largest and most elegantly appointed passenger vessels, T.S.S Nieuw Holland and T.S.S Nieuw Zealand (known colloquially as "the great white yachts"). Each carried 155 first class passengers and 50 third class passengers. On June 17, 1938, T.S.S. Nieuw Holland left Melbourne bound for Singapore having held a

farewell party for the captain, Commander J[ochem] Blaauboer, (1891-1969) who, having served K.P.M for twenty-five years, mostly on this route, was retiring at the end of the voyage<sup>1</sup>. These six menus are from the voyage.

The T.S.S Nieuw Holland was launched in 1927. During World War II it served as an ANZAAC troop ship. It was decommissioned in 1959.

In 1924, K.P.M began offering tourist passage to Bali, and in 1928 built the Hotel Bali in Denpasar (Bali's first hotel and now the Inna Bali Hotel) to accommodate tourists on the Singapore to Australia route. Page [2] of the dinner menu for July 2 explains the arrangements for passengers visiting Bali. The two menus for July 4 were for meals held at the Hotel Bali and not on board. Two menus have bilingual explanations of Indonesian culture to p.[2]. The menus contain traditional shipboard European/Continental dishes, with one or two Dutch items. Save for two mentions of *Java Rice* and *Bali Coffee*, there are no Indonesian dishes and no Rijsttafel. Interestingly, there are no alcoholic drinks listed.

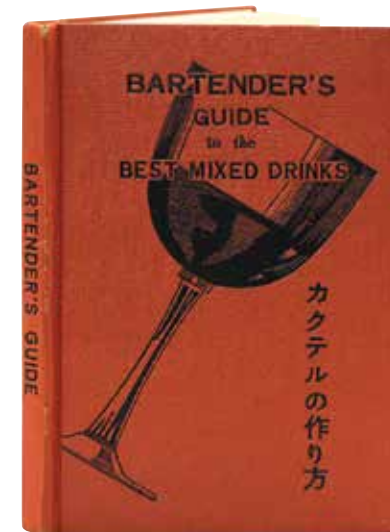
Scarce interesting ephemera recording early tourist travel from Australia to Bali and Singapore.

§ Unrecorded.

<sup>1</sup> *The Argus*, Melbourne 17 June 1938, p.7 "Farewell Party on Nieuw Holland"

Item #10730

**\$400.00 AUD | €250**



## [25] 'KAPPA'

### *Bartender's Guide to the Best Mixed Drinks* カクテルの作り方.

Tokyo : Kasuga Boeki K.K., undated, circa. 1968<sup>1</sup>. Reprint. First published circa 1952. Bilingual: English/Japanese. Distributed by Suido, Bunkyo-ku Tokyo office of Charles Tuttle & Co.

(150x110mm) illustrated, black printed, orange papered boards, [2],[6],[3] illust],[1],143,[1],7,[1]pp. Three out-of-text pages black and white photographs of bar utensils and glassware. Bookseller's stamp "Pymble Book Shop" to front free endpaper; light shelfwear.

A small, well indexed, guide to 220 cocktails, clearly designed for professional/commercial use in Japan issued shortly after the US occupation of Japan finished. Each cocktail recipe is in English and Japanese; the English index at the front and the Japanese at the back. The Japanese title reads "How to Make Cocktails". The contents page is subtitled "Contents of American-Japanese Bartenders Guide".

Scarce in any edition. An interesting insight into Post World War II Japan and the adoption of American cocktail and drinks culture.

A Near Fine copy

§ OCLC records two copies this edition, ten copies all editions and only four pre 1968. No Japanese holdings.

§ Noling p.687; not listed in EUVS.

<sup>1</sup> The ISBN 0-8048-0056-1 was issued to Tuttle and the series used in 1968.

Item #0804800561-01

**\$400.00 AUD | €250**





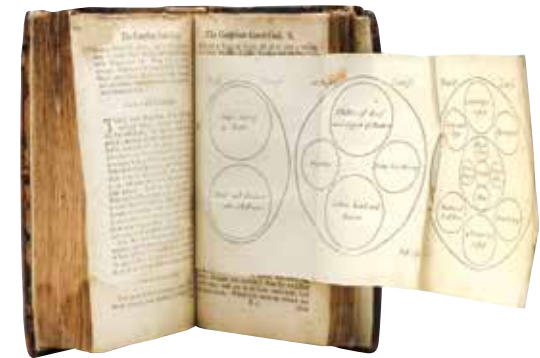
[26] LAMB, PATRICK (CA.1650-1709)

*Royal-cookery : or, the Compleat Court-Cook. Containing the choicest receipts in all the several branches of cookery, viz. for making of soops, bisques, olio's, terrines, surtouts, puptons, ragoos, forc'd-meats, sauces, pattys, pies, tarts, tansies, cakes, puddings, jellies, &c. as likewise forty plates, curiously engraven on copper, of the magnificent entertainments at coronations and instalments; of balls, weddings, &c. at court; as likewise of city-feasts. To which are added, bills of fare for every month in the year. By Patrick Lamb, Esq; near fifty years master-cook to their late Majesties King Charles II. King James II. King William and Queen Mary, and Queen Anne. The Second Edition, with the Addition of several new cuts, and above five hundred new receipts, all disposed alphabetically.*

London : printed for J. Nutt, and A.Roper; and to be sold be E.Nutt at the Middle-Temple in Fleet Street, 1716. Second Edition, first published 1710.

Octavo (200x125mm) professionally rebacked sympathetic spine, five raised bands, blind tooled compartments, red morocco, gilt lettered recent spine label; contemporary ornamental blind tooled 'Cambridge style' panelled mottled calf boards, gilt decorated edges, [8], 302,[10] pp : [A]4. B-U8, X4. Forty out-of-text engraved copper plates showing bills of fare, thirty-three folding. Ex-libris bookplate "Robert Carl & Marion Oak Sticht. 1909" to front pastedown. Boards lightly worn, corners bruised; endpapers replaced circa 1900; pages agetoned, lightly foxed, more to the margins; plates all correct but showing some wear, edges occasionally soiled, creased or small closed tears; G2 offset toned; Tab 16 closed tear; bottom free corner of the text block stained.

Patrick Lamb had a fifty-year career in British Royal kitchens from the Restoration to the beginnings of the Hanoverian dynasty, serving Charles II, James II, William and Mary and Anne. Despite this career, not much is known of Lamb, other than can be determined from the menus and books he left behind. In the late seventeenth century Court cookery was heavily influenced by French tastes and trends. The first edition, published posthumously in 1710, begins with elaborate or courtly receipts, some taking up 6 pages, however, it contains only 87 or so detailed recipes for cookery. The second edition was much expanded and contains 'above five hundred new receipts'. There are many echoes of Massialot in Lamb's enlarged and re-organised alphabetically second edition; thus raising in some minds, questions as to authorship. Lamb's receipts reflect Court tastes with French-style stewed and braised rather than boiled dishes. There is an emphasis on 'ragoos' and 'cullis' [coulis or sauces]!. His recipes use French seasonings and call for the use of a butter and flour liaison (roux base) for sauces. Table settings whether for dinners or feasts were elaborate (as illustrated by the plates) and ceremonial. Dishes and menus are included for each of Lamb's Royal employers with many of the plates showing the tables set for the Stuart Court, Dutch recipes for William and Mary and menus for dinners for Queen Anne. *Royal-Cookery* represents the zenith of Courtly cuisine and the



endpoint of the influence of the nobility on the fashion, social and dining trends of Britain. Post Lamb, (*Royal Cookery* was published again in 1726 and 1731) the increasingly wealthy emerging middle-classes, sought a simpler, less grand, more domestic table and economy. Perhaps in keeping with this, the authorship of popular cookery books in the eighteenth century changes from professional male chefs (of which Lamb was one of the last) to female domestic servants and cooks such as Ann Cook, Hannah Glasse and Elizabeth Raffald. Sticht (1856-1922) was an American born metallurgist who ran the remote Mount Lyell copper mine in Queenstown, North West Tasmania from 1895 until his death. A man of many interests, between 1900 and 1913. Sticht assembled an exceptionally fine private library and art collection which included *incunabula*, manuscripts, Caxton Bibles, Reformation tracts, early editions of Shakespeare and Australiana. His art collection included Dürer woodcuts and Rembrandt etchings. After Sticht's death the collection was disposed of. Some of the collection (books and art) is housed in the National Gallery of Victoria, and other public institutions, acquired through the Felton Bequest. A large portion of the remaining library was then placed with A H Spencer of the Hill of Content for sale. Sticht had three bookplates produced for his collection. Two were designed by Sticht from woodcut engravings in his collection and produced by the Melbourne firm Osboldstone and Atkins; this is the second of those plates. <sup>2</sup>

An excellent copy of one of the definitive British cookery books of the early Eighteenth century, complete with the provenance of a significant Australian collector. Scarce.

§ OCLC records 21 holdings, almost all in the USA, none in Australasia  
§ Cagle 810; Maclean, p.88; Oxford, p.53 see note; Schraemli (1) 262; Vicairie 490; Simon BG 939, other editions; Bitting p.271, earlier edition.

<sup>1</sup> Willan, Anne *The Cookbook Library: four centuries of the cooks, writers & recipes that made the modern cookbook*. Berkeley : University of California Press, 2012 p.197.

<sup>2</sup> Lowe, Heather. *The Robert Carl Sticht Collection: a forgotten legacy*. Melbourne : Art Journal 38,1997.

Item #10542

\$4,500.00 AUD | €2,850

Miss Lin was a private cooking schoolteacher teaching Chinese cookery between the 1950s and 1980s in Malaya, Malaysia and Singapore. Originally an English teacher, (although she had also studied Domestic Science whilst a schoolgirl at a convent school in Kuala Lumpur) she was selected by the Federated States of Malaya government to be come a domestic science teacher (as part of a move to reform education for girls in Malaya at the time) and undertook a brief intensive course on domestic cookery. She made a name for herself during the 1950s and 1960s teaching Chinese cookery to the wives of Western ex-patriates (particularly British servicemen) working in Malaysia. At some point, early in her career she spent considerable time in Canton and Hong Kong to observe and learn more about Chinese cookery. She moved to Singapore in 1961 and conducted classes from her homes Kuala Lumpur and in River Valley Road Singapore for the next several decades.<sup>1</sup> For most of the 1960s she was the Chinese Cookery expert for the *Straits Times* newspaper providing recipes to the Womans pages. She self-published a number of cookery books for restaurant and regional Chinese cooking as practiced in Malaysia and Singapore.

<sup>1</sup> Straits Times 11, January 1962, p.10

## [27] LIN, CHAN SOW

### *Chinese Party Book: Chinese cocktail dishes, Chinese Delicacies [sic], Malay Satay, Western and Malayan Cakes*

Kuala Lumpur : [The Author], printed by The Standard Engravers & Art Printers, 1963. Third edition, (wrappers state 2nd Ed) first published 1958. Foreword by A F Young, note by Joyce Pumfrey.

(190x130mm) silver printed stiff card wrappers, stapled [18],115,[5] pp. Monochrome photos of cooking class attendees in the introduction; monochrome photos of cooking equipment p.115 ff. Wrappers lightly soiled and scuffed; rear endpaper, small tears

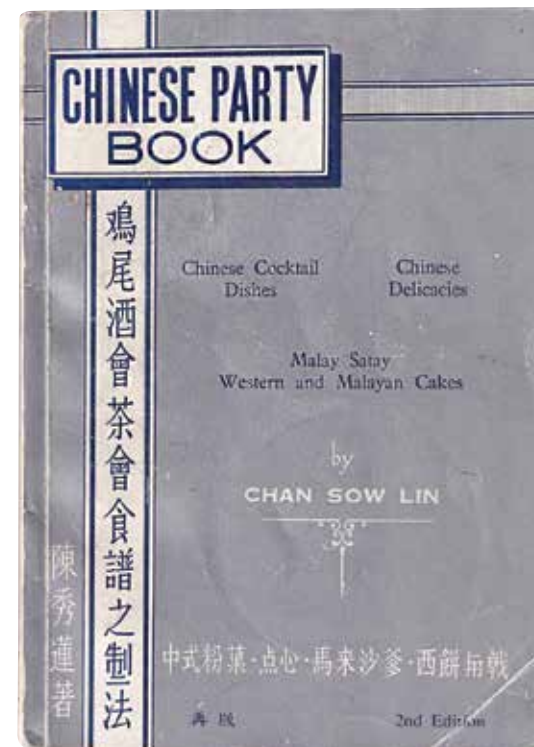
Miss Lin's second cookery book, reissued as a bilingual parallel Chinese (verso)/English (recto) edition. There are 46 recipes: 28 for 'cocktail' parties (many would be found in dim sum/yum cha meals); several recipes for satay; thirteen baking recipes, an interesting selection of Kueh, (unqie Malaysian sweets and cakes); and four recipes for non-alcoholic drinks and ice-cream. The book also doubled as a recipe book to accompany her cooking classes, several of which are promoted on p.[5]. An interesting list of ingredients, prices and sources (for Australia and the UK) is at the rear of the book.

Scarce.

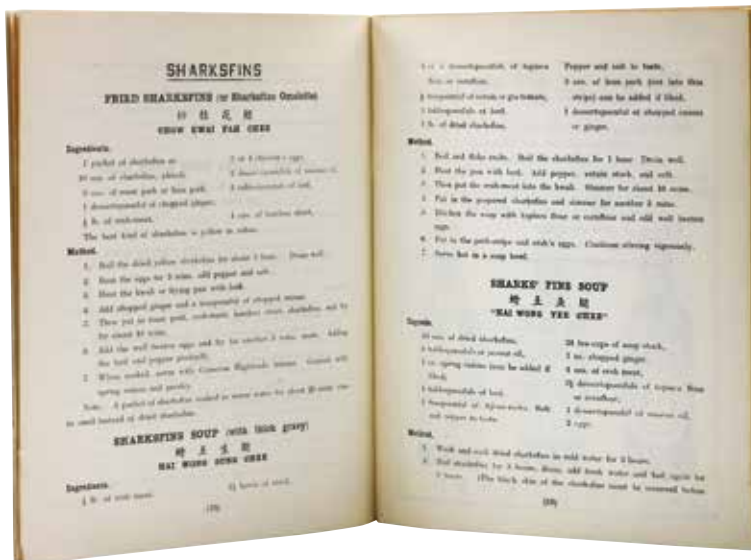
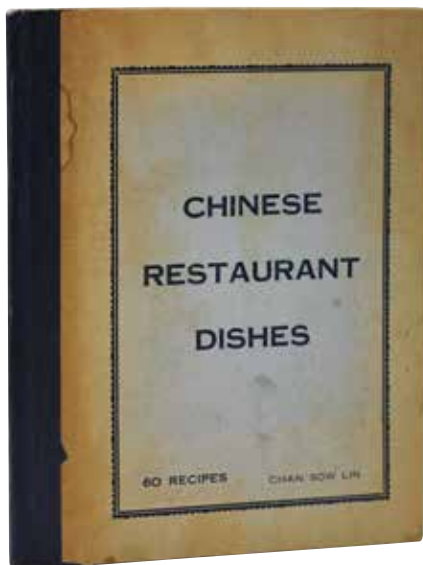
§ OCLC records three holdings of this edition, Stony Brook, UC Davis, and Harvard; and four holdings of the second edition, NYP, NLA, Cornell and Oxford Brookes  
§ Newman

Item #10789

\$200.00 AUD | €125







[28] LIN, CHAN SOW

*Chinese Restaurant Dishes*

[Kuala Lumpur] : [The Author], circa 1955. First edition. Printed by the Ling Wah Press, Kuala Lumpur. Foreword by A W Lacey, note by A F Young and Mrs Joyce Pumfrey.

Quarto (210x170mm) quarter bound blue cloth, blue heavy card printed boards, stapled [6],68,[3]pp. 10 out-of-text full page advertisements. Boards lightly sunned, soiled, dampstains; edges agtoned; internally crisp and fine.

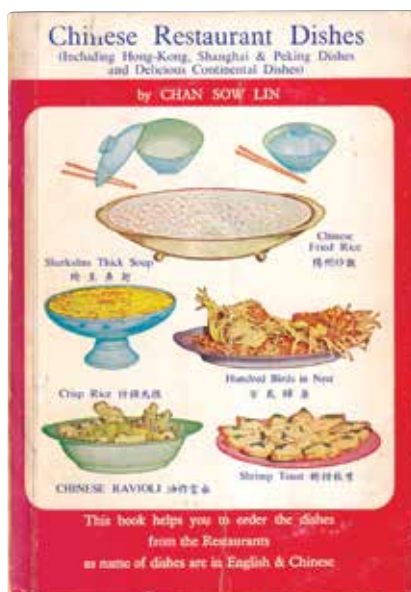
Miss Lin's first self-published cookery book. There are 60 recipes, all Cantonese, divided into small chapters by principal ingredients, the recipes are in English, but the titles are also in Chinese (traditional and romanised). There is a useful introductory chapter on Chinese cooking equipment. There is also a useful glossary of ingredients in English/Chinese traditional/Chinese romanised.

Rare. An excellent copy.

§ Unrecorded

Item #10358

\$500.00 AUD | €325



[29] LIN, CHAN SOW

*Chinese Restaurant Dishes (including Hong-Kong, Shanghai & Peking Dishes & Delicious Continental Dishes)*

The Author : Singapore, circa 1966<sup>1</sup>. Printed by The Standard Engravers & Art Printers, Kuala Lumpur.

Octavo (195x135mm) original illustrated colour stiff card wrappers 99 leaves, (ostensibly [32],108pp, but with unusual pagination in the recipe section). Wrappers lightly soiled, faint crease, spine sunned; owner name in ink to first page; small signs of kitchen use.

Another of Miss Chan's self-published cookery book (to be distinguished from earlier books with similar titles). Published after Miss Chan moved from Kuala Lumpur to Singapore. There are 18 pages of various cooking classes and dinners hosted by Miss Chan, two in-text colour photographic plates and five further in-text pages of black and white photographs of various dishes.

This version of *Chinese Restaurant Dishes* has approximately 120 clearly written recipes (a bit more than half Cantonese) with the names of the recipes in English, Chinese, and romanised Cantonese organised in the following chapters: Sharksfins (sic); Bird's Nests; Chicken; Duck; Pork; Beef; Prawns, Fish & Crab; Steamed Food in Boiler; Soups; Noodles; and Rice. Following the excellent recipes, there is

a glossary in English, Chinese, and romanised Cantonese of ingredients and a directory of where to buy ingredients and kitchenware in the UK, Malaysia, Australia and the USA.

When compared with Miss Chan's earlier books, this version of *Chinese Restaurant Dishes* shows the extent of the Chinese diaspora throughout South East Asia and the cohesive nature of Chinese cuisine regardless of its location. When compared to each other the various books also show the rapid development of Western interest in learning to prepare and eat increasingly more complex and traditional Chinese dishes.

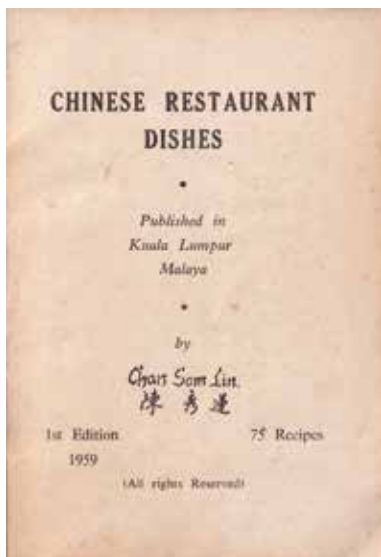
Scarce. An excellent copy.

§ OCLC records one holding, National Library of Singapore.

<sup>1</sup> Not before 1966 based on the extensive list of her books on p.1. The National Library of Singapore catalogues this as published in 1966. This might be an undated omnibus edition incorporating both *Chinese Restaurant Dishes* and *Hong-Kong, Shanghai & Peking Restaurant Dishes* but a careful comparison of the contents of Miss Lin's various titles will need to be undertaken.

Item #10324

\$200.00 AUD | €125



### [30] LIN, CHAN SOW

#### *Chinese Restaurant Dishes: 75 recipes [Book 2]*

Kuala Lumpur, Malaya : The Author, 1959. First Edition.

Octavo (190x135mm) plain green stiff card wrappers, stapled, [14],116,[2]pp; a number of out-of-text adverts & blank pages for notes. Monochrome photos of cooking class attendees in the introduction; monochrome photos of cooking equipment p.113 ff. Wrappers lightly soiled and scuffed; rear endpaper, small tears; faint foxing to endpapers and to a few pages not affecting the text; top and fore-edge lightly aged; staples starting.

Miss Lin's third self-published cookery book. There are 75 recipes, mostly Cantonese, but including a few regional recipes from other parts of China. Divided into small chapters by principal ingredients, the recipes are in English, but the titles

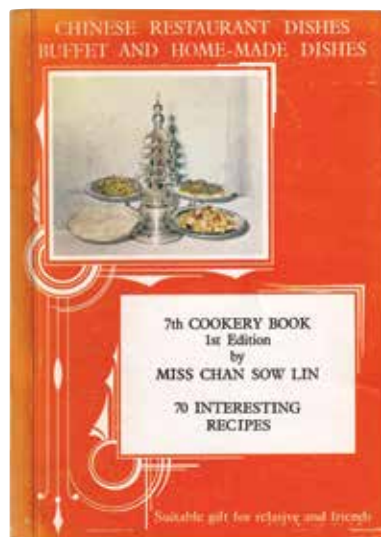
are also in Chinese (traditional and romanised). The book also doubled as a recipe book to accompany her cooking classes, several of which are promoted on p.116. An interesting list of ingredients, prices and sources for Kuala Lumpur, Australia and Britain is at the rear of the book. There is also a useful glossary of ingredients in English/Chinese traditional/Chinese romanised.

Scarce

§ OCLC records only two holdings: Cornell and Harvard  
§ Not in Newman.

Item #10682

**\$300.00 AUD | €195**



### [31] LIN, MISS CHAN SOW

#### *7th Cookery Book: Chinese Restaurant Dishes - buffet and home-made dishes, 70 interesting recipes*

Singapore : Miss Chan Sow Lin, January 1972. First edition. Printed by the Standard Engravers & Art Printers, K.L.

Octavo (190x135mm) pictorial orange stiff card wrappers, 1,[20 black and white photographs of the author and various classes],2-88,[2 blank]pp. Spine lightly sunned; wraps verso lightly scuffed, ink price to pp 1. Four out-of-text full page black and white photographic illustrations, one in colour of dishes in the book or taught in classes.

*7th Cookery Book* contains what appear to be all new recipes not included in Miss Chan's earlier books although the recipe for Chinese Steamboat (p.75) is similar to 'Ta Pin Lou', the final recipe in her first book. The introductory chapters are similar, but the glossary is now English/Malay and not English/Chinese. The list of providers in the UK, Australia and the USA has been much enlarged and there are sample lesson plans for three different classes offered. Recipes are in English with bilingual English/Chinese titles. Ingredients reflect the increasing use of meat and international trade;

i.e., NZ lamb is specified because Miss Chan had recently conducted promotional cooking classes for the New Zealand Government to promote New Zealand lamb.

Continuing the development and breadth of lessons and dishes taught from her earlier books, Miss Lin confirms the rapid development of Western interest in learning to prepare and eat increasingly more complex and traditional Chinese dishes. Recipes include Siamese (Thai), Japanese, Indonesian and even Arab recipes that have been absorbed into Singaporean Chinese restaurants.

Scarce. As the title says, "interesting recipes"!

§ Unrecorded  
§ Not in Newman;

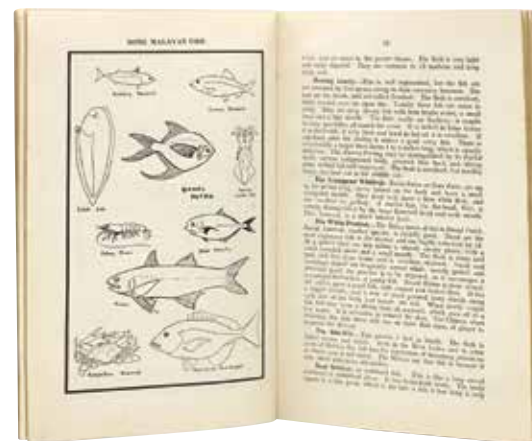
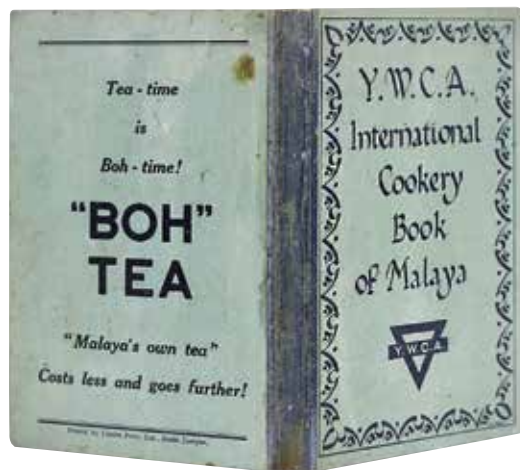
Item #6020

**Price: \$200.00 AUD | €125**



The Y.W.C.A. of Malaya was established in 1875. In 1931, at the Y.W.C.A. Malayan Conference in Ipoh, the publication of a cookery book was proposed to preserve the various dishes taught at the Y.W.C.A. Cookery classes had been offered for some years. Although originally designed to teach Western dishes, by the 1930s the classes also taught Malayan dishes to an audience of local and ex-pat residents. In 1932 The Y.W.C.A. Cookery Book of Malaya was published, with a print run of 1000 copies.<sup>1</sup> Already unusual for an expat cookery book, there were in addition to the usual Anglo-French cosmopolitan receipts, significant references to local cuisine and produce contributed by experts: Holtum, the director of the Botanical Gardens in Singapore on cultivating salad plants and providing an illustrated list of indigenous local ingredients with the Malay and Chinese names; Bertwhistle the Fisheries officer on local fish; and Furtado on local Indo-Malay cooking terms and items.

Llewellyn arrived in Malaya in 1934 with a diploma in domestic economy from the University of London. In 1936 she gave cooking classes in Kuala Lumpur on behalf of the Y.W.C.A. Llewellyn was the 3rd editor of the Cookery Book, editing the 5th to 9th editions between 1946 and 1962. Local dishes had been included in the earlier editions, but under her editorship, the number of local recipes significantly increased with separate chapters for Malay, Javanese, Chinese and Indian cooking (there are also many such recipes in the general chapters, particularly relating to baking). A bilingual section on meal planning and cooking techniques was also added. Later editions became the official domestic economy textbook in Malaya schools.



**[32] LLEWELYN, MRS A E (ED). [MORAG]**

*The Y.W.C.A. of Malaya International Cookery Book: a book of culinary information and recipes compiled in Malaya*  
*[Y.W.C.A. International Cookery Book of Malaya]*

Kuala Lumpur : The Y.W.C.A of Malaya, 1948. Fifth Edition.  
 First published in 1932. Printed by Printed by Caxton Press, Ltd., Kuala Lumpur.

Octavo (215x145mm) quarter bound blue linen cloth, turquoise, blue printed boards, flush cut edges [10],249,[11 index & advertisements]pp. Foreword by Alison Blunn, President Y.W.C.A. of Malaya. Twelve full page out-of-text illustrated local advertisements, some half-page in-text advertisements also. Illustrations of local produce. Simple illustrated head and tail pieces to most chapters. Cover illustration by B S Miller. Boards

edges lightly worn, corners gently rubbed rear board lightly soiled; spine sunned and soiled, head and tail lightly worn; a few small signs of kitchen use; internally near fine. Pages faintly age-toned.

This fifth edition was a significant revision and expansion of the earlier editions. Local dishes had been included in the earlier editions, but under her editorship, the number of local recipes significantly increased in this edition with separate chapters for Malay, Indonesian, Chinese and Indian cooking (there are also many such recipes in the general chapters, particularly relating to baking). A bilingual section on meal planning and

cooking techniques was also added. The important reference sections and essays on local cuisine and produce were retained and expanded upon.

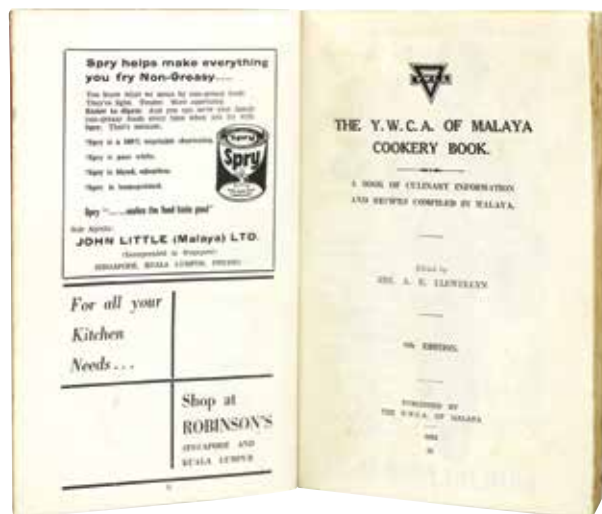
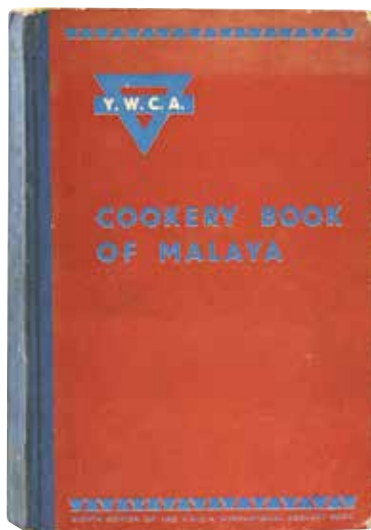
Later editions became the official domestic economy textbook in Malaya schools. Malay and Chinese measures used in some recipes.

A significant milestone reference on Malay and Anglo-Malay cooking of post-war Malaya. Scarce, as tightly held; a very good copy.

Item #10309

**\$250.00 AUD | € 160**

<sup>1</sup> Tan, Bonny. *In Cookery We Trust: The YWCA Cookery Book (1932–1964)*, BiblioAsia Vol 9, Issue 3



[33] LLEWELYN, MRS A E (ED). [MORAG]

*The Y.W.C.A. of Malaya Cookery Book: a book of culinary information and recipes compiled in Malaya [The Y.W.C.A. International Cookery Book of Malaya]*

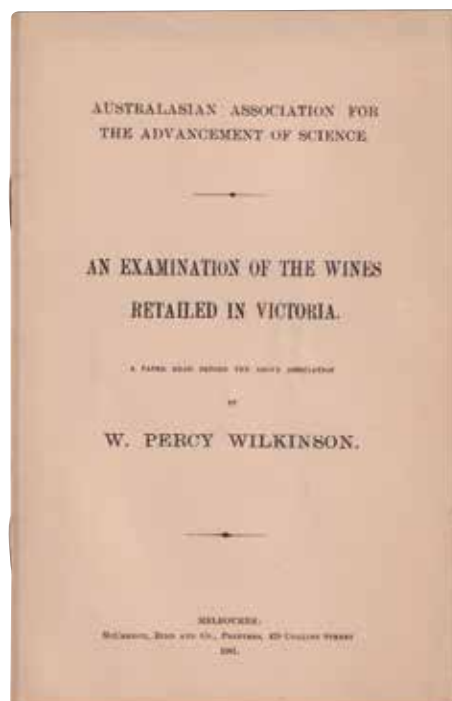
Singapore : The Y.W.C.A of Malaya, 1958. Eighth Edition. First published in 1932. Printed by Messrs Cathay Printers, Penang.

Octavo (220x145mm) quarter bound blue cloth, red printed boards x,254,[8]pp. Preface by Ruby H Norris, National President. Boards edges lightly worn; corners gently bruised; endpapers offset toned and lightly foxed; internally fine. Booksellers tickets: to the front pastedown "Corner Bookshop, 102 Fourth Avenue New York" and to the rear pastedown "Liz Seeber". Bookplate of noted food writer Alan Davidson to the top corner of the front pastedown.

A significant reference on Malay and Anglo-Malay cooking of the mid-twentieth century. A lovely copy with excellent provenance

Item #10322

\$450.00 AUD | €290



[34] WILKINSON, PERCY W. [WILLIAM PERCY (1868-1947)]

*An Examination of the Wines Retailed in Victoria.  
A paper read before the Australasian Association for the Advancement of Science*

Melbourne: McCarron, Bird & Co., Printers, 479 Collins St, 1901. [An extract from the Proceedings of Section B of the Australasian Association for the Advancement of Science, 1901, pp.216-224.]

(215x140mm) tan printed wrappers, stapled [10]pp. Staples started, else fine and crisp.

A report on the examination of wines retailed in Victoria to "ascertain the extent to which the practice of adding preservatives or anti-ferments to Victorian Wines is now carried; but at the same time... to determine the alcoholic strength, total acidity, extract and potassium sulphate" present<sup>1</sup>. To this end 203 bottle samples were purchased anonymously from local producers and 37 samples of European wines available in Australia. The paper "excited considerable public interest, and an extended discussion on the subject took place in the daily press, lasting over nine months... Finally, an Act of Parliament was passed...prohibiting adulteration of any Victorian wine" from 1 January 1901<sup>2</sup>.

Wilkinson trained as a pharmacist but made his career as a Government Analyst first for the Victorian and then for the Australian Commonwealth Government. Wilkinson had a particular enthusiasm for wines and wine-making. Working with the Victorian Government viticulturist and similar appointees he translated several works on viticulture, particularly in hot climates, from French to English. He also wrote and co-authored several works on ampelography, winery machinery, and the trademarking and description of Australian wines

Scarce. An excellent copy of the paper that led to the establishment of wine purity laws in Victoria.

§ OCLC records only one holding; NLA

§ Gabler G43690;

<sup>1</sup> p.216

<sup>2</sup> p.224

Item #10779

\$200.00 AUD | €125



[35] NEWINGTON, P. C. B. [PHILIP CAMPBELL BEATSON NEWINGTON (1888–1964)]

*Good Food*

Ipoh : Charles Grenier & Co, 1947. First and only edition.

Octavo (180x135mm) quarter bound green cloth, illustrated coloured boards, flush cut edges [6],ii,[2],160,[4]pp. Illustrated by Beryl Irving. Forward by A J H Dempster. Boards faintly soiled and lightly age-toned; endpapers lightly offset toned; top edge a trifle dusty; rear top corner gently bruised. Owner name in pencil to ffep "Heard [?] White Poggio 1963, *Piazza del Pesce*"

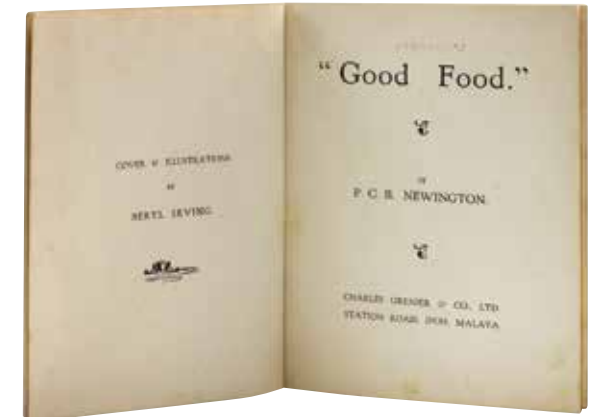
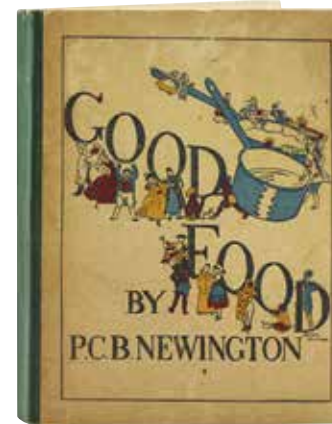
Newington entered the British Colonial Office as a District Officer in Sarawak. He later became a plantation owner there. Between 1942 and 1945 he was interned as a prisoner of war by the Japanese, first in Changi Prison and then at the Sime Road Camp. From the preface:

*"Good Food" came into being during the period I was interned (sic) in Changi Criminal Prison and Sime Road Camp, Singapore, by the Japanese from February 1942 up to date of our release in August 1945. It is an extraordinary thing how one's thoughts turn to food when one is starving. Our food had steadily been decreased until our staple dish in May 1945 was 4 ozs of rice a day. I started in the Changi days by writing down in a note book all the recipes that I could remember and when I was transferred*

*to Sime Road Camp I started a Gourmets Club which was called "Good Food". The Club would meet on the embankment outside my hut, once a week and for an hour food was discussed as follows:- .... A menu was produced and each course from Cocktails to Savouries was discussed in detail, ingredients, method of cooking, serving, etc. Notes were taken by those interested and after everyone had dined sumptuously in imagination, a Speaker was appointed for the next meeting."*

Recipes were also exchanged with ladies in the Women's Camp; all of which combined became the book "Good Food".

A significant chapter of authentic curries from across India, Ceylon, Burma, Malaya, Singapore etc, complements the standard colonial dishes such as Mulligatawny, Sago Pudding and Kedgeree. Malayan recipes are also found in all the other chapters. There are several laksa recipes, as well as recipes for spice blends, local fruits and fish. A number of the European dishes incorporate South East Asian ingredients, particularly



chilli; a feature that distinguishes colonial Malayan cookery books from other contemporary books from other parts of the British Empire. As noted in the foreword "no epicure came to Malaya to live on roast beef!".

Rare. An excellent copy and a rare example of an internment camp cookbook.

§ OCLC records only eight holdings; none in Australia.

Item #10732

**\$1,000.00 AUD | €650**

[36] 大西睦子 ŌHNISHI, MUTSUKO. (1943 - )

徳家秘伝鯨料理の本 [Tokuya hiden kujira ryōri no bon] Mrs Ohnishi's Whale Cuisine



Tokyo : Kodansha Ltd., 1995. First and only edition. Printed by Kyodo Printing. Photography by Naoki Shirozuka & Miki Mitsuda. Bilingual Japanese/English; translation by Bruce Dorling and Chikao Kimura.

Quarto (265x200mm) pictorial dust jacket, cream printed boards [3]-105,[1]pp. Fine.

The author was the owner of "Toku-ya", a restaurant in Osaka that re-opened in 1967 (originally run by her mother years earlier) and specialised in serving whale meat. A tireless campaigner for the traditional and cultural right to cook and eat whale, Ohnishi was a founding member of the Whale Cuisine Preservation Association, organising whale meat food festivals, and making submissions to the International Whaling Commission whenever issues of commercial whaling were under consideration.

The signature dish of the restaurant (and the book) was *bari-bari-nabe* - a traditional Kansei dish the author learnt from her mother - minke whale meat stew with potherb mustard greens and shitake mushrooms. Other recipes in the book include udon, *sushi*, *sashimi*, *sukiyaki* and

*kara-age*, all using various cuts of whale meat, mostly fresh, otherwise preserved or dried. There are descriptions and explanations for all parts of the whale and the various cuts, together with recipes to match. The book also contains a number of short essays addressing some of the issues in the contentious debate about commercial whaling. The restaurant closed in 2019 when the author retired.

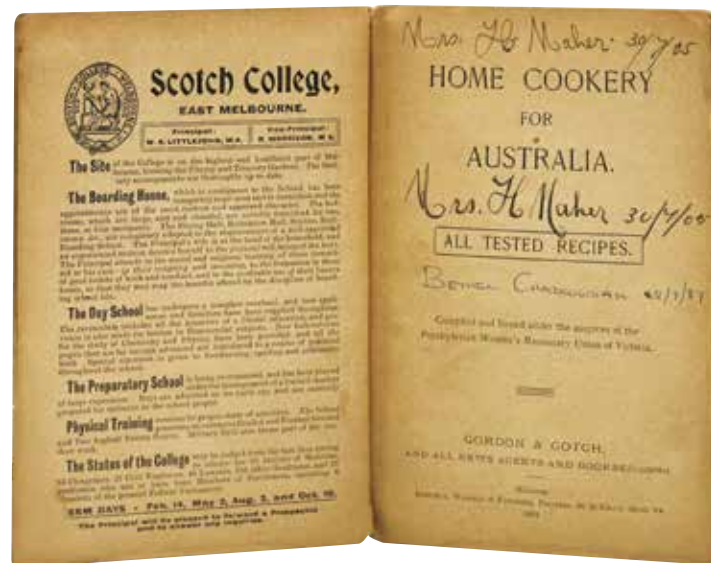
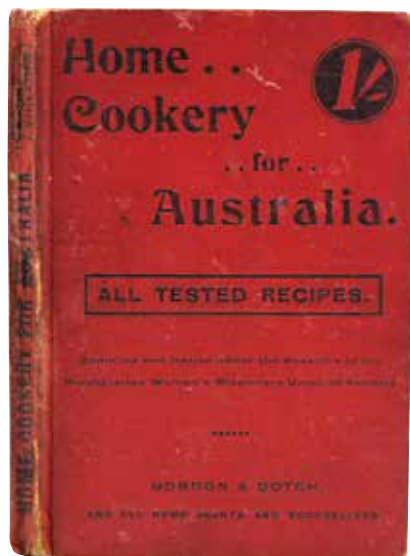
From the author's dedication: "Will a time come when housewives in Japan will again be able to prepare whale meat in their own kitchens? With the hope that this time will return, I wanted to preserve and to pass on the taste and wide variety of delicious whale recipes..... I am publishing this bilingual cookbook so that people the world over can learn about the goodness of whale cooking."

Scarce. An excellent monograph recording the singular and disappearing whale meat culinary traditions of Osaka.

§ OCLC records only two holdings, UC San Diego, and University of Alberta; National Diet Library records one holding in Japan.

Item #9784062075794-1

**\$200.00 AUD | €125**



### [37] PRESBYTERIAN WOMEN'S MISSIONARY UNION OF VICTORIA

*Home Cookery for Australia: all tested recipes. Compiled and issued under the auspices of the Presbyterian Women's Missionary Union of Victoria*

Melbourne : Arbuckle, Waddell & Fawckner, 30 McKillop Street, 1904. First edition. Price 1/- . Sold by Gordon & Gotch, and all news agents and booksellers.

Sextodecimo (180x125mm) printed red cloth boards, sewn & later stapled, flush cut edges [2]-172,[2]pp : [A(-a8)]<sup>16</sup>, B-E<sup>16</sup>, F(-f8)<sup>16</sup> including paste downs. Eighteen full page in-text advertisements with numerous engraved illustrations. Boards lightly soiled and edges lightly worn; lower upper joint split but firm, spine re-glued some time ago, head and tail fraying; hinges split but firm; pages age toned throughout with occasional faint foxing; small closed tears to pages 73-76 and p.125; a few folded corners; small signs of kitchen use. Owner names in ink to title page "Mrs H Maher 30/7/05" and "Bethel Chardkondian 22/7/1987".

In June 1904 the Union's General Committee received a proposal from Arbuckle, Waddell and Fawckner, for the production of a cookbook along the lines of the successful *Women's Missionary Association Cookery Book* (published 1895) which had already been republished a number of times in Sydney raising valuable funds for the NSW Women's Missionary Association's works. In exchange for compiling and testing content, the Union would receive 25% of the

wholesale sales revenue. A committee was established led by Mrs C Strachan to collect recipes from members, test and taste them and write the additional notes and text. *Home Cookery* was sold through the book trade and the Union's 150 plus branches and membership. The funds received from the sale of *Home Cookery* (and all later editions) were used to support and sustain the Union's missionary work. At the time of publication this included: in Melbourne, a school for Chinese children; in Korea, a school and orphanage in Fusan; in North Queensland, missions at Weipa and Mapoon; in India, a school near Madras; and generally in the New Hebrides.

The 551 receipts are written in a rather dry didactic style, organised in twenty "classes": Soups; Fish; Meat and Made Dishes; Entrees & Breakfast Dishes; Chicken, Fowl and Game; Vegetables; Puddings; Jellies and Creams; Savouries; Scones and Muffins; Cakes; Biscuits; Confectionery; Jams and Preserves; Sauces and Gravies; Salads and Dressings; Chutneys and Pickles; Invalid Cooking; Drinks; and, Miscellaneous. Advice for the home cook is given as "Observations" but often described prescriptively as "laws". The receipts are not attributed, and for the most part are plain and simple. Most of the recipes are British in origin, and the majority are sweet and/or baking. There are several German, Jewish, Indian and Italian recipes.

In contrast to pre-Federation books, there are no longer any references to indigenous game or fish. Given the level of Scottish immigration to Victoria and the Scottish links to the Presbyterian and Protestant causes in Melbourne, there are traditional Scottish recipes including Sheep's Head broth and Sheep's Head Hash, Aberdeen Sausages, Ayrshire Shortbread, and a number of scone recipes. Interestingly, the Scotch broth is unusually made with beef and there is no recipe for Cock-a-leekie, nor one for Haggis.

An excellent insight into the evangelical Protestant kitchen in early Melbourne and representative example of the relationship between Protestant evangelism and fund-raising community cookery books throughout the English-speaking world at the beginning of the twentieth century.

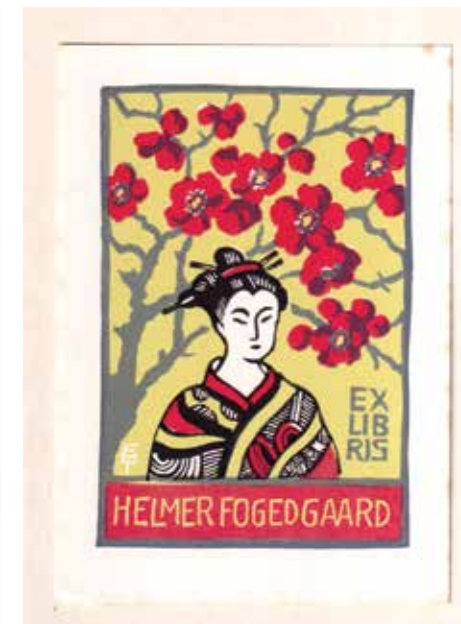
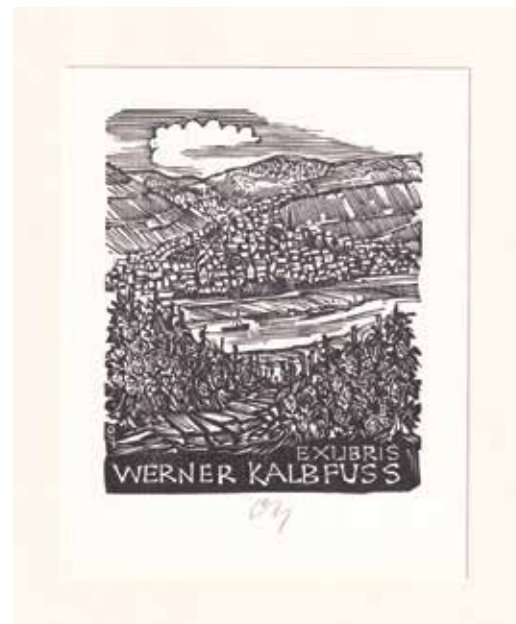
Rare in any condition.

§ OCLC records only four holdings, all in Australia.  
§ Hoyle 1091;

Item #10648

\$500.00 AUD | €325





### [38] RHEBERGEN, G JAN (1915-2002)

#### *24 ExLibris: med vin-motiver. (exlibris 159)*

Frederikshavn, [Denmark] : ExLibRisten, 1979. First and only edition. No 28 of an edition of 225 numbered copies.

Quarto (260x180mm) tan printed dust jacket, stiff tan light card boards, 56,[4]pp; 24 colour ex-libris bookplates tipped in. In Danish, German and English. Endpapers faintly offset toned; elegant oriental bookplate of bibliophile and ex-libris collector Helmer Fogedgaard<sup>1</sup> to front board recto. Trilingual: Danish, German and English.

A small, elegant volume of twenty-four tipped in original bookplates from prominent wine book and ex-libris collectors. Most are woodcuts, linocuts or wood engravings. Rhebergen was for many

years the President of Exlibriswereld, the Dutch Society for Ex Libris and Small Graphics.

Helmer Fodgedgaard (1907-2002) was a Danish collector of ex-libris bookplates, reputed to have one of the largest collections in the world. He commissioned many bookplates for himself from numerous designers. One of the founding members of Denmark's National Association for Gays and Lesbians, he also published and edited the Association's magazine *Vennen* for some years. Peter was a Danish ex-libris artist active in the 1960s and 1970s.

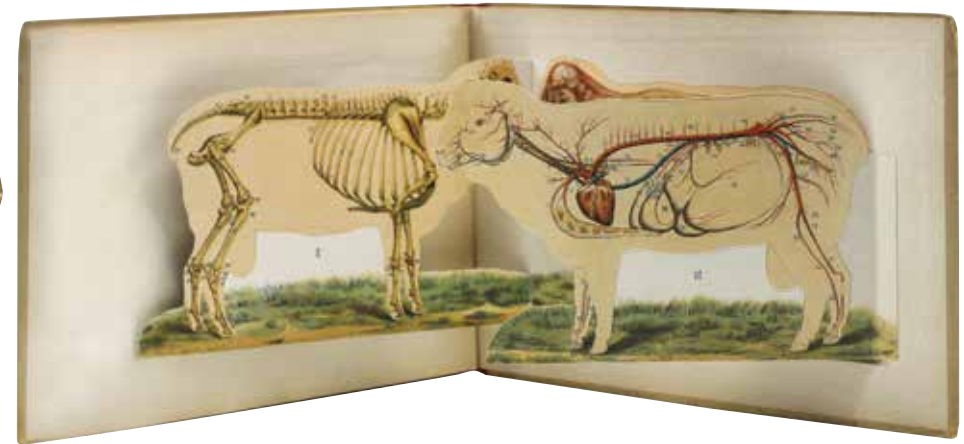
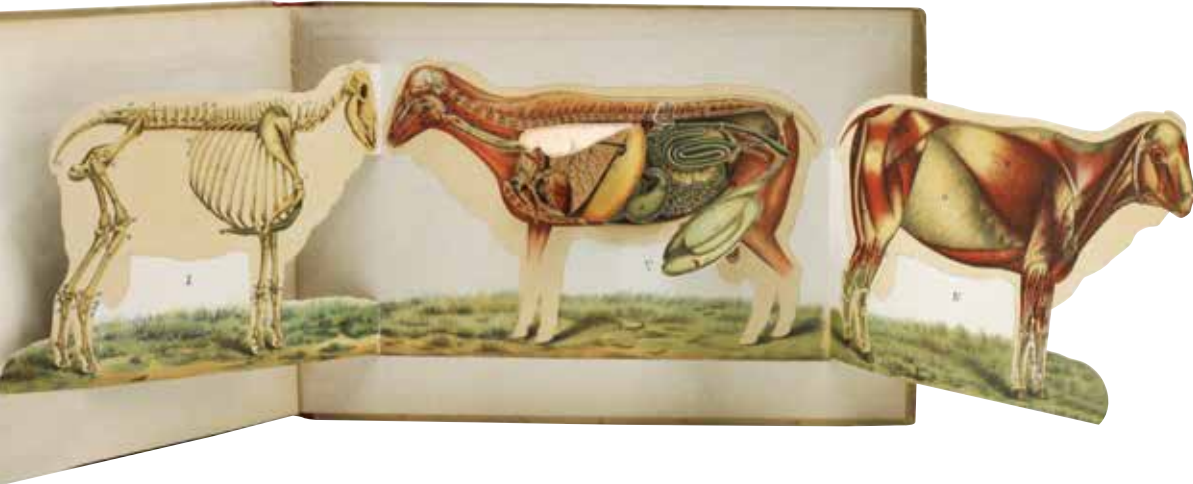
Scarce. A lovely and beautiful conjunction of private press print, wine and book collecting.

§ OCLC records only ten holdings  
§ Gabler G36080

<sup>1</sup> Three colour linocut of a Japanese woman with Cherry Blossom, designed by Edmund Peter, 1975; Frederikshavn Art Museum and Ex-Libris Collection, cassette: 668 No. 63.

Item #10679

**\$400.00 AUD | €250**



[39] SEYFFERTH, A [ADOLPH]

*The Sheep: its external and internal organisation. A brief description with illustrations*

London : G. Greiner & Co., undated, circa 1890. First edition. Printed by G Læwensohn, Fürth, Bavaria. Price 3/6.

(175x255mm) quarter bound, red cloth, printed chromolithographic papered boards, double column text, saddle stapled, 37,[1]pp. Four monochrome in-text engraved illustrations of sheep; five die-cut, folding chromolithographic plates attached to the rear pastedown showing various anatomical models of a ram, the fifth plate unfolding to show internal organs. Boards faintly scuffed, edges lightly worn; some faint toning to paste-downs; owner name "E J Perry" to upper board and title page; illustrations fine and crisp.

Since 1797 with the introduction of Merino sheep to Australia, the production of wool and sheep meat (lamb and mutton) have been central and often dominant elements of the Australian national economy and tables. In the 1890s, the Australian sheep population peaked at 105 million, some 26 sheep per person. Many early Australian cookery books include a large number of recipes for lamb, with leg of lamb often described as 'Colonial Goose'. Sheeps tongue, brains and liver were also popular affordable dishes. Mutton was also widely consumed. Historians and economists often note that Australia rode on the sheep's back.

Although mostly concerned with anatomical description, there is some discussion of meat sheep, milk production and resultant cheese and the secondary value of Merino sheep for meat production. A later edition revised (and abridged) by Professor George Thomas Brown with slightly different illustrations was published in 1896 by George Philip & Son, London as part of their series "*Philips' Anatomical & Technical Models: Series II - domestic animals*". There Seyffertth is noted as also the illustrator and the Municipal Veterinary Surgeon for the district of Fürth, an area in Northern Bavaria.

A fine example of Bavarian chromolithography, and an important resource for Australian pastoralists and veterinarians at the time of Federation.

§ OCLC records only four holdings, all in Australia, NLA, SLV, Monash, Western Sydney. Three copies in German are held at BvB, HBZ and SUB.







[40] 歌川広重 [HIROSHIGE, UTAGAWA] [BORN ANDŌ TOKUTARŌ (安藤 徳太郎 (1797–1858))]

さかなつくし [Uo Zukushi] [Shoal of Fishes]

Tokyo : 大黒屋 [Daikokuya], Meiji 44, [1911]. First and only edition thus; illustrations first published Tenpō 3-4 [1832-3] and Tenpō 11-13 [1840-42]

(240x175mm) tatami mat style boards, illustrated colour title label, accordion or lepperello folding horizontal chūban album, cream handmade paper, seven nishiki-e woodblock engraved illustrations with kirazuri silver mica decoration. Boards faintly soiled, edges lightly frayed; hinges fragile, first fold small split; remnants of bookseller (?) ticket to front paste-down; faint age toning and soiling not affecting the illustrations.

Hiroshige is widely considered the last of the grand master printers of the Ukiyo-e tradition. In 1832-4 (Tenpō 3-4) he produced a series of ten illustrations of fish, with accompanying culinary herbs and vegetables, together with poems published by Eijudo. A decade later a series of a further ten illustrations were produced by Yamasho. The illustrations were then reproduced commercially bearing publisher and censor stamps. Together the two untitled series are known as “Large Fish” or “Shoal of Fishes” or “Every Variety of Fish”.

The illustrations here are a selection from both series: Carp (Koi), swimming amongst reeds, circa 1840-42 (Tenpō 11-13), poem by Makuzu; Abalone (Anabi or Tokobushi) Needlefish (Sayori), and Peach Blossoms, circa 1832-3 (Tenpō 3-4), poems by Kumogaki Fujimi and Miwagaki Mimiki; Black Sea Bream (Kurodai), Small Sea Bream (Kodai) Asparagus shoots and Japanese Peppercorns (Sansho), circa 1832-33 (Tenpō 3-4), poems by Tomigaki Uchiyasu and Echigo Kawabukuro Kaōan hōshi (Kaōan hōshi from Kawabukuro in Echigo Province); Lobster (Ise ebi) and Prawn (Ama ebi), circa 1832-33 (Tenpō 3-4), poems by Shimotsuke Edozaki Ryokujuen Motoari (Ryokujuen Motoari from Edozaki in Shimotsuke Province) and Nen’an Machikado; Flying fish (Tobino), White Croaker (Ishimochi, Guchi or Shiroguchi) and a lily, circa 1840-42 (Tenpō 11-13), poem by Toshigaki Maharu; Gurnard (Kanagashira), Right-Eye Flounder (Kono-gare) and Bamboo Grass (Sasa), circa 1832-33 (Tenpō 3-4), poems by Shimotsuke Edozaki Ryokujuen Motoari (Ryokujuen Motoari from Edozaki in Shimotsuke Province) and Jakuyakutei Chikuson; and, Japanese Sea Perch (Suzuki) and Red Bream (Kaneme-tai), and shiso leaves, circa 1840-42 (Tenpō 11-13), poem by Atsugaki.

To the front paste down is a calligraphic inscription 御うつくしみの波 [Waves of Imperial Beauty] by Maresuke Nogi, (1859-1912), a Meiji era career military man in the Japanese Imperial Army. A general in the first Sino-Japanese War (1894-5), the invasion of Taiwan and the Russo-Japanese War (1904-5), he was feted as a national hero for his role in the capture of Port Arthur. He was also a man of letters and a renowned Kanshi poet, a form of Han Chinese poetry popular amongst the Japanese elite during his life. Several of his poems were very popular during the early decades of the Twentieth century. In 1912, Nogi



and his wife committed ritual suicide by seppuku shortly after the death of Emperor Meiji in accordance with the samurai practice of following one’s master into death. At the time, Nogi became a public symbol of loyalty and sacrifice and there are several Shinto shrines to his memory in Tokyo and Kyoto.

Daikokuya was a multi-generational publisher of ukiyo-e prints, illustrations and later illustrated books from 1764-1931 in Edo/Tokyo. Artists published during the nineteenth century include Utgawa Hiroshige. Daikokuya were quite successful during the late Meiji era publishing many illustrated works relating to the Russo-Japanese War; perhaps explaining the inscription by Nogi.

Rare. A lovely copy.

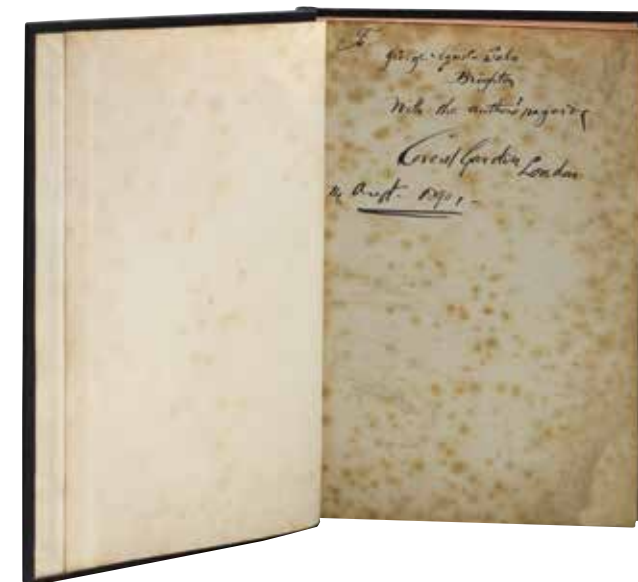
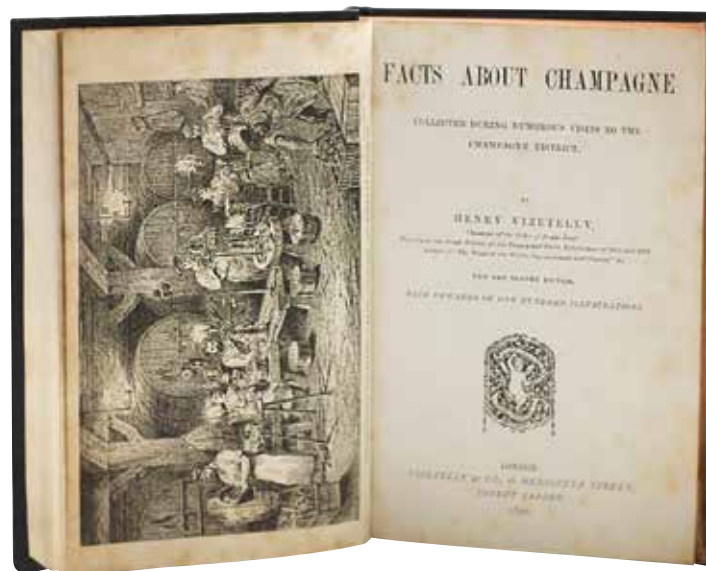
§ OCLC records no holdings. NIJL holds one copy.

Item #10476

\$4,000.00 AUD | €2,500



Vizetelly was a British journalist, who in later life also published a number of books under his own imprint. He had a keen interest in wine, particularly Champagne and wrote several significant books on wine including *A History of Champagne*, *The Wines of the World Characterized and Classed*, and *Facts about Sherry*. He was also a wine-juror for Great Britain at the Vienna and Paris Exhibitions of 1873 and 1878.



#### [41] VIZETELLY, HENRY. [HENRY RICHARD (1820-1894)]

*Facts about Champagne: collected during numerous visits to the Champagne district.*

London : Vizetelly & Co : London, 16 Henrietta Street, Covent Garden. New and revised edition; first published 1879. Printed by Turnbull & Spears, Edinburgh.

Octavo (180x120mm) navy blue wavy grain cloth boards, simple gilt title and ruled spine, all edges speckled red [4],159,[1]pp : π<sup>4</sup>, A-J<sup>8</sup>, K<sup>4</sup>. Thirty-two full page out-of-text and numerous in-text monochrome engraved illustrations. End papers lightly foxed, occasional faint foxing throughout preliminary pages; bookseller's ticket to rear paste down "Cook's Books T & M McKirdy"; inscription in ink to the front fly leaf "To: George Auguste Sala Brighton with the author's regards, Covent Garden London 14 Augt. 1890."

Here, in thirteen chapters, Vizetelly gives a detailed account of the history and region of Champagne, the Champagne houses and the method of making Champagne. The final pages are a table of the marks and brands of the principal Champagne houses including their cork branding practices.

George Auguste Sala [George Auguste Henry Fairfield Sala (1828-1895)] was a British author and journalist. He wrote extensively for the Illustrated London News (as did Vizetelly in 1865 whilst in France). A number of his books were published by Vizetelly including *America Revisited*, *Paris Herself Again*, *Under the Sun* and a *Journey Due South*. His last book was an elaborate cookery book, *The Thorough Good Cook* (1895). Sala's library (presumably including this volume) was disposed of at auction in March 1895.

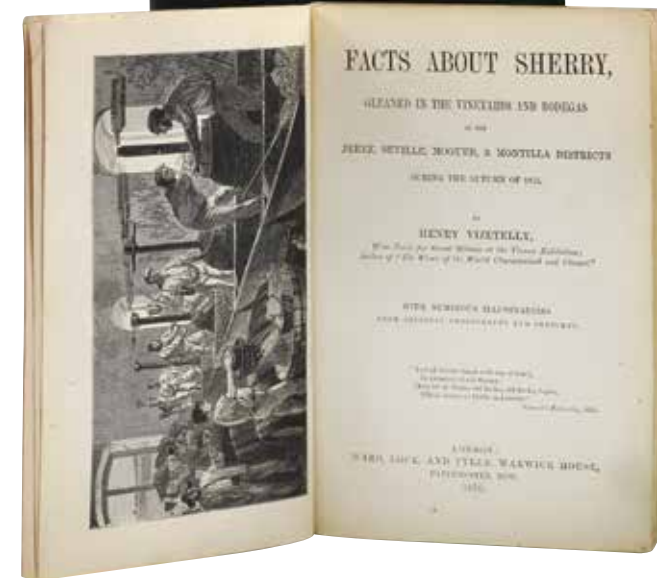
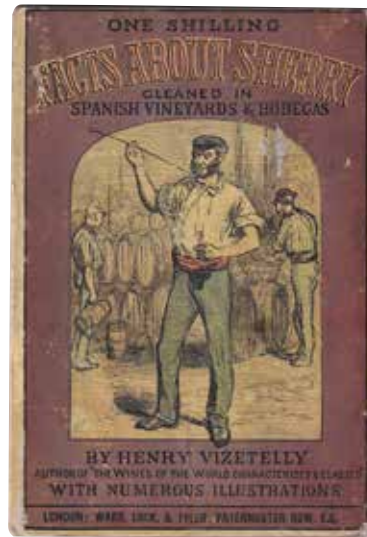
Scarce. A lovely presentation copy of an eminent and practical book on Champagne to a celebrated Victorian author and gastronome by the author, his publisher and a lover of wine.

§ OCLC records only 4 holdings, this edition, AGL, BEBRA and two in Melbourne Australia.

§ Gabler G42535; Simon BV 106; not in Noling

Item #10829

\$1,200.00 AUD | €750



[42] VIZETELLY, HENRY. [HENRY RICHARD (1820-1894)]

*Facts About Sherry, gleaned in the vineyards & bodegas of the Jerez, Seville, Moguer, & Montilla districts during the autumn of 1875*

London : Ward, Lock, & Tyler, October 1876. First edition. Printed by Jas. Wade & Co, London.

Octavo (180x125mm) publisher's original chromolithographic printed, stiff card wrappers, [4 advts],[10],[4 advts tipped in], [11]-108,[6 advts]pp : π<sup>4</sup>, [A (A5+4)]<sup>6</sup>, B-G<sup>8</sup>, χ<sup>2</sup>. Sixteen full page out-of-text (including frontispiece) and numerous in-text monochrome engraved illustrations depicting sherry production, vineyards and bodegas. Presented in a green morocco, green buckram solander case, with black and gilt title label. Box corners faintly rubbed; wrappers lightly scuffed, small losses; corners gently bruised; spine head and foot chipped, small losses; upper hinge small split but firm; bookseller's ticket "Cook's Books T & M McKirdy" to rear pastedown.

*Facts about Sherry* is a first-hand account of Vizetelly's three month visit to the Sherry region in the South of Spain. Much of the material was originally published in short extracts in London's *Pall Mall Gazette* and syndicated newspapers in late 1875 and early 1876. In the preface, Vizetelly notes that his visit was in response to a

"controversy with reference to Sherry". In the 1860s and 1870s, Sherry was a very popular drink in middle-class England, often drunk at tea with a biscuit, or with dinner. It was the largest import of wine by volume into Britain and widely distributed. As a consequence, the Colonies in Australia and South Africa were encouraged to produce Sherry or sherry-like wines. The boom in sherry consumption peaked in the mid-1870s but did not last long due to a range of issues: the rise of temperance movements, particularly among the middle-class; a peasant revolution in Jerez, colonial competition; the controversy referred to above - quality issues, fake sherry, allegations of adulteration and/or excessive alcoholic spirit and the consequential loss of consumer confidence<sup>1</sup>; phylloxera and perhaps most tellingly, a change in public tastes towards lighter meals and drinks.

In his concluding (and somewhat prescient) remarks, p.104 ff., Vizetelly notes: the use of gypsum and sulphates by Jerez growers and shippers was entirely proper and appropriate; that "*it is impossible to have sherry good and at the same time cheap*" emphasising the

importance of aging in the production of quality sherry; and that the problem with cheap sherry was that it necessarily used young, even raw wine, that needed excessive spirit to be added to it to make it '*dulce*'; recommending that cask ageing and dispensing with excessive spirit and unnecessary fining would do much to improve the finer wines of Jerez.

Scarce.

A very good copy of an interesting and useful account of the regions, bodegas and production methods, still relevant in parts today.

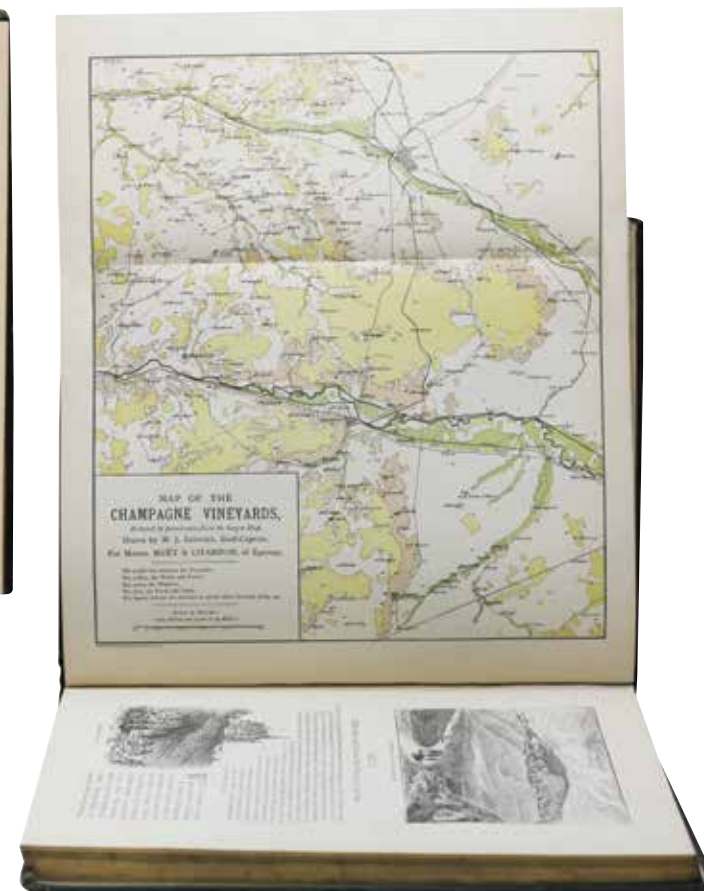
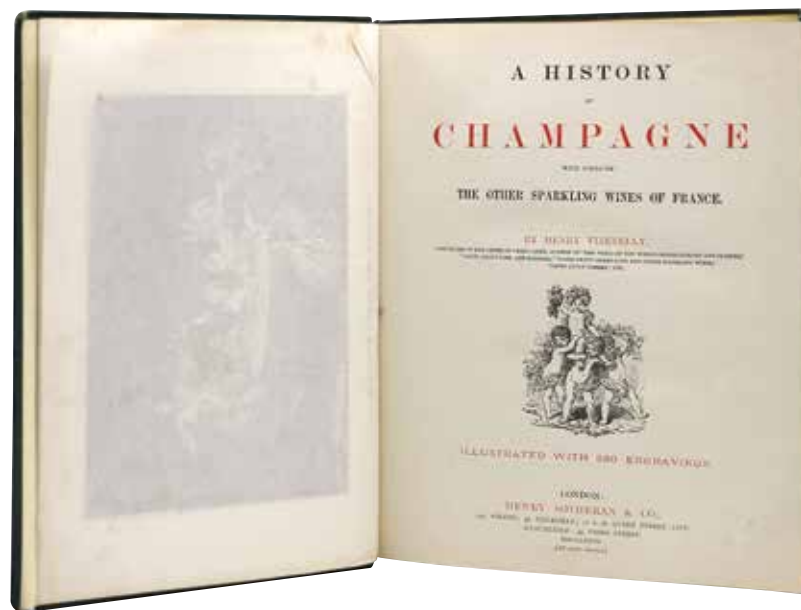
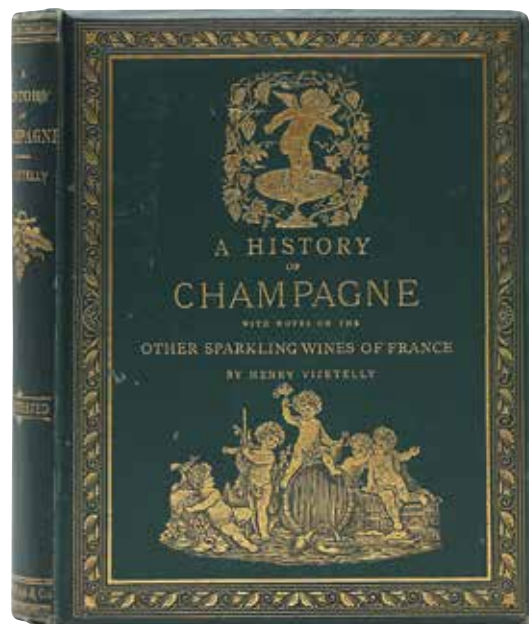
§ OCLC records only eleven holdings ; but numerous digital holdings of the Harvard copy.

§ Gabler G42550; Simon BV 117; Noling p.426;

<sup>1</sup> Harding, Julia & Robinson, Jancis (ed). *The Oxford Companion to Wine*. (5th Ed) Oxford : Oxford University Press, 2023 p.671

Item #10828

\$1,200.00 AUD | €750



[43] VIZETELLY, HENRY. [HENRY RICHARD (1820-1894)]

*A History of Champagne with notes on the other sparkling wines of France*

London : Henry Sotheran & Co., 1882. First Edition. Printed by Robson & Sons, London.

Quarto (285x220mm) publisher's original decorated green cloth boards, gilt stamped borders, title and vignettes to upper board and spine, lower board blind stamped borders, beveled edges, all edges gilt, yellow endpapers [2 frontispiece], xii,263,[5],[4 advts]pp : [A]<sup>6</sup>, B-MM<sup>4</sup>, χ<sup>4</sup>. Three hundred and fifty monochrome engraved illustrations, five full page out-of-text, 345 in-text; colour folding map of the Champagne vineyards drawn by M J Lignier for Moët & Chandon and engraved by Vincent Brooks Day & Son, London.

Boards lightly flecked, edges and corners lightly worn; front hinge endpapers small partial split but firm, light offset toning to flyleaf; frontispiece tissue guard faintly foxed; 'curse' bookplate with decorative monogram to front pastedown "Ex Libris C J Peacock Who folds a leafe donne ye divel toaste browne who makes marke or blotte ye divel roaste hotte who stealeth thisse booke ye divel shall cooke". Inscription to front free endpaper "With Moët & Chandon's Compliments see p.205".

A revised and considerably expanded edition of *Facts about Champagne*, *A History of Champagne* is Vizetelly's best known work. Richly illustrated, it traces the history of wine in Champagne, the development of sparkling wine, the vineyards of Reims, Epernay and Champagne as well as many of the satellite communes in detail. Many of the Marquee Houses are discussed, and in particular Moët & Chandon. The Appendix is a table of the marks and brands of the principal Champagne houses including their cork branding practices.

Charles James Peacock (1834-1922) was a renowned dental surgeon and bibliophile. The bookplate was engraved by William Harcourt Hooper (1834-1912), best known as the engraver for William Morris' Kelmscott Press.

Scarce. An excellent copy and a foundation work in any collection on wine or Champagne.

- § OCLC records only ten holdings, this imprint; more widely held under the Vizetelly and Scribner & Welford imprints.
- § Gabler G4257; Simon BV p.105; Noling p.426

Item #10831

\$1,200.00 AUD | €750







[44] 今枝庄一郎. [IMAEDA, SHŌICHIRO]

勅題干支図案帖：製菓用 [Chokudai eto zuanchō: seikayō] [Album of designs for sexagenary cycle and imperial poetic topic: for use in confections]

Nagoya: 帝国菓子館新聞社. [Teikoku Kashiame Shinbunsha] [Imperial Confections and Sweets News Company]. Taishō 7 [5 November, 1918]. In Japanese.

(175x250mm) four-hole stab sewn limp red and blue printed washi wrappers, aquamarine silk ties, 12 leaves illustrated, unpaginated, verso blank. wrappers and edges lightly rubbed and worn, small chip to rear wrapper; inside covers lightly stained; leaf [12] small, closed tear to the bottom edge repaired with archival washi; inside wrappers lightly stained, not affecting the text.

An album of approximately sixty designs for *wagashi* and possibly *yogashi* 洋菓子. Each leaf has between 4 and 8 colour designs. *Wagashi* have been associated with the Japanese *macha* green tea ceremony for centuries. An ambiguous confectionery, there are many forms of *wagashi* made from *mochi* (rice cake), *anko* (adzuki bean paste), sugar and fruit, moulded and formed into various seasonal, organic, artistic, poetic and ever-evolving shapes and designs. Many of the forms of *wagashi* have special significance for certain days, seasons or occasions and their beautiful designs, colours and symbolism often reference those occasions. *Yogashi* are western-style confectionery and baked goods, some of which have been adapted and adopted as *wagashi* or *neo-wagashi*.

In the Edo period, confectionery began to be given elegant names and designs based on classical literature and the four seasons. The square and rectangular designs may be for *Yokan*, a firm jelly made with agar agar, red bean paste, and sugar, but could also be for *Uiro*, a Nagoya specialty of chewy sweet mochi rice cake. One of the designs is like a Chinese style Moon cake. Other traditional designs include filled *mochi*, a traditional New Year treat. Some of the biscuit shapes, and tiles could have for other Nagoya specialties such as *Dainagon* or *Sennari* or adapted for western style sugar work, biscuits and baked goods.

Traditionally Japanese confectionery was a specialised product mostly from the Kyoto region. From the Meiji restoration onwards, there was a significant growth in the production of confectionery and baked goods throughout Japan; both traditional and Western as well as adapted or hybridized western confectionery. This growth coincided with increased sugar imports (from Western nations who were also expanding sugar production throughout the world), the development of sugar cane production in Okinawa and the Japanese colony of Taiwan (from 1895) and the introduction of Western culinary influences.

In 1911, an Imperial Confections and Sweets Competition was established in Tokyo. The event has been held approximately every four years since then. In Showa 18, [1943] it was taken over by the

Japan Confectionery Association and is now known as the National Confectionery Exposition. In 1919, the third such competition was held in Osaka. Although not stated, it is quite plausible that this is an album for confectionery designs to be used for goods to be exhibited at the upcoming Imperial competition in the New Year.

There are two main themes to the designs, the ram, and the shining snow in the morning sun. 1919 was a Year of the Ram in the Chinese sexagenary zodiac calendar. The shining snow in the morning sun (朝晴雪) was the theme for the 1919 *Utakai Hajime* 歌会始, the annual *waka* poetry competition convened by the Emperor.

Marked "Not for Sale" on the rear wrapper, the author states in the preface that he is making the designs freely available to inspire confectionery artisans to create their own designs and that if the meaning of the designs was unclear, people could contact him.

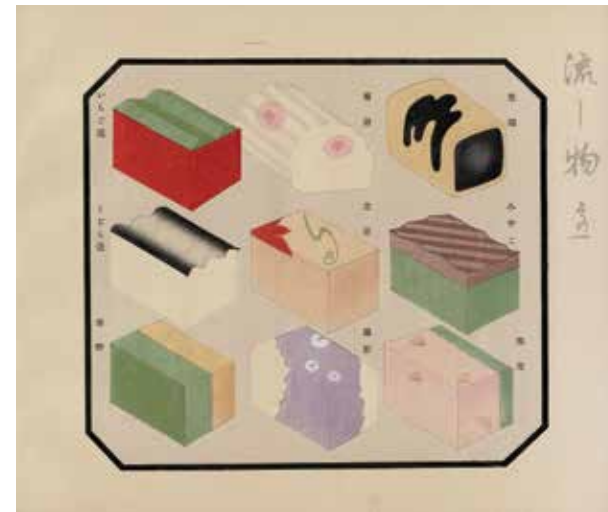
Rare.

§ Unrecorded.

<sup>1</sup> A classic Japanese poetic form consisting of 31 syllables divided into five parts with five, seven, five, seven and seven (5-7-5-7-7) syllables in each.

Item #10776

\$1,200.00 AUD | €750



[45] 寺田一夫 [TERADA KAZUO]

國菓圖鑑 [Kokka zukan] [Atlas of National Confections]

Nishinomiya [Kansei] : Nishinomiya Shoin, Showa 12 [1937]. First and only edition, limited to 500 copies (this copy out-of-series). Printed 1936, published January 1937. Illustration by 亀井万年 [Kamei Mannen]; edited (and published) by 品川清臣 [Shinagawa Kiyoomi]. In Japanese

(240x325mm) four-hole stab sewn decoratively patterned turquoise green silk boards, title label black on white; large knotted gold silk ribbon ties, washi endpapers, three leaves text recto only, forty-five folded leaves, calligraphic inscription, thirty-six woodblock engraved colour illustrations of Japanese confectioner; printed tissue guard to first illustration, errata page tipped in, five folded leaves double-sided text. Contemporary tan *chitsu* 秩 case with gold highlights, title label black on silver, green silk ribbon tie. Faint offset toning to a few leaves, not affecting the illustrations; *kadogire* 角裂 chipped, small loss; case edges faintly rubbed.

The foreword/calligraphic inscription is by ŌGAKI Yutaka 大垣豊, priest at Kaso Nakashima Shrine 菓祖中嶋神社, a shrine dedicated to Tajima mori no mikoto, the patron deity of confectioners and confectionery in Japan since the seventh century. The inscription says 香菓萬年 [Fragrant Confections for All Time].

An album of approximately 118 designs for *wagashi*, 菓子 sixteen designs for baked goods, some of which are *yogashi* 洋菓子 (for example カステラ [Kasutera] [Castella] a cake derived from C16th Portuguese baking) and five for *dagashi* 駄菓子. Each leaf has between 3 and 9 colour designs.

*Wagashi* have been associated with the Japanese *macha* green tea ceremony for centuries. An ambiguous confectionery, there are many forms of *wagashi* made from *mochi* (rice cake), *anko* (adzuki bean paste), sugar and fruit, moulded and formed into various seasonal, organic, artistic, poetic and ever-evolving shapes and designs. Many of the forms of *wagashi* have special significance for certain days, seasons or occasions and their beautiful designs, colours and symbolism often reference those occasions. *Yogashi* are western-style confectionery and baked goods, introduced in the late nineteenth century, some of which have been adapted and adopted as *wagashi* or *neo-wagashi*. *Dagashi* are a Japanese version of American or British fruit and sugar candy that developed in the late nineteenth century with the growth of the sugar industry in Japan.

Each illustration has a calligraphic theme, and designs for several *wagashi*. Each of the designs is rich with traditional Japanese symbolism. The verso of the preceding page provides the recipe/instructions for making/moulding/presenting the *wagashi*. The instructions are for professional confectioners, as much is assumed. For example, the first illustration is 千代の緑 [*Chiyo no midori*] [Greens for a thousand years], an assembly of molded sweets (*oshimono*, made from *mochi* rice, sugar and water) in the shape of a sunrise (*binode*), pine leaves, crane and tortoise (symbols of nationalism, longevity and auspiciousness). The second illustration is 巢籠り [*sugomori*] [nesting], crane eggs made from sugar and pine leaves from sweet bean jelly). The third illustration is [The Glory of the Empire], three different sweets, brown *yokan*, formed with a bamboo mat, *shirayuki*

*mochi*, and a chrysanthemum made of molded bean paste. The designs are stencilled or 'painted' on using white or coloured *yokan*. The final five leaves are detailed recipes with measurements (in Japanese measures) for the various *wagashi* components and recipes for the baked goods including chocolate, peanut and coconut biscuits, and apple pie.

In the prefaces, by the publisher and author, Terada says that he was a Kyoto confectioner with more than thirty years experience (both in traditional and western confectionery) who had considered publishing a work of this stature but was not prepared to do so until he met with Shinagawa Kiyoomi (a publisher now most closely associated with the mid-century painter and designer Sanzo Wada 和田 三造). Terada also notes that he was not able to include all of his designs due to the limitations of publishing. Shinagawa says, adopting the late 1930s ultra-nationalist rhetoric of the time, that as Japan was taking a commanding position in the world, it was befitting that its national and traditional confections also stand out and be celebrated. Shinagawa also notes that the book was being distributed to professional confectioners in the hope that it would improved their products, designs and standing.

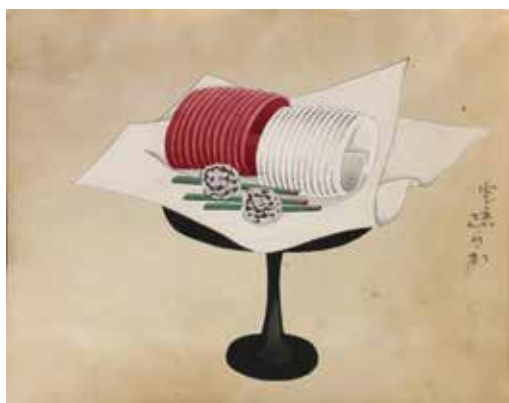
Rare. A fine example of a richly illustrated professional *wagashi* manual.

§ Unrecorded in OCLC. Not recorded in Japan's National Diet Library.

Item #10475

\$3,500.00 AUD | €2,200





[46] 著, 佐野文豊 [SANO, FUMITOYO] AND 京都菓匠會編纂部 [KYOTO KASHŌKAI HENSANBU] [KYOTO CONFECTIONERY CRAFTSMEN ASSOCIATION]

式事菓子婚礼之卷 上 [Shikiji gashi: konrei no maki (jō)] [Ceremonial Sweets: chapter/section on wedding confectionery] (volume 1)

Kyoto : 萬菓堂 [Mankadō], Taisho 10, [1921]. First and only edition. Calligraphy by 佐野文豊 [Sano Bunpō]. Printed by Mankadō Bunjiro Fujisawa.

(240x325mm) four-hole stab sewn dark brown decoratively printed silk cloth boards, beveled edges, title label black on cream with gold flakes, decorative endpapers, large silk ties, twenty-seven folded leaves, twenty-five *nishiki-e* woodblock engraved illustrations of Kyoto and Japanese confectionery. Boards faintly soiled, edges lightly worn, title label edges chipped, small loss; leaves faintly age-toned, faint occasional foxing not affecting the illustrations; final leaf small loss to gutter. No text. Volume one of a two volume set; lacks volume two, "Wedding Scrolls".

Rich bright colour illustrations with silver highlights. The first two illustrations are of table settings for celebratory Kyoto *wagashi* or *kyogashi*. The first evokes Hōrai Eishū 蓬萊瀛洲 the mythical islands in the East China sea where the immortals live in everlasting happiness. The second features a Bonsai tree, a traditional symbol of beauty and strength, conveying qualities such as harmony, serenity, patience, and elegance.

The remaining twenty-three illustrations are of plated *kyogashi*, often in paired designs. Many of the designs feature the symbol of a crane (happiness, good luck and longevity) and are red, white or black, the colours traditionally worn by the bride and groom. Others are pink, evoking the cherry blossom in Spring and symbolising love and new

beginnings. Several are accompanied by small tree twigs, *sakaki*, another symbol from a traditional Japanese wedding ceremony.

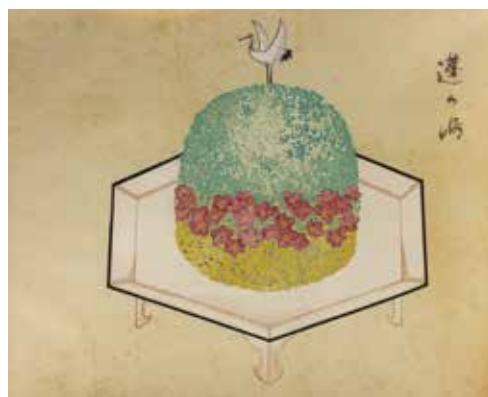
In 1930 the authors published an equally rare two volumes on the *kyogashi* of the four seasons.

Rare.  
Beautifully illustrated in vibrant colour. A lovely copy.

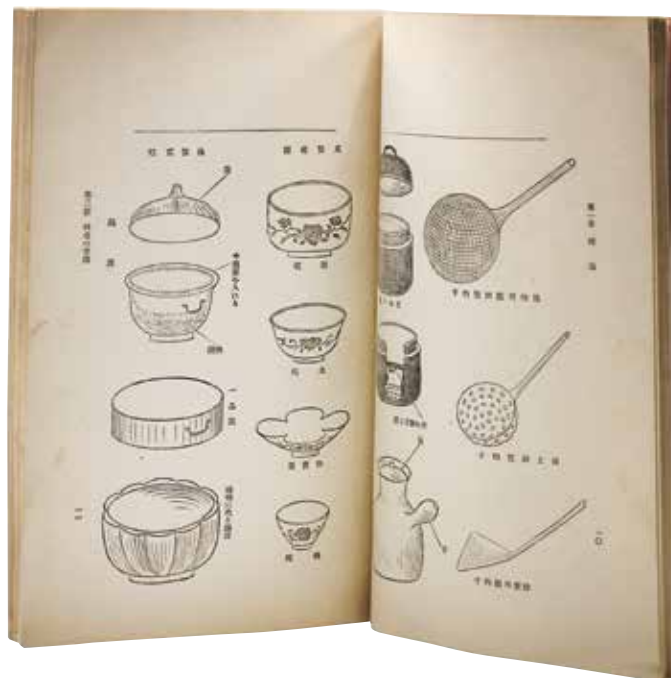
§ OCLC records only one holding, Kyoto Ukyo Central Library (National Diet Library).

Item #10783

\$1,600.00 AUD | €1,000







[47] 阮淦鑒 [GEN KONRYŪ]

家庭宴會支那料理 [Katei enkai shina ryōri] [Household and Banquet Chinese cooking]

東京 [Tokyo]: 博文館. [Hakubunkan], Taisho 2 [November 1913]. In Japanese.

(225x150mm) four-hole stab sewn illustrated colour stiff card printed wrappers, title label, black on red with gold flakes, decorative endpapers, [2],[18],[6],[214],[8 adverts]pp; seven pages of engraved illustrations of kitchen equipment (woks, cooking pots, cooking tools, serving dishes) and table decorations. Wrappers a trifle soiled, faint edgewear; new ties; pages lightly evenly aged, a few small signs of kitchen use, else very clean and sound.

Despite a florid preface discussing the composition of a Chinese meal in terms of appreciating natural scenery and beauty, the book provides a practical reference for Japanese home cooks to cook Chinese food for both home meals and banquets. There are four chapters: An Introduction to Chinese Food and Cooking; Home Cooking; Banquet Cuisine; and, Banquet Etiquette. The Home Cooking chapter is divided into sections for steaming, grilling, main

dishes, soups, braises, fried dishes, raw dishes, congee and rice. The Banquet Cuisine chapter is divided into dishes for Birds, Fish, Meat and Vegetables and Tofu. The final chapter provides advice on banquet menus, seating, etiquette and decoration in some detail.

The recipes are written longhand. Quantities and cooking times are rarely given. There are occasional mentions of comparative Japanese dishes for the cook's reference. At the end of the Home Cooking section there is advice on where to buy Chinese ingredients. The dishes are broadly southern and coastal Chinese, and otherwise not distinctly regional. There are no obvious recipes for breads, noodles or dumplings.

Although Chinese food traditions, ingredients and cooking techniques have influenced Japanese cuisine for centuries due to the long trading history between the countries, the cooking of Chinese cuisine (as distinct from using ingredients common to both cuisines) was unusual outside restaurants and eating houses catering

for Chinese merchants in port trading cities and Chinatowns, such as in Kobe. As Japan opened to the West and modernised its economy and society, interest in the cuisines of other cultures rose. 'Chinese' restaurants serving Japanese versions of Chinese cuisine (as here) began to open in the major cities of Japan after 1910<sup>1</sup>. The last seven pages of this book are advertisements for other uncommon cookery books, including *200 Pork Meat Preparations from Okinawa*; *Western Cooking Methods in Nagasaki Cuisine*, and a book on household cookery with chapters on Western cuisine and Western vegetarian dishes.

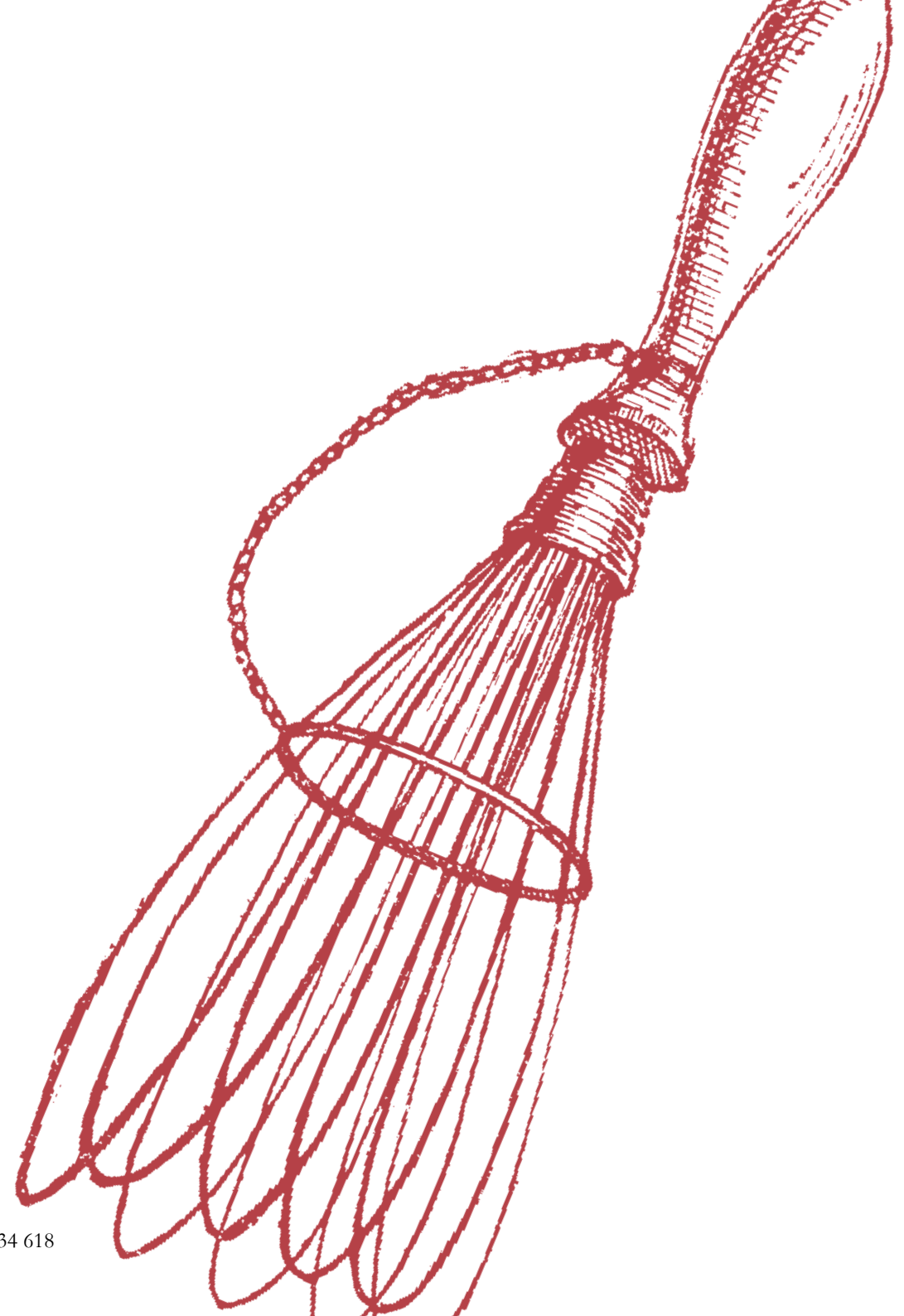
Rare. A very early detailed work introducing Chinese cuisine to Japanese households

§ OCLC records only one holding, National Diet Library of Japan; Japanese libraries hold five copies.

<sup>1</sup> Ishige, Naomichi. *The History & Culture of Japanese Food*. London: Kegan Paul, 2001 p.157-8.

Item #10775

\$950.00 AUD | €600

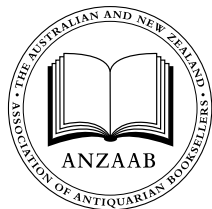


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# Supplement to Catalogue 4 Amsterdam NVvA Fair ~ October 2024

[48] IKEDA, Tōri. 池田東籬亭.

魚類精進早見献立帳.

[*Gyorui shōjin Hayami kondatechō*] [*Fish and Vegetarian Dishes: menus at a glance*]

皇都書林 [Kōto Shorin] 京都. [Kyoto] : Yoshinoya Jinsuke, Metogiya Sōhachi. Tenpō 5 [1834].

Original traditional Japanese binding, 130 x 180mm; sea-blue shell relief-moulded heavy card covers, traditional four hole stab sewn binding in green silk; title page front free endpaper, 84 folded leaves; six monochrome woodblock illustrations of food preparation, service, cooking and the seating order of the guests. Covers lightly soiled with small signs of kitchen use, edges rubbed and worn, neat repair to tears in front paste-down; small blemish to first leaf; gutter tail to first seven leaves faintly wormed, barely visible, not affecting the text. In Japanese. A delightful monochrome woodblock printed cookery book of fish and vegetarian dishes providing menus arranged for each month of the year with some general remarks on cuisine appropriate to each of the four seasons.

The introduction claims that the aim of the book is to provide a handy reference for the common people for meals, banquets and religious occasions. Guidance is provided as to proper serving style and etiquette (who should sit where, host, principal guest, secondary guest, etc) and how things should be presented noting the importance of selecting ingredients for their freshness. Each full menu consists of two soups and seven fish and vegetarian dishes. Innovatively, readers could compose menus of different complexity from the suggested dishes by using a numbering system. Many of the recommended dishes are numbered either “五[5]” or “三[3]” indicating that they can be used in a menu of five or three side dishes thus allowing the reader to quickly compose an appropriate menu with the requisite number of dishes.<sup>1</sup>

Also included are two indexes of main and side dishes. The ten principles of cooking and serving food are listed at the end of the work.

The author, Ikeda Tōri 池田東籬 (1788-1857) was a popular author of both practical guides and works of fiction in the late Edo period. The illustrations were drawn by Hishikawa Kiyoharu 菱川清春 (1808-1877) a ukiyo-e artist active in Kyoto. Katō Kansuke 加藤勘助 and Sofue Kippe 祖父江吉平 carved the block.

Scarce.

A lovely copy demonstrating traditional Japanese cookery during the late Edo period and before the assimilation of Western ingredients and the broader consumption of meat.

§ OCLC records only 6 holdings in North America and Europe; at least one holding (digital) in Japan<sup>2</sup>

<sup>1</sup> Rath, Eric J. *Food & Fantasy in early modern Japan*. Berkeley : University of California Press, 2010 p.160.

<sup>2</sup> Diet Library <https://kokusho.nijl.ac.jp/biblio/100346968/1?ln=en>

Item #10393 **\$1,200.00 AUD | €750**





[49] [MENU] *Coronation Gala Dinner: festivities to celebrate the coronation of Her Majesty Queen Elizabeth II - for your entertainment - appearing in cabaret Noel Coward at the piano Norman Hackworth - 2nd June 1953*



(240x370mm) white silk menu, printed in blue, red and yellow, blank verso lined in linen, printed within an attractive mid-century printed border with the Crown and regalia above and a highly stylised state procession below, finished with a tasseled silk border.

Bright; faint blemishes, not affecting the text or illustration. Likely used as the place setting for the dinner.

The six course menu features 19 dishes, five named for the Royal family: *Delice de Sole à la Royal, Truite Saumonée Froide à la Phil lip, Suprême de Poularde Elizabeth, Fraise et Peches Rafraiches Prince Charles and Bombe Glacée Windsor*. The dinner sold out weeks in advance; 450 people paid £8.8s each (approx £300 today) for the event, excluding drink<sup>1</sup>. Scarce. Only 450 menus issued.

1. Manchester Evening News 1 June 1953.

Item #10145 **\$600.00 AUD | €375**

[50] H J HEINZ CO

*Eight (8) Heinz Sweet Pickle 'Little Ladies' promotional embossed trade cards (or bookmarks) of varying designs.*

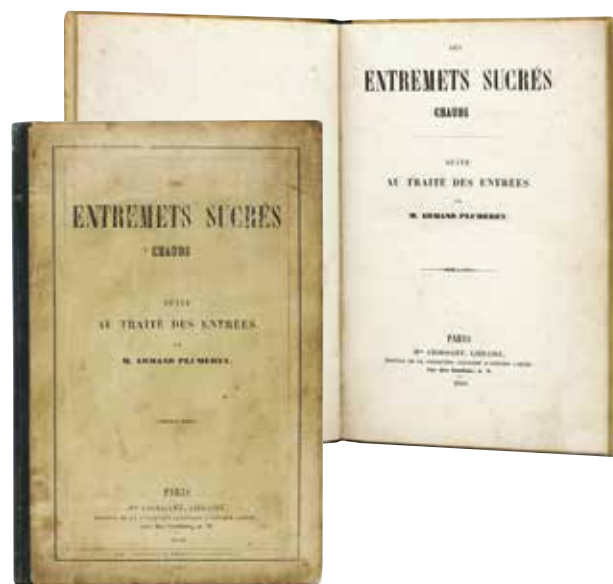
Pittsburgh: H J Heinz Company, circa 1900.

Each, embossed stiff card, printed both sides, approximately 130x50mm die-cut in the shape of a pickle. Several with faint edge-wear, about near fine; one with adhesion marks to verso from removal from album, recto near fine.

H J Heinz Co created an extensive range advertising culinary ephemera from the 1860s onwards to promote the wide range of products sold by H J Heinz Co. One of the most iconic was the Sweet Pickle 'Little Ladies'; images of little girls, babies and young women perched on or looking out from a pickle and often holding another Heinz product such as Spaghetti, Tomato Soup, Peach Preserves or Heinz Sweet Pickles. Near fine ephemeral promotional items.

§ Weaver, William Woys. *Culinary Ephemera: an illustrated history*. University of California Press, 2010, illustrations 295 & 296.

Item #9476 **\$500.00 AUD | €325**



[51] PLUMEREY, ARMAND (1797-1861)

*Des Entremets Sucrés Chauds: suite au Traité des Entrées de M Armand Plumerey.*

Paris : Mme Croissant, Librairie, Éditeur de la Collection Culinaire d'Antonin Carême, 1856. First & only edition, Printed by Imprimerie de W. Remquet et Cie, Paris. Octavo (210x140mm) original publisher's binding, quarter bound green cloth, printed cream paper boards, [4, half-title, title-page],[527]-557,[1]pp : π<sup>2</sup>, 35-36<sup>8</sup>. Page head "*Traité des Entrées Chaudes, Etc.*", running head "*Chapitre Quarante-Sixième*". Upper board lightly soiled, rear board soiled; edges faintly rubbed; faint foxing. In French.

Plumerey was one of Antonin Carême's pupils along with Francatelli and Gouffe. He took on the task of completing Carême's major and final work *L'Art de la Cuisine Française au XIX-e siècle* after Carême died in 1836, with only three volumes complete. Carême's intention was to have the work in seven parts but only five were completed. Volumes four and five were completed by Plumerey from Carême's notes and published in 1843-1844. Volume five ends at Chapitre Quarante-Cinquième. This small volume published a decade later<sup>1</sup> is Chapitre Quarante-Sixième and a continuation of volume 5 of final Carême's work. The pagination continues from the end of Volume five of the 1846 edition<sup>2</sup>. Plumerey, who had also worked for Talleyrand went on to become the chef to Princess Poniatowski and later to the Comte de Pahlen, Russian ambassador to

France. Mme Croissant, Librairie was a small bookseller and publisher in Paris in the 1850s. Several works were published on cookery, mushrooms and wine as well as a few miscellaneous titles. The imprint is scarce.

There are twenty-five recipes for sweet dishes or puddings including *beignets*, *charlottes* and *gateaux du riz*. A search of all five volumes in all online editions of *L'Art de la Cuisine Française au XIX-e siècle* could not locate the recipes contained here. Rare

§ Unrecorded. Not recorded in OCLC, and in particular not in the BNF.  
§ Not in any culinary bibliography; in particular neither in Vicaire, Biting, Oberlé, nor Cagle. No auction or catalogue record could be found.

<sup>1</sup> On Sunday 2 March 1856, the publisher advertised the volume for sale in *Le Siecle* as an additional volume in the *Collection Culinaire d'Antonin Carême* available either together with the other volumes or separately for 14 fr. No other record of the work has been found.

<sup>2</sup> compared online with the Brotherton library digital copy of *L'Art de la Cuisine Française au XIX-e siècle*

Item #10101 **\$5,000.00 AUD | €3,250**

[52] [ANONYMOUS]

(Shinpan) Ryōri kondate shū (zen) or 料理献立抄 [trans. Collection of Cooking Menus, New Edition, complete]

No publishing details in the text: circa 1686. [Kyoto : Nagata Hanbei, Jokyo 3, 1686]<sup>1</sup> In Japanese, early Edo period calligraphic script.

Four hole stab sewn, professionally resewn, (225x160mm) sixteen leaves [32.pp], two double-page woodcut illustrations, two smaller partial-page woodcut illustrations. Leaf edges lightly age-toned, original wrappers, lightly soiled, worn and scuffed with some loss of colour; pencilled notes to rear paste-down; mid-twentieth century dealer catalogue entry tipped in to rear hinge.

The chapters (according to the table of contents) are: 正月より十二月まで汁の事 Soups from the first month through the twelfth month; 田舎雑汁並精進汁の事 Countryside stews and vegetarian soups; 魚鳥精進共に吸物の事 Soups with fish, poultry, or vegetarian; 肴魚鳥精進物取合の事 Combining with side dishes that are fish, poultry, or vegetarian; 祝言引渡の事 Delivery of festivities; 精進物魚鳥膾之事 Vegetarian, fish, and poultry pickled salads

The first five chapters listed are in this text. The sixth is not. Although mentioned in the table of contents, the text ends at leaf 16, with a deliberate blank space where in other editions, the sixth chapter commences (see note 1 below for a comparison); thus apparently a new “abridged” edition; or the first volume in a series of menu-books. The contents are organized by month, beginning with shiru (soup), atsumono (another type of soup), side dishes (sakana), namasu (the predecessor to sashimi but with a vinegar dressing), aemaze (a type of salad, vegetarian), simmered dishes, sashimi, aemono (similar to aemaze but using fish or seafood), etc. There are ten examples of each dish per month.

The artist is not attributed, but the images are in the style of, and similar to the work of, Kyoto ukiyo-e artist Yoshida Hanbei.

The double page image on pp.[10-11] is a kitchen scene of food preparation; a chef is carving a crane, whilst an assistant is washing an octopus over a slated area that allows water to drain. Other ingredients (almost all allegorical) include scallops, abalone, periwinkles, the filleting of a seabass for sashimi (?), and eels (?). The first half of the image, which also shows tableware, trays and dishes, is similar in content to one by Hishikawa Moronobu from the same period. The double-page image on pp.[28-29] show a shikisankon drinking ceremony as part of either a wedding (most likely) or the formalisation of a relationship between a customer and a courtesan. The image on pp.[30] is of the 4 trays of a honzen style meal. The shallow tray in front of the main tray contains a grilled fish. The image on pp.[34] is of confectionery: mochi and higashi (dried sweets).

Not a cookbook as currently understood, *Ryōri kondateshō* is a list of dishes for menus or serving suggestions rather than recipes; seasonal meals could be constructed from the suggestions, although they assume much culinary knowledge. Some of the meals or suggestions taken in their entirety, are complex meals that most contemporary readers could not create, due both to the expense and complexity of the menu and the existence of strict class orientated sumptuary laws that prohibited the use of certain ingredients. For example crane, (as pictured pp.[10-11]) could only be served to someone of Daimyo or higher status; the wedding banquet illustrated calls for more than two trays of food, a style of serviced denied commoners under a bakufu edict of the mid 17th century. Further the chefs depicted are wearing formal dress with swords suggesting a ceremonial and elaborate purpose and confirming the need for an extensive kitchen staff.

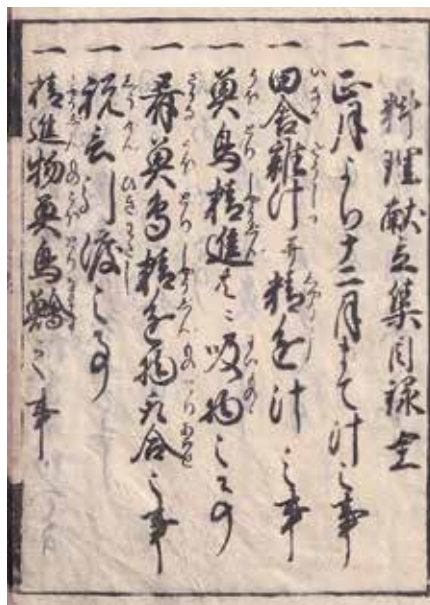
Although not a recipe book, *Ryōri kondateshō* nevertheless provided a way for its readers to imagine formal and ceremonial banquets and to conceive of food beyond the meals they served at home. In this regard, there is much similarity with concept and purpose at its simplest of Ferran Adria’s manifesto *elBulli*: 1983-2011.

Rare in any format. A good copy of a “new” edition of a very significant book in the Japanese canon.

<sup>1</sup> <https://kokusho.nijl.ac.jp/biblio/100097761> cf at leaf 16ff.

Item #10321

**\$6,000.00 AUD**  
**€3,750**





[53] MUSKETT, PHILIP E [EDWARD (1857-1909)]

*The Art of Living in Australia:  
(together with three hundred Australian cookery  
recipes and accessory kitchen information by  
Mrs H Wicken, lecturer on cookery to the  
Technical College, Sydney).*

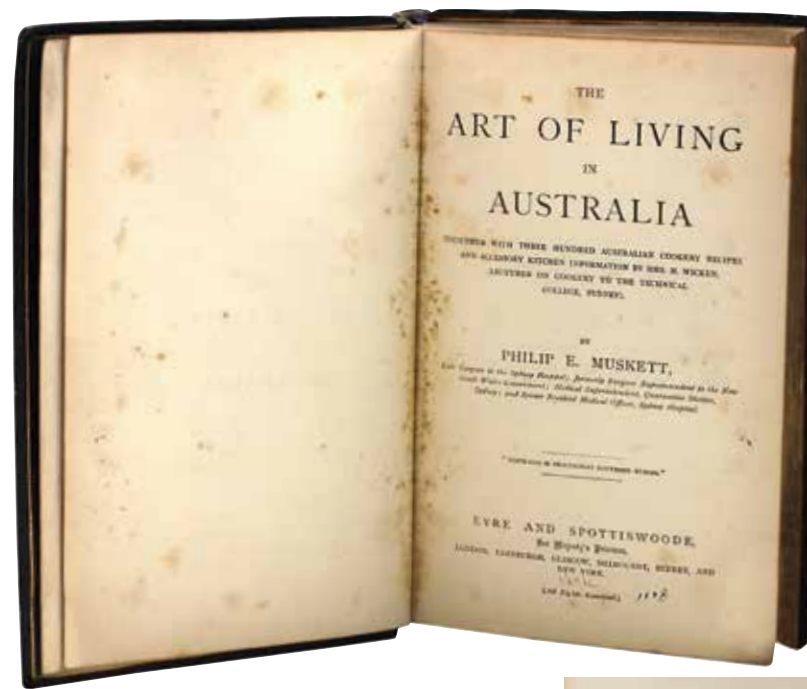
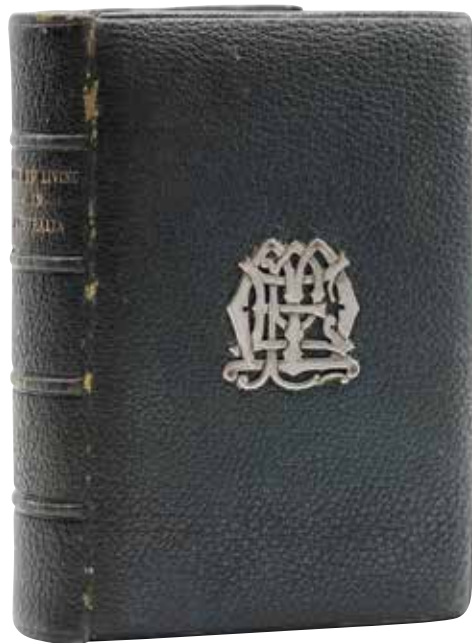
London, Edinburgh, Glasgow, Melbourne, Sydney and New York:  
Eyre and Spottiswoode, Her Majesty's printers [1894]. First Edition.  
Printed by Eyre and Spottiswoode.

Octavo (185x130mm) full forest green morocco-grain padded leather  
over boards, white metal monogram "PEM" to upper board, spine  
in five compartments, raised bands, gilt lettered; all-edges gilt; double  
gilt-ruled turn-in, marbled end-papers, coloured headbands, [half-  
title],xxix,[1 blank],431,[1 advertisement],[2 blank]pp.

Upper joint lightly rubbed, top front hinge small blemish, verso of  
end-papers and the gutter of a few preliminaries lightly foxed, not  
affecting the text; pencil and ink date notations to title-page bottom  
edge; faint sporadic foxing to the margins of a few pages, else fine.  
Lacks marker ribbon.

Muskett was a nineteenth century Australian medical doctor, health  
reformer and author. In 1882, after schooling and training in  
Melbourne and London, Muskett moved to Sydney and took up a  
number of senior positions in the New South Wales health system.

*The Art of Living in Australia* is an interesting, prescient and significant  
book in two parts. Part I is a lengthy analysis of the Australian climate,  
diet and methods of food production as well as an investigation into  
the teaching of cookery in schools and a significant, informative  
chapter on wine production (exploring the importance of wine in  
Australia both economically and as part of an Australian diet and  
wine styles that would suit an Australian climate). In this regard,  
Muskett was significantly influenced by David Hume, Rousseau and  
Montesquieu. Muskett concluded, after comparing the Australian  
climate with other parts of the world, that the extant diet with an  
emphasis on meat and tea, should be replaced with an 'Australian'  
diet more climate appropriate, like those of the Mediterranean and  
Southern Europe, with an emphasis on fish, oysters, vegetables  
and wine. Muskett also made many recommendations for the  
improvement of the wine industry, agriculture and market gardening,  
deep sea fishing and the teaching of cookery. Although not vegetarian,  
he did advocate that Australians should eat less meat. Many of



his recommendations remain relevant today and his views on a  
Mediterranean diet, a preference for coffee and the importance of  
wine have proven to be resoundingly correct.

Part II, "*Australian Cookery Recipes and Accessory Kitchen Information*"  
written by Harriet Wicken (pp, 251-430) contains 300 recipes,  
most costed, and many for vegetables providing some examples  
of dishes that would have met Muskett's approval, but focusing on  
reiterating mostly standard British dishes and approaches to vegetables  
interspersed with sound culinary education and advice

Drawing on his medical experience of administering to women, infants  
and children in Sydney for at least a decade, Muskett continued to publish,  
lecture and advocate for dietary reform and improvement and education  
including cookery. In all he published 9 books and numerous monographs  
and articles on diet and food providing useful and accessible information  
on childcare, diet and health for Australian conditions.

Remembered by the bookseller James Tyrrell as a keen bibliophile, he  
was president and chairman of the Sydney School of Arts debating  
society and a founder of the New South Wales Literary and Debating  
Society's Union.

This copy is richly bound and finished. Given his bookish  
enthusiasms, the lack of the advertisements, before and after the  
text, the sumptuous binding and the silver monogram with his initials,  
it is a reasonable assumption that this volume was his personal copy  
or a presentation copy to him from either his publisher or a colleague.

An excellent copy with intriguing  
possible provenance.

§ Of the first and only edition, there are few holdings outside Australasia and the UK;  
This binding not recorded.

§ Hoyle 919; Austin p.10; Ferguson 13038; Driver 747.1; all for the publisher's standard  
blue cloth bound edition.

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