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Catalog 7

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Contents:

Prints, advertising and difficult to categorize items: 1-27

The United States: 28-49

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Mexico: 114-143

10 hand colored plates from De Bry's *Secunda pars Indiae Orientalis*

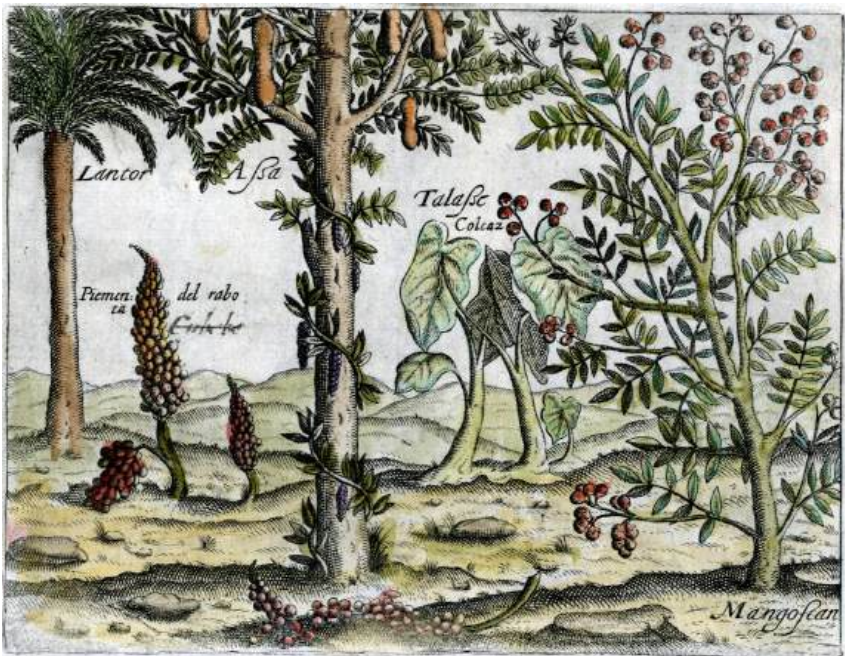
1: *Ficus Indicae* (prickly pear, betel nut, the areca palm, etc) \$300

2: *De Alga* (bamboo, durain) \$250

3: *De Arboris Cayos* (coco plums, rose apples, and a crocus) \$250

4: *Idea Lanton, Assa Pimenta del Rabo, Talasse, Mangostan, & Piperis* (cubebbs, coconut palm, mangosteen) \$300

5: *Aliarum Quarundam* (jackfruit, palm) \$250



6: De Carcapuli Canella de Mato, et Cassia Solutiva (Garcinia gummi-gutta fruit, a variety of cinnamon, and cassia solutiva) \$250



7: De Lancuas, Fagaras (palm fruits; cuci, lancuas, lacca, fagaras ("wild lime" though not a lime, more like the sichuan pepper) \$250

8: De Aloe, Manguey, Mexicano et Sycomorg (aloe, agave, and the sycamore fig) \$300

9: Exoticorum Quorundam Aromatum Effigiatio (aromatic calamus, long pepper and other fruits and rhizomes) \$250

10: Expressio Germinum Quoque Aliorum (cacti, desert plants, unnamed fruits and a variety of ginger labeled A-F) \$250



11: Leopold, Roi de Belges: Collection of Belgian Laws Governing Distilleries from 1842: *Project de Loi sur les Distilleries*

Belgium. First Edition. 4to. A group of laws, nos 69, 192, 282 and laws annexed to 192, all dealing with distilleries. 12pp; 20pp; 20pp; 3pp. Unbound or string bound, light soiling in spots, corner of 192 a bit degraded in the margin. \$150

12: Huzard, Jean-Baptiste: *Traité des Animaux* [Manuscript Medicinal/Drug Encyclopedia]

Folio. Contemporary full overlapping parchment with red morocco lettering piece. A sprawling treatise on the pharmacological and medical uses of various animals, foods, metals, minerals

and stones, and drugs compiled by Huzard, the Inspector General of Veterinary Schools and member of the Academy of Medicine and Academy of Science. Divided into nine books and pages numbered 1-1009. Large folio, pages ca. 14.5" x 9.25". Undated, ca. 1800 (Huzard lived from 1755-1838) ...cont



A fascinating mixture of medicine, folklore, chemistry, and medieval and classical knowledge. Galen, Avicenna, and Agricola are all cited, the cure for the tarantula bite is given (dancing, preferably with violins), crow fat is a great emollient and their excrement in wine cures dysentery; eating nightingales cures epilepsy; anchovies are better eating than sardines, but smaller; millipedes make a poultice that will cure neck abscesses; scorpion ground into a powder will aid in resisting malignant humours; crocodile fat will strengthen the nerves; chocolate is often served with pepper and ginger but the French don't like it like that - it can be eaten in tablets or as a hot beverage (with detailed instructions of make hot chocolate). Mastic, mummy powder, mustard, vermicelli and wine are all discussed in the drug section for their salubrious properties among many, many other items. An impressive achievement, clearly intended to be an exhaustive encyclopedia of the medical properties of substances. It captures a moment when classical ideas of medicine and alchemy were being transformed into modern chemistry.

[illegible]

generally fine. \$6000

13: *Ferreteria Y Merceria*: 19th Century Mexican Billhead

Mexico, 1884. Billhead from *Ferreteria y Mercera* on Calle de la Palma for table settings and related items. Nice engraving of the building on 6 Calle de la Palma in Mexico City. Slight wear, stamp on rear. \$100



14: *Francisco Zepeda*: Pair of 19th Century Mexican Billheads from La Ciudad de Mexico (Vinos y licores finos)

Two billheads from the wine and other imported goods shop in Mexico City dated 1878 and 1875. Bottom blank portion chipped on one with an old stamp. For mushroom, salt cod, coffee, flour, sardines, salmon, lobster, rice, sugar, salt, etc. Nice billheads with an engraving of the shop and an interesting shopping list. ca. 12.5" x 8.5" \$100



15: *Gran Café Restaurant de la Concordia*: 19th Century Mexican Billhead from Gran Café Restaurant de la Concordia

Billhead from Gran Café Restaurant de la Concordia for a meal in July 1889.



Two stamps and an engraving of the storefront. A famous restaurant and coffee shop, it was located in the most expensive section of Mexico City near the Iturbide Hotel and the Jockey Club. It opened in 1868. \$125

16: Dulceria del Aquila de Oro: 19th Century Mexican Billhead

1871 billhead from Dulceria del Aquila de Oro for pastry; a number of boxes of sweets, sweet tacos, pastelitos, roasted chestnuts. Includes an entry for a "fusil bayoneta", presumably a dessert but one that I have not been able to find a reference for. The Dulceria was run by the widow Raynaud and her sons. Slight wear at creases, two small old tape marks. \$100



17: 19th Century Mexican Billhead of a shipping company (Wine, oil)

1871 billhead for shipping wine, oil, liquor, champagne, etc. Engraving of a mule and driver. Detailed list of contents and a stamp on verso. Ca. 10.5" x 7.5" \$75

18: Thebaud Bros.; Thurber, Whyland & Co.: 1884 Letter from a NYC Food Manufacturer to Mexican Customer About Shipping Damage

The Thurber, Whyland building pictured on the stationary, built in 1874, is still there on the



corner of W. Broadway, Reade & Hudson. From there they ran a sprawling grocery business described in 1885 as "The firm's price list is a veritable category of everything under the sun that is edible and appreciated by "civilized palates". But they went bankrupt in 1893 and were reorganized as the American Grocery Company. \$50

19: *Egidio Vitali Wines*: 1891 Letter regarding the development of the wine trade in England

Folded sheet, two pages written on stationery from the London office of Egidio Vitali Wines. Vitali talks about the fall in Italian wine exports following the agricultural crisis (which was ongoing until 1894), tariff related problems with Italian wine merchants moving excess to French wine makers, and attempts to increase the wine market in England.

Egidio Vitali was a prominent turn of the century wine maker famous for championing Chianti before it was popular or profitable. \$100



20: English Mushroom Herbarium with 52 dried samples & Watercolors of basidiomycete

A collection of 52 carefully mounted mushrooms collected in Copsale, Horsham, Sussex, UK in 1915-1917. Each has captions with the scientific name and half of them have



watercolor depictions and/or spore prints of the mushrooms as they were found. Many are not only dried and mounted but with an additional cross section as well as the pressed mushroom positioned so that the gills or ridges are visible.

The collection is anonymous but was made by either a professional or very



serious amateur. In each case the mushrooms are

mounted and then the paper folded around it to make a packet. The mushrooms represented are a mix of culinary, inedible and poisonous mushrooms.

\$2000



21: Menu From Hotel Rueger in Richmond Virginia, June 22, 1950

Soiled, stained, but legible. A rare survival from Richmond's Hotel Rueger. A short, but surprisingly wide ranging menu with 10 entrees from Baked Blue Fish with Creole Sauce to Braised Sweetbreads on Toast with Green Peas. Old Virginia Spoon Bread. For dessert, ice cream, pie, chilled watermelon, American or roquefort cheese. Special Rainbow Platters: Broiled Rock Fish with Corn Cakes and Cole Slaw \$1.25, Crab Meat Cakes, Cole Slaw and French Fried Potatoes \$1.45.



The Hotel "Famous For Fine Foods Since 1846" dates back to the establishment opened by German immigrant Louis Rueger in 1846. It was seized to be Commodore of the Confederate Navy's headquarters and subsequently burned down in 1865. He rebuilt it as the Lafayette Saloon and it was expanded by his grandson in the earlier 20th century as The Hotel Rueger. It's still there as The Commonwealth, renovated except for the original 1912 elevators. \$50

22: Typed Menus from Langston's Restaurant in Richmond, VA

Chipped at edges, a few with "file copy" pencilled on top. Eight weekly menus all dated March-June 1958 from Langston's "A Friendly Place to Enjoy Real Good Food".

An interesting look at the sort of menu that was rarely retained: Tongue .65, country style steak .85, fried oysters, Bar-B-que .50, chipped beef on toast .50, chicken livers with rice .60, ice cream .10, chilled half grapefruit .15, pimento cheese sandwich .30, butter miki (sic) .10, sweetmilk .10. \$150

23: Group of Labels and Promotional Cookbooks 1920s and 30s

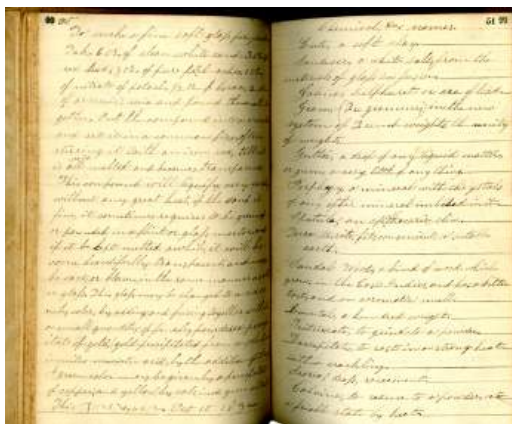
Nine labels mostly for canned seafood, a nice Miracle Whip fold out and 17 guides and cookbooks from Tabasco, Del Monte, Battle Creek Flour, Lea & Perrins etc. \$150



24: Jackson, Francis: Manuscript Recipe Book from Jamestown, NY 1832

Respined leather backed boards. Light wear and some soiling. Dated 1832 by Francis Jackson, Jamestown in pencil, with later bookseller note also in pencil. A number of later 19th century recipes (2 in manuscript) and newspaper clippings laid in (one dated 1848, one 1878). 110 pages of receipts in a single hand, then a two page break and three later food recipes dates Sept 5 1894 (?) and a comprehensive index at the end and then a short glossary.

Starts with a few aphorisms and then mostly household receipts for solder, paint (each color with a recipe), imitation of silver, yellow



dipping metal, copper plating, verdigris, incombustible thread, the magic spoon, egg in the phial, invisible ink, turn wine into vinegar in three hours. A very interesting collection, many representing the latest in household science and a great example of a book of secrets, a form dating at least back to the beginning of the early modern period. \$1200



[above, item 24]

25: Pair of promotional cocktail manuals put out by The Taylor Wine Company (from the Finger Lakes NY region) and Pastene Wine & Spirits. Small booklets, 16pp with drink and food recipes to accompany them. \$30



26: Three American Stove Catalogs from Troy, NY: *The Troy Fuel Economist*; *P. Low's Union Hot Air Cooking Stove*; *The New Empire Hot-Air, Gas and Base-Burning Cooking Stove*; *Descriptive Catalogue of Stoves & Ranges for sale by H. Chalmers, Prescott & Wilson* etc

Three Troy NY stove catalogs date 1847, 1868,

1884 respectively. 8pp, 24pp, 16pp. The last with 5 pages of recipes at the end, all with illustrations of stoves. Sm 8vo, lg 8vo, 12mo. Various wear, chipping, the first with some light dampstains and browning.



A nice group from Troy's stove manufacturing age. Two copies of the first in OCLC, three of the second \$150

27: *Karnickelköttelkarnickel* (Rabbit-shit-rabbit). Straw, rabbit dung, stable droppings etc. formed into the shape of a rabbit,

ca. 6" x 7" 4" inches., label with a printed drawing of 2 rabbits on the bottom, signed "Dieter Roth 75" and "54/250" in red felt-tip



writer, fabricated by Walter Moser, Basel, published by 'Eat Art Galerie', Düsseldorf and Dieter Roth. Stabilized crack at the foot of the rabbit's ears, label a little waterstained.

Commissioned by Daniel Spoerri's *Eat Art Gallery*, the art first food second

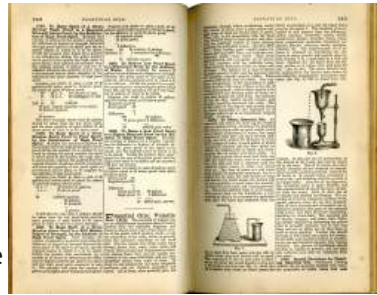
companion to his food first *Restaurant Spoerri* which served eccentric meals and preserved the remains as art, the *Karnickelköttelkarnickel* is a playful rejoinder, intentionally or not, to Roth's colleague Joseph Beuys' *How to Explain Pictures to a Dead Hare*. A chocolate shaped bunny made from it's own excrement; scatology or eschatology, the Shithare lightheartedly wonders about ephemerality, what we are made of, the fecundity of the void and of voiding itself. \$7500



The U.S.

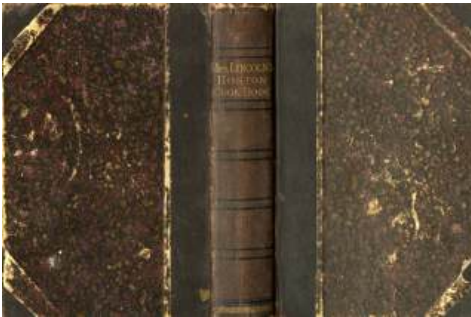


28: Dick, William: *Encyclopedia of Practical Receipts and Processes*. Over 6400 Receipts



Dick & Fitzgerald, New York, 1872. Third Edition. Worn, shaken, but still firm and intact; later endpapers have tightened the binding. Scattered foxing, with a few interesting pieces of ephemera laid in, one browning the surrounding pages. 607pp

Gardening, explosives, dyes, pomades, syrups, electroplating etc. \$125



29: Mrs. D.A. Lincoln: *Mrs. Lincoln's Boston Cook Book. What to do and what not to do in cooking*

Roberts Brothers, Boston, 1894. Quarter cloth over boards, wear to spine, binding shaken but intact, interior clean and easy to read, and illustrated occasionally; good overall. pp.536, + 24 pages of advertisements and a blank section for adding recipes at year (with a couple pencil notes "never dissolve soda in hot water"). Previous owner's signature. Cagle/Stafford 478

Mrs. Lincoln was the first principal of the Boston Cooking School, founded in 1879 and later made famous by Fannie Farmer, the school's 1896 principal. The first edition was 1888. \$50

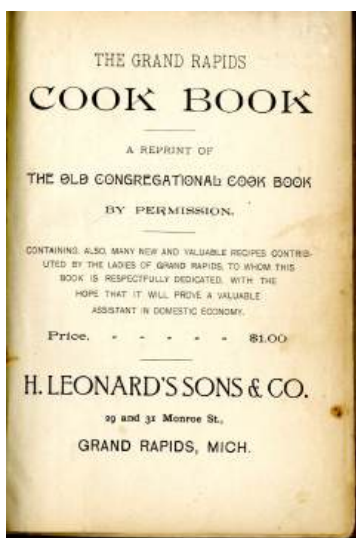


30: *The Grand Rapids Cook Book: a reprint of the old Congregational cook book by permission AND Illustrated Price List of H. Leonard's Sons & Co. Cookery, Glassware, Lamps, Silverware and House Furnishing Goods*

H. Leonard's Sons, Grand Rapids, Mich., 1888. Original cloth backed printed boards, H. Leonard's Sons building on rear board, rubbed but quite sound. Minor foxing, browning, internally, but otherwise unmarked. 72p, 7pp index, ad, 267pp, 6pp index. Cook (Charitable Cookbooks) 132 listing 1871 and 1873 editions.



The first 72pp section is "A Reprint of The Old Congregational Cook Book" - possibly Park Congregational in Grand Rapids based on some of the associated names. 72 pages of short recipes, usually 6-10 to a page, each with an attribution (though some, Rorer, Farmer, appear to be famous period cookbooks). Sauces, puddings, soup, frizzled beef, salmon loaf, turbot a la creme, Canada cheese, salsify or vegetable oysters, ice creams and water ice, sea foam. The only mark in the book a decisive pencil X next to the recipe for chili sauce. The remainder is H. Leonard's catalog with illustrations throughout. 5 copies in OCLC, 4 of the 1873, apparently none of the 1871 original. Both earlier editions published as *The Grand Rapids Receipt Book*. \$500

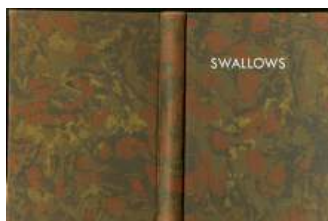


31: McArthur, Wirth & Co. *Butchers' and Packers' Tools and Machinery*

McArthur, Wirth, Syracuse, 1900. 81pp quarto plus index. Cover browned, a little fragile at edges and spine, otherwise clean. Knives, blocks, cabinets, fans, casings, general equipment. \$75

32: *The Handy Cook Book Issued by the Ladies Aid Society of the Mount Olive Baptist Church*

Nash Brothers, 1923. First Edition. Plain brown printed wrappers, coming loose at staples, otherwise unmarked. 73pp (7) with ads throughout. \$100



33: "Cocktail Bill" Boothby's World Drinks and How to Prepare Them

Boothby's World Drinks Co., San Francisco, 1930. Second Edition.

Apparently contemporary marbled cloth binding with "Swallows" in silver on the front cover. The revised edition of Boothby's popular cocktail manual first published in 1891 as "Cocktail Boothby's American Bar-Tender" and again in 1908 as "The world's drinks and how to mix them standard authority". Very slight wear, a few minor stains, dog ears, one or two pencil marks - likely rebound very early on from the yellow wraps that it is usually found in. 160pp. Biting 49 (1891 ed.)

Over 1500 recipes, significantly expanded from the four hundred or so in the first edition. Lots of absinthe, bacardi, slings, punches, drinks named after places (Harvard, Hawaii, Hollywood, Plymouth, Tampa, Tennessee) juleps, fizzes, lemonades. \$450



34: Cody, Warren, Ed.: *Beer: The Little Magazine with the Big Appeal* Vol 1 No. 1 June 1932



Three Star Publishing Co., 1932. First Edition. 12mo. Original illustrated wraps, a little soiled. Apparently a one-off, though styled as Vol 1 issue No. 1, taking aim at prohibition with would last another 18 months. 32 pages of cartoonns, editorials, puzzles, stories, ads, all focused on why Americans should be allowed to drink beer. 1 other copy located at the University of Kansas. \$50



35: Charles & Co. Catalogue Jauary 1936

Charles & Co., New York, 1936. Coated brown cloth with embossed image; some discoloration to cloth, fine interally. Lovely yearly illustrated catalog of fine food and related items by the NYC grocer.

A few color illustrations. 367pp Two order cards laid in. \$50

36: Åkerström, Jenny; Carlson, Gudrun (trans, ed): *The Princesses Cook Book from the Original Swedish "Prinsessornas Kokbok"*

Albert Bonnier, New York, 1936. First Edition. Original decorative blue cloth, marbled edges, spine slightly faded. Inscribed and signed by the translator on the endpaper; promotional pamphlet, order form, a typed note, and a typed letter signed by the translator on Woman's University of Chicago letterhead laid in. 315pp

Pike, lobster, game (braised ptarmigan, squab, hare), Swedish pancakes, nyäs cookies, 636 recipes in all; from the famous cooking school in Stockholm run by Jenny Åkerström. Translated from the 1929 original. \$150

37: Three Volumes by the American Bottlers of Carbonated Beverages: *Product Uniformity and Spoilage Prevention*; *Sweetening Agents*; *Beverage Flavoring Materials*

American Bottlers of Carbonated Beverages, Washington DC, 1945. Three volumes in wraps, a few pencil marks. Each with one copy in OCLC. 29pp; 33pp; 32pp

Honey, sucrose, corn syrup; organism spoilage, bottle washing, sterilization agents. Soda names (lime rickey, sour, tom collins, white soda, red soda, ginger beer, cider, punches) ingredients (kola, root beer, cream soda, ginger, orange, lime, lemon, grapefruit). \$50

38: Gooding, Julia Papin: *Formal Dinners*

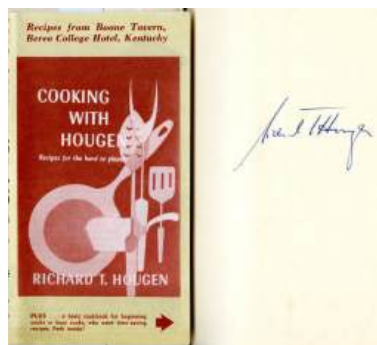
Houghton Mifflin, Boston, 1940. First Edition. Gray boards, slight spine lean, wear at edges, browning to endpapers, otherwise unmarked. Recipes and drinks. Signed by the author on the endpaper. 189pp \$25

39: McCarthy, Marguerite Gilbert: *The Cook in in the Parlor*

Little Brown, Boston, 1947. Second printing of the first edition in green cloth. Slight soiling to unclipped jacket. Signed by the author on the front endpaper - slight browning to endpaper. \$35

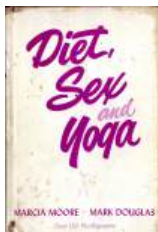
40: Hougen, Richard T.: *Look No Further*

Abingdon, New York, 1955. Nice copy signed by Hougen on the front endpaper. A later edition of this popular Kentucky cookbook. Promotional pamphlet laid in. \$20



41: Mundt, Ernest: *Birth of a Cook*

Knopf, New York, 1956. First Edition. Slight wear to clipped jacket; signed by Mundt on the half title. A wide ranging autobiography by the German born professor and designer. \$50



42: Moore, Marcia; Douglas, Mark: *Diet, Sex and Yoga*

Arcane Publications, York Cliffs, Maine, 1966. First Edition. Illustrated with photos - wear and chipping to jacket. Signed by both authors. \$50

43: Fisher, M.F.K: *Serve it Forth*

Harper & Brothers, New York, 1937. Brown cloth, light fading and edgewear. Old name removed from endpaper and new name added. Solid copy of the first edition; good. \$40



44: Fisher, M.F.K: *Gastronomical Me*

Duell, Sloan & Pearce, New York, 1943. First Edition. First edition book in an interesting state of the jacket with the first issue "glamour" shot of the author and the \$2.50 price, but "Second Large Printing" on the front jacket flap. Chipping at edges, significant loss at corners and spine ends. Small scrape to green cloth. Still largely intact and attractive. VG/G. \$200

45: Fisher, M.F.K: *Here Let Us Feast*

Viking, New York, 1946. First Edition. Light chipping at corners, jacket clipped. Nice bright copy. Previous owner's inscription on endpaper. VG/VG. \$50

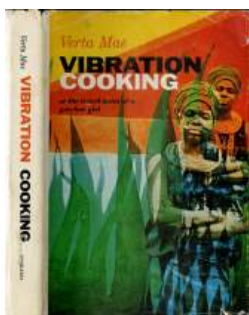
46: Fisher, M.F.K: a cordiall water

Little Brown, Boston, 1961. First Edition. 12mo. Light wear at edges; jacket clipped, spine faded; VG/VG. \$50



47: Fisher, M.F.K: *With Bold Knife and Fork*

G.P. Putnam's, New York, 1969. First Edition. A bit of rubbing to jacket at rear hinge, light soiling and small crease on back panel; VG/VG. \$40



48: Mae, Verta: *Vibration Cooking: or, The Travel Notes of a Geechee Girl*

Doubleday, New York, 1970. First Edition. Slate cloth, wear and chipping with some loss and browning at edges of unclipped jacket, front hinge cracked in the gutter but still sound and fine internally.; signed on the front endpaper by Verta Mae "Peace and Power, Verta Mae" and on pastedown by previous owner. G/VG. 190pp

A vital work on Gullah cuisine and culture, the uniquely rich low country South Carolina and Georgia culture originally more closely related to West Indian and African than African-American, it evolved from the remoteness of the mostly West African slave population mixed with Carribbean influences. One of the first books to introduce Americans to Gullah-Geechee food, it was enormously influential and continues to ripple through Southern cuisine as it is (belatedly) embraced. Frogs, codfish with green sauce, escaviach Jamaica style, Frank Smart's cold hot smoked tongue, gator tails, smothered rabbit, hoe cake, etc. It also includes much of interest in Verta Mae's unique Gullah/Philadelphia/Paris/NY food life. Unusual signed. \$750



49: National Milling Co.: The National Milling Co., Toledo, Ohio:
The Romance of Business or The Story of a Loaf of Bread

National Milling, Toledo, 1900. 12" x 8.5" binder bound in bonded leather filled with text and photos of the National Milling factory and management. Leather degrading and worn, internally just about fine on high quality paper with the photos linen backed.



34 text pages with 34 actual photos of the people, machinery, warehousing, docks, laboratories and finished products. An unusual survival - undated but not long after the opening of the Toledo plant in 1892. \$500



50: John Penkethman:
Artachthos or A New Booke Declaring the Assise or Weight of Bread not onely By Troy Weight, According to the Law, but by Avoirdupois Weight

R. Bis

R. Bishop & Edward Griffine, London, 1638. First Edition. Small 4to. Contemporary paneled calf, much worn but sound. Surface wormtrails on covers, spine rubbed. Explanation of the engraved title with just a fragment remaining, engraved title chipped at edges with some loss but intact. Chipping to page edges, K2 torn with loss of text in lower corner, L2 torn with loss of text to upper 1/4. Lacking final errata page and endpapers and pastedowns. A somewhat rough but mostly complete copy of a rare book on the laws and practice of breadmaking; about good overall. The final section (I-L3) is a *True Relation or Collection of the most remarkable Dearth and Famines*. (A1-L3) 43 leaves.

An interesting and rare work that covers not only the laws governing bread making (what bread has to be made, which bread is forbidden to be made) but punishments for breaking the bread laws, historical practices (e.g. experiments with wheat/white ratios in 1311 and 1598) and discussion of famines. The famous engraved title shows the stages of bread making.

Provenance:
Armorial bookplate
of John Hallett.
\$3000

The use of this Table is explained by the two Examples.

Sort.	Time	Amount	
1000	12000	12150 5 15	1. Suppose you may desire to know the Time that it will require to pay off a Debt of 1000

A few rarely seen cookbooks with evidence of enthusiastic use:

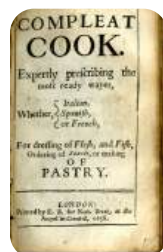


51: M.W.: *The Queen's Closet Opened: Incomparable Secrets in Physick, Chyrurgery, Perserving, Candyng, and Cookery [with] The Compleat Cook. Expertly Prescribing the Most Ready Wayes, Whether Italian, Spanish or French, for Dressing of Flesh, and Fish, Ordering of Sauces, or Making of Pastry*



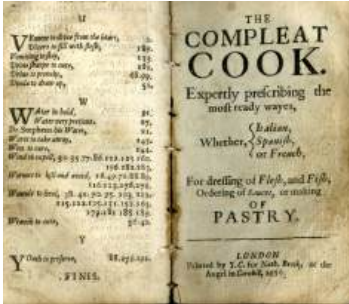
Nathaniel Brooks, London, 1658. Fourth Edition. Contemporary calf, worn, shaken, front hinge tender, lacking pastedowns, scribbled on endpaper, a few signatures loose, chipping to page edges early on but no real loss of text; good overall.

With the frontis of Henrietta Maria Regina. Broken up into three parts, *The Pearl of Practice* (Physical and Chyrurgical), *The Queen's Delight* (Preserving, Conserving, Candyng) and *The Compleat Cook* with separate title pages but continuous pagination in parts 1 and 2. (12), 300, (22)pp; 123, (7), with 12 page catalog at rear, final pages chipped and worn. Cagle 838 and 835. Biting 595, Vicaire 184 (other editions).



Originally published in 1655, *The Queen's Closet* is divided into three books with *The Queen's Delight* having a separate title page. All of the recipes were supposed to have come from the kitchen of Henrietta Maria, the wife of King Charles I who had been put to death six years before the first edition was published in 1655 and it includes a list of the luminaries that the recipes were gleaned from. \$2500

52: M.W.: *The Queen's Cabinet Opened: Or, The Pearl of Practice [with] A Queen's Delight: Of Conserves and Preserves, Candyng and Distilling Waters [with] The Compleat Cook. Expertly Prescribing the Most Ready Wayes, Whether Italian, Spanish or French, for Dressing of Flesh, and Fish, Ordering of Sauces, or Making of Pastry*



Nathaniel Brooks, London, 1656. Second Edition. Original plain boards, damaged with loss at corners - probably never bound up fully. Lacking the title and preliminaries for the first section and the last three pages of the *Compleat Cook*. There is no page between *The Pearl of*

Practice and *A Queen's Closet*. Regrettably incomplete but an interesting survival of a rare edition.

1-212pp; 195-300, (12)pp; 120 (of 123)pp. Bitting 595, Vicaire 184 (other editions), Notaker 537/538 (1655 ed.). \$850

53: Rabisha, William: *The Whole Body of Cookery*

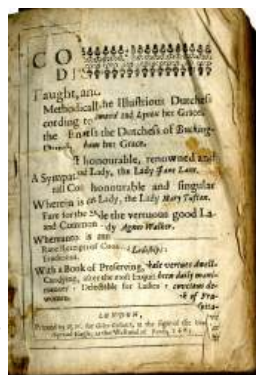
R.W. for Giles Calvert, London, 1661. First Edition. Fair Condition. Contemporary leather, worn but sound, lacking pastedowns and endpapers, title present in only a fragment, moderate staining including a dampstain at the top edge near the end, loss to top of 143/144, small wormtrail in inner top margin through most of volume touching letters in a few places from page 37-61 but not really affecting sense, chipped and stained at very end. Good or better overall, besides the loss to title and 143/44. (4), 260, (3)pp. Cagle 943 (1682 3rd ed.), BG 1248 Notaker 544.

cont...



A flawed but more or less complete copy of a famously rare book of cookery. Rabisha's *Whole Body of Cookery* is an interesting book - reprinted in 1673 and 1682, it is broken up into four sections, the first part, 1-

168, are apparently novel recipes. The second, 169-208, entirely cribbed from Robert May's book (printed by Rabisha's printer R. Wood the year before), the third, 209-240, recipes for preserving and conserving pulled mostly from *A Closet for Ladies and Gentlewomen* (1st 1608) but also from May, the fourth section is from *The Boke of Kervynge* (1508). It ends with a feast menu



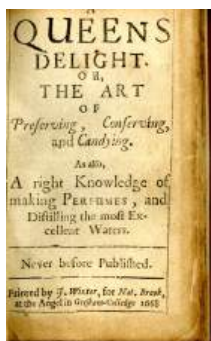
from 1486. A delightful tangle of recipes. "A made dish of parmyzant", "A Sallet of Fennel", "To Boyl Perches", "To Roast Eels", "To Marrinate a Carp, to be eaten hot or cold", "To make an ox cheek pie" and much more. Published 10

years after La Varenne's *Cuisinier François* across the channel, it showed that England, at least, was in no hurry to jettison medieval techniques and recipes.

Provenance: E&L Amrory (later but old signature inside cover). John Lawless "his book" contemporary signature at end of preface. \$2500

54: M.W.: *A Queen's Delight: Of Conserves and Preserves, Candyng and Distilling Waters*

Nathaniel Brooks, London, 1668. First Edition. In modern calf, elaborately gilt, red morocco lettering piece. Light browning, a touch of chipping and loss to page edges here and there, a few very short tears in the margins, but a nice copy. Apparently the first separately published edition, usually found as the second part of *The Queen's Closet Opened*. Lacking first blank (?) with front and rear endpapers replaced when rebound. "Never before published" on title, but it first appeared in the 1655 first edition. 106pp, (4)



Bitting 595 (as part of Queen's Closet), Vicaire 184 (other editions), Notaker 537/538 (1655 ed. of Queen's Closet). Cagle 839 (in Queen's Closet), ESTC R182308.

Quince jelly, Apricock cakes, Raisin wine, almond bisket, orange cakes, Hypocras, A receipt to make damnable hum, snail waters, waters for melancholy, many waters attributed to various luminaries (Raleigh, Digby, Butler). \$1600

55: Rose, Giles: *A Perfect School of Instructions for the Officers of the Mouth: shewing the whole art of a master of the household [sic], a master carver, a master butler, a master confectioner, a master cook, a master pastryman*

R. Bentley and M. Magnes, London, 1682. First Edition. Fair; 12mo. Contemporary calf, rebacked and recorned. New endpapers. Lacking the title and beginning on A2, as well as C1, C6, C7. A few tears with loss to running title on page 81 and a word or two on corner of 86 and 113/114 with loss to margin and part of text with paper repair.

A number of repairs and strengthening in the margins, but, overall, a not so bad copy of a famously rare book. With illustrations throughout - the depictions of carving, supposedly the first to appear in English, are taken from the French edition. 11 (of 12) leaves, 560 (of 563)pp, Cagle 970, Bitting 407, Pennell 141, Notaker 563

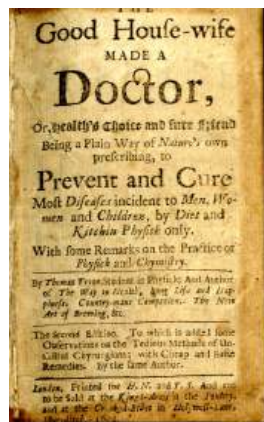


Rose offers himself as the author of this original work, but it is actually a translation of the 1662 French edition, itself a mixture of recipes from *Le Maistre d'Hostel* (1659), *Le Patissier and Confiturier François* (1653), de Lune's *Cuisinier* (1656), and the *Livre fort*

Excellent (1555) along with quite a few originals. It is a wide ranging work in six parts: *Le Maistre de Hostel*; *Le Grand Escuyer Tranchant*; *Le Sommelier Royal*; *Le Confiturier Royal*; *Le Cuisinier Royal*; *Le Patissier*. \$1500

56: Tryon, Thomas: *The Good House-wife Made a Doctor*

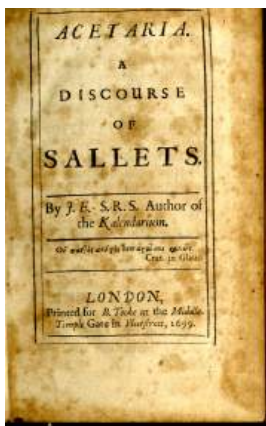
For H.N. and T.S., London, 1692. Second Edition. Contemporary leather rebacked, corners worn, title browned at edges, lacking front endpaper, scattered browning, foxing, a few pages browned uniformly. Opened poorly on 48/9 with loss to a few letters at edges, line of faint type on 145, tear to corner of 197/98 with loss of a word or two on each of four lines; good overall. (12), 285pp Cagle 1028, BG 1482 (ca. 1690 1st ed)





Tryon was an early advocate of vegetarianism and animal rights (he abhorred the keeping of animals in pens, especially active animals) - he followed a mixture of Pythagorean, Hindu, and Christian values and wrote a number of diet related

books espousing these views. While his philosophy is a bit of a muddle and not too far removed from humorism, he inspired Benjamin Franklin and Shelley, among others, with ideas for healthy, cruelty free eating. He argues for drinking raw milk (and is really a fan of simplicity, in general), avoiding sugar, for drinking lots of claret if you must eat meat, for eating herbs and greens dressed with oil, vinegar and salt (but not too much salt). \$2000



57: Evelyn, John: *Acetaria. A Discourse of Sallets*

B. Tooke, London, 1699. First Edition. Contemporary calf, front hinge cracked but held by cords, browned and foxed as usual, signature C on higher quality paper. Folding table rumped and split at one fold but complete. initial blank, (40), 192, (48)pp. Cagle 669, Bitting 149

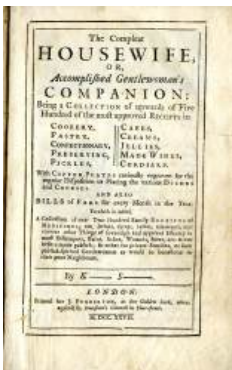
The first English book devoted to salads - Evelyn was inspired by new continental ideas about simplicity in cooking, as well as classical ideas about vegetables. He includes 82 vegetables and a nine step process for making the perfect salad. (Clean them, oil, vinegar, salt & sugar, mustard, pepper, eggs, cut herbs with a silver knife, use a porcelain bowl). \$1500



58: E____ S____ (Eliza Smith): *The Compleat Housewife, or, Accomplish'd [Accomplish'd] Gentlewoman's Companion*



J. Pemberton, London, 1727. First Edition. Contemporary paneled calf, spine worn, lacking lettering piece, boards detached but present, worn at corners. Title torn with no loss, chipped at edges, tear with no loss in preface, stain to edge of 199/200 and surrounding pages, tear to final page with no real loss, index tattered at edges but with no loss to text, a number of plates with tears, one nearly separating into two pieces but no real loss. A host of minor problems, but still about very good internally and good overall. (16) 326, (16) with 16pp catalog at rear and six folding plates. Complete. Cagle 996, Pennell 146, Bitting 438 (later editions). OCLC shows only six copies, 4 in the US and 2 in the UK but not at the British Library.



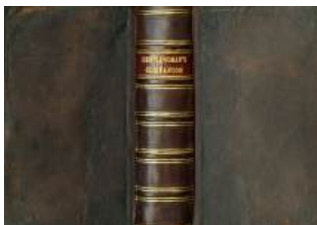
Enormously popular, it went through 18 editions between 1727 and 1773.



Predating Glasse and Raffald, it was one of the first really successful cookbooks and has been described as the first blockbuster written by a woman. It includes the first printed recipe for

English ketchup (ketchup here) - it is close to a Worcestershire sauce and for bread and butter pudding. It was first published as by E____ S____ but was later adjusted to E. Smith in the fifth edition in 1732. Little enough is known about her beyond her thirty years of employment by fashionable and noble families as mentioned in the preface. It's influence extended across the Atlantic and in 1742 it became the first cookbook published in the American colonies. \$3500

59: anon: *The Accomplish'd Housewife; or, the Gentlewoman's Companion*



J. Newbery, London, 1745. First Edition.

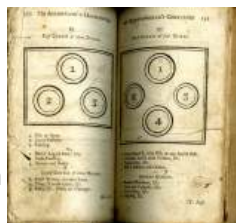
Full contemporary leather, neatly rebaked with a new lettering piece.

Wear at edges, internally shows evidence of extensive use, notes



to rear of title showing through, wear to page edges, wear to foreedges of pages, hole to page 3/4 touching a few letters, tear to 51/52 but without loss, repaired tear to 251/52 through a woodcut but without real loss, ink drops and stains scattered throughout. marginal tears. Lacking the two plates of writing examples but with penmanship scribbles in the writing section; good overall. Contemporary inscription to Mrs. Wadsworth "at lying in hospitall in

Gadman (?) st. St. James London". The first lying in hospitals sprung up just a few years after the publication of this book - (the first in 1747 then a number over the next 20 years). (16), 431, (13)pp. Six woodcuts of table settings in the text. Cagle 530 (1748 2nd edition), Bitting 513, Pennell 156. (2nd ed). Rare, 12 copies in OCLC.



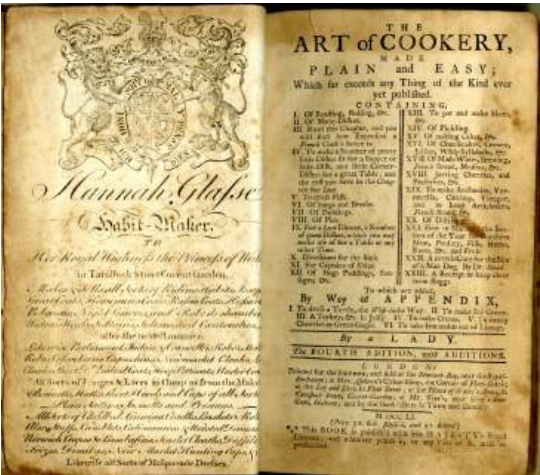
The nearly identical name suggests it was meant to take advantage of the success of Eliza Smith's cookbook, but this one is much more wide ranging into etiquette, writing, drawing, medicine, flowers, how to negotiate marriage proposals if you are an orphan, the requisite reflections on the education of the fair sex, etc. One of the earliest books (the ninth) from the press of John Newbery.

Provenance: Mrs. Wadsworth (inscription), Alexander Copland (bookplate) \$850

60: Glasse, Hannah: *The Art of Cookery, Made Plain and Easy*



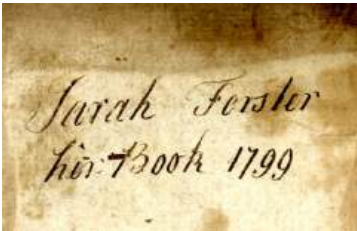
A. Millar, London, 1751. Fourth Edition. Contemporary leather, worn heavily esp. at corners, neatly rebacked; binding sound. Modest to heavy foxing and browning, final 6 pages laid in from a slightly larger copy. A good copy of the 4th edition and the first to mention Hannah Glasse as the author (on the engraved frontis). With Glasse's signature on the first page in an attempt to deter piracy. (24), 334pp. Cagle 698, Pennell 154, Vicaire 414, Bitting 187 (other editions).



Fourth edition of the most influential of all English 18th century cookbooks. Though her advances were partly fictitious, and her cookbooks were heavily plagiarized from Eliza Smith and, especially, *The Whole Duty of a Woman* (1737), she put many

recipes in front of English cooks for the first time. She also advanced the simplicity and economy of English cooking - even if sometimes just to run down French cooking techniques (e.g. her chapter devoted to ridiculing the extravagance of French sauces is just remarkable).

Provenance: Sarah Foster "her book 1799" on front and rear pastedown. \$750



61: Gelleroy, William: *The London Cook, or The Whole Art of Cookery Made Easy and Familiar*

J. Whitehouse, Dublin, 1762. In heavily worn contemporary tree calf with loss at edges, coming loose from boards. A bit shaken, front hinge weak, internally very good with scattered minor foxing, staining for a few pages in two spots, wear to endpapers. The often missing frontis mostly missing with just a fragment remaining. (22), 246pp Bitting 179, BG 740



The Dublin edition, the same year as the London. Gelleroy was cook to the Dutchess of Argyle and Sir Samuel Fludyer, Lord Mayor of the City of London. A copy of this book was pilfered from Edward Strong by his butler John Cannon in 1790 (see *Stealing Books in Eighteenth-Century London*). Soups, fools, roasts, "calf's chitterlings or andouilles", ortolans, sauces, puddings. \$600

62: Smith, Mary: *The Complete House-keeper, and Professed Cook*

T. Slack, Newcastle, 1772. First Edition. Heavily worn boards, front board nearly detached, spine heavily worn, remains of front endpaper with a few signatures, lacking rear endpaper, old signatures inside front board (Margaret Ward book). Modest browning and staining throughout - but a nice margined copy printed with lots of space. Lacking the two folding table settings, but otherwise complete. A good copy in a rough binding. 392pp.

Cagle 1000



Provenance: Cooper; Margaret Cooper's House-keeper Book (written on rear pastedown). \$500

63: Charlotte Mason: *The Lady's Assistant for Regulating and Supplying her Table*

J. Walter, London, 1775. The second edition with revisions to tables and recipes; the first was 1773. In period calf, rebacked, worn at edges with some surface scrapes, chip at head of spine, but quite sound overall.



Browning early on, scattered foxing - generally a bright, clean copy. Cagle, 862, Vicaire 573, Bitting (1778 ed.), Pennell 161

The early editions are all scarce - a mix of indigenous British food and adapted French recipes. Mason mostly succeeds in striking a nice balance. Lots seafood - eels, mullets, gudgeons; comprehensive fowl section with lots of turkey (boiled, au Bourgeois, stewed, roast, the Italian way, with cray-fish, forced, in jelly, glazed, hash etc), chicken, quail, plover, goose, ducks, pigeons. \$950

64: Menon; Clermon, B.: *The Professed Cook: or The Modern Art of Cookery, Pastry, and Confectionary, Made Plain and Easy...Including a Translation of Les Soupers de la Cour*



W. Davis; T. Caslon; F. Newbery, London, 1776. Third Edition. Rebound in full modern leather, endpapers refreshed. Title page a little browned and soiled, scattered minor foxing and browning, a few creased page corners, faint dampstain to upper corner in index, a few marginal marks and tiny wormtrails. A nice copy. x, (46), 610pp. Cagle 606, BG 355; Bitting 92 (later edition, this edition in note).....cont

The third edition. the first was published in 1767 as *The Art of Modern Cookery Displayed*. This is the first edition with Clermont's name - it was reprinted into the 19th century. It is largely Clermont's translation of Menon's *Soupers de la Cour* (1st 1755). The second half of the 18th century saw an explosion of interest in French cuisine in Britain with translations of French cookbooks and the hiring of French chefs in fashionable English homes.

Provenance: John L. Marks, Chippendale, Earlswood (bookplate)
\$850

65: Speechly, William; Boutcher, William: *A Treatise on the Culture of the Vine..., Together with New Hints on the Formation of Vineyards in England* [bound after] *A Treatise on Forest-Trees*



G. Peacock; R. Fleming, York; Edinburgh, 1790.

First Edition. Quarto, near fine. Two volumes bound in one in contemporary tree calf with the armorial stamp of Edward John Rudge on the covers, slightly chipped on front cover. Some discoloration to plates and offsetting to facing text pages, otherwise a fine copy. Bound after a nice copy of the 1st edition of Boutcher's *Treatise on Forest Trees*, Edinburgh, 1775. (4), xlviii, 259, (5)pp; vi, 4 page list of subscribers, vii-xvi, 224pp, five plates. Simon (Vinaria 50, Gastronomica 132) Wine into Words 265.

Speechly was gardener to the Duke of Portland and had written the first really successful book on propagating pineapples in England (1779). His grape book suggests some similar methods (oven heated hot houses) but tailored to the grape. He suggests some 50 varieties that might be grown in Britain. It was reprinted in 1805 and 1821. \$1500



66: Bregon, Joseph; Miller, Anne: *The Practical Cook, English and Foreign; Containing a Great Variety of Old Receipts, Improved and Re-Modelled; And Many Original Receipts in English, French, German, Russian, Spanish, Polish, Dutch, American, Swiss, and Indian Cookery*

1845. First Edition. Publisher's cloth, worn at corners. A little shaken, a few loosening pages, but generally sound. 481pp with 12 plates, six of courses for Jan-June and six carving.

Begins wondering why, when London is superior to France in every way (larger, better markets, better beef, mutton, pork, etc) their food is so much worse. An array of traditional English dishes and current favorites (4 mock turtle recipes, portable soup, turbot), lots of meat, fish, soup, sauce. Fifteen pages on Anglo-Indian cookery: pish-posh (sic), mullagatawny, kicharee, capsicum curry (with green chile peppers). A long section of French food and short sections (often just a few pages) for a dozen or so other cuisines. An interesting collection. Scarce.

Provenance: Mary Adsetts (?) contemporary signature on endpaper. \$300

67: Von Kochheim, Amalia (trans.):
*A Handbook of Foreign Cookery;
Principally French, German and
Danish: Intended as a Supplement
to All English Cookery Books*



Henry Washbourne, London, 1845. Second Edition. Publisher's green cloth, spine worn with a few small tears to cloth, browning to spine. 264pp

Interesting little work on European cookery: roulettes, crayfish butter, fish aspiq, sago with wine sauce, ices, Polish gingerbread, open kolatschen, eggs, terrines, Flemish soup. \$250

68: Badham, Charles David: *A Treatise on the Esculent Funguses of England, containing an account of their classical history, uses, characters, development, structure, nutritious properties, modes of cooking and preserving, etc.*



Lovelle Reeve & Co, London, 1863. Second Edition. Publisher's deep green cloth with gilt mushroom designs on cover. Scattered foxing, a few tissue guards loose, browning in gutter between text and plates at rear. With 12 hand colored plates. 152pp with plates and book list at rear.

With sections on eating, distinguishing, medical uses, and a nice bit making fun of the French for eating mushrooms while trying to recommend the eating of mushrooms.

Provenance: Joseph Glendell (armorial bookplate) \$350

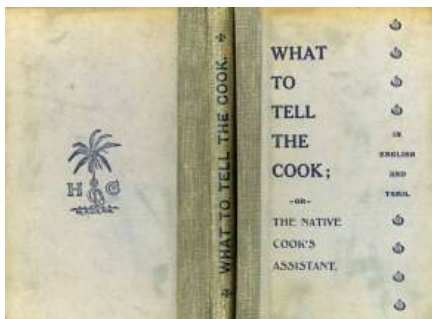
69: [Schiller, Anne Letitia]: *German National Cookery for English Kitchens. With practical descriptions of the art of cookery as performed in Germany....Also the Manufacture of the Various German Sausages*



Chapman and Hall, London, 1873. First Edition. Publisher's red cloth, worn, small tear to spine. Slightly shaken, small tear with no loss to 215/216, a few other marks or blemishes; good overall.

Over 1100 dishes - good sections on starches, vinegars and beverages and sausages. \$100

70: *What to tell the cook, or, The Native Cook's Assistant : being a choice collection of receipts for Indian cookery, pastry, &c., &c. : in English and Tamil.*



Higginbotham, Madras, 1910. Seventh ed. Original printed, cloth backed, boards. A little wear at corners, touch of sunning to edges. Endpapers browned, a few pencil notes and checks, generally fine internally. A nice copy of a much reprinted dual language colonial cookery (first ed. 1875) that is surprisingly scarce. 106pp

English recipes with Tamil translation en face - almost entirely English cuisine, but with a small section of curries, chutnees, pickles and some interesting workarounds: Imitation apple, preserving butter (not, as one might think, by turning it into ghee), substitute for cream, etc. \$300

71: Boulestin, X. Marcel: *The Conduct of the Kitchen: How to Keep a Good Table for Sixteen Shillings a Week*

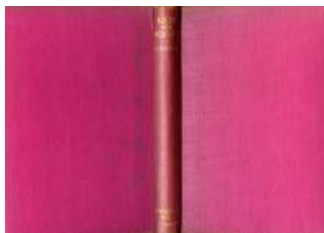


Heinemann, London, 1928. Third Edition. Slight water stain and a bit of chipping and small tears to jacket edge, a couple repairs on verso at spine ends - still attractive and uncommon to find in the jacket. Scattered foxing, old bookseller tickets to pastedowns. 66pp

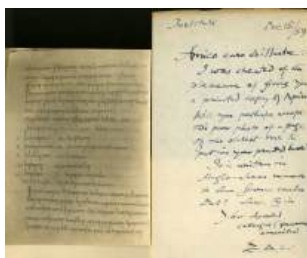
A frugal cookery that still manages to squeeze in some veal and chocolate mousse. \$75

72:Rudd, Hugh R.: *Hocks and Moselles*
(Constable's Wine Library)

Constable, London, 1935. First Edition.
Jacket stained with large piece missing
to upper corner - but has served to
protect the book with is quite bright, small discoloration to rear
board. Inscribed by the author to H.P. Rossiter and dated London
1935. \$75



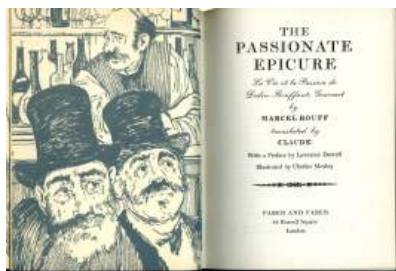
73: Flower, Barbara; Rosenbaum, Elisabeth (trans): *Apicius: The Roman Cookery Book*



George Harrap, London, 1958. First
Edition. Bright copy in green cloth - laid
in is a letter dated 1958 enclosing a
photo of the oldest manuscript of
Apicius. 240pp

A nice copy of the oldest source for Roman cookery with line
drawings in the text and plates of Roman cooking implements.
\$75

74: Rouff, Marcel; Claude (trans);
Durrell, Lawrence (preface): *The
Passionate Epicure: La Vie et la
Passion de Dodin-Bouffant,
Gourmet*



Faber and Faber, London, 1961. First Edition. Illustrator: Charles
Mozley. A bit of chipping to jacket edges, loss of bottom 1" of
spine and small tear on rear panel; slight bumping to boards. Near
fine in a good jacket. The scarce first edition of this novel
depicting a gastronomic character's adventures. With a glossary
of recipes. \$100

English Manuscripts

75: Kingdon, Christiane: English Manuscript Cookbook

1825. Quarter leather over marbled boards. Wear to covers, spine leather coming loose - generally sound. A repurposed school notebook with the earliest date as 1825, but most of the recipes from a bit later. "Aunt Christiane Kingdon's book" with a note on potato varieties from "Mr. Parr". Eight or so pages of old notes then into recipes, often attributed. for 13 pages, then then the book switches around from the other direction (though the same hand). From the other direction, a few pages of old notes with recipes mixed in, and a later prescription for pills (aloe, myrrha, magnes sulph etc, en aqua ter die and signed C.H.) then 80 pages of recipes mixing household, medical, and food but more food and drink. One page with a large ink stain, but generally clean and legible overall.



An interesting cookbook, usually a few recipes per page: tomatoes to bake, orange marmalade, mint julep, ginger beer, milk punch, beer, green gooseberry wine, gooseberry vinegar, to clean chains, flummery, calf's foot jelly, blanchmange, cream ala mode, coffee, plum pudding, gingerbread, mulligatawny soup. Many with attributions, and some repeats from different people (multiple ginger beer, orange marmalade). \$350

76: Seymour, Annie: mid 19th C. English Manuscript Cookbook

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Quarter green morocco over marbled boards. An attractively kept recipe book, mostly one recipe per page, often attributed, likely to neighbors. With recipes laid in and laid down in spots, some clipped from newspapers. First recipe dated 1847 and the last (on a numbered page) 1871. 55 recipes over 24 years with three further pages of recipes, the last dated 1888 and one laid in dated 1889. About 30 laid in recipes and clippings.

A carefully assembled collection of worldly recipes, some attributed to "Lady Seymour": blancmange, flummery, wafer pudding, parmesan puffs, pollo con arroz, gingerbread loaf, charlotte russe, burnt sugar pudding, egg sandwiches, curry powder, spiced beef, salad sauce. \$500

77: English Manuscript Cookbook mid 19th Century

Full burgundy leather., marbled endpapers, marked "Receipts" on one board and "Addresses" in the other direction on the rear. Light wear, carefully maintained.

A carefully written and indexed upper middle class cookery. 219 numbered pages but with quite a few blanks where sections didn't fill up. 12 index pages, 1 section page, pages 1-13 puddings; 29-50 cakes & confectionery; 69-86 pickling; 97-105 wine; 119-121 medical; 137-159 sundries; 171-176 drinks & syrups; 183-185 steak, oyster sauce, mackerel sauce; 195-197 to stew peas and lettuce and a long description on how to cook endive the French way; 211 oyster pie. The address section is 9 pages of contact information for lace cleaners, milliners, candle makers, button makers, harp strings, carpet importers, orange merchants, watchmakers, drapers, etc. A fascinating look at the necessities of running a mid 19th century middle class household. Undated ca. mid 19th Century. \$650



78: Remington, Mary: English Manuscript Cookbook ca. 1860



4to. Signed Mary Remington inside cover. Half leather over marbled boards, recipes in one direction, household and medical receipts in the other. Dated 1860 in the medical section, recipes might be a little later, but a similar time frame. A few newspaper clippings laid in, two pasted to the front endpaper for biliousness and remedy for the bite of a mad dog.

17 pages of household receipts: Furniture Paste, Coughs (so many cough recipes), Soaps, Carrageenan, Restorative Jelly, Burns, Sprains. 42 pages of food recipes, pages numbered but some have been removed and a few recipes crossed out: Gravy soup, fritters, taffy, gooseberry cakes, ginger drops, lots of puddings, beer, ginger pop, potato soup. An interesting collection - the carrageenan recipe is for a thickened condensed milk with cinnamon and the namesake red seaweed. It was used not infrequently in the 19th century, but fell out of favor in the 20th, though it remained popular in Ireland (where it has been used at least since 400 CE) where it is usually called Irish Moss. \$400

79: English Manuscript Cookery ca. 1889

12mo. 6 1/4" x 4 1/4" half leather over marbled boards, marbled endpapers. Some browning, foxing, mild stains, generally clean and legible throughout. Most of the recipes in a single hand. One recipe dated 1889, a number attributed to various people. Around 127 used pages, most recipes one a page, but some shorter and longer.

To cure ham, stew ox cheek, champagne, ginger brandy, sponge cake, transparent orange, to make yeast, mayonnaise sauce, collar beef, baking powder, potato pudding. \$300

80: Pair of 19th century English Manuscript cookbooks

Two notebooks with marbled wrappers, one tattered with loose covers, the other in fine condition. Ca. 19th century, one dated recipe from 1854, but the rest likely a bit later. One with 50 pages of recipes and the other 20 or so recipes laid in - recipes in a number of different hands over at least 50 years. A number of newspaper recipes laid in and one old recipe pinned to a page. Wines (grape, ginger, cowslip), orange rice, sponge cake, bread jelly, cough cures, tooth powder, gingerbread, mince pies. The second booklet with 10 pages used, blue paper, comprising general tips for pastry, boiling, puff paste. \$250



81: Early 20th Century English Manuscript Cookery

40 pages of recipes, mostly one per page, with 8 loose recipes laid in; the 40 in a purple cardboard with a moire finish in one hand, the laid in recipes in a variety of hands. Scotch pancakes, Crispy fingers, Pavlova cake, Cheese in Pudding, Welsh teacakes, pickled damsons, making a soufflé. \$100

82: English Manuscript Cookery ca. 1896

Half leather, shaken and spine separating, fine internally. Two dated recipes in the collection, 1896 and 1906 and the rest apparently a similar time frame. 8" x 7", over 300 pages; an extensive cookery with many recipes attributed, A nice lunch cake, Madeira cakes, curried calves feet, mutton puffs, marbled veal, calf's foot jelly, rhubarb preserves, fillet of mackerel, chutney, cowslip wine, rhubarb champagne. A wide ranging middle class collection of recipes. \$250



83: 20th Century English Manuscript Cookbook

Full vellum binding, recipes written or pasted in, some clipped from newspapers and magazines; a variety of hands represented. Undated, ca. 1920. Flap jacks, Apricot rice meringue, glacé cherries Angelica, salad dressing, Turkish delight, apricot jam, cheese and potato cakes. A carefully kept middle class cookery. \$150



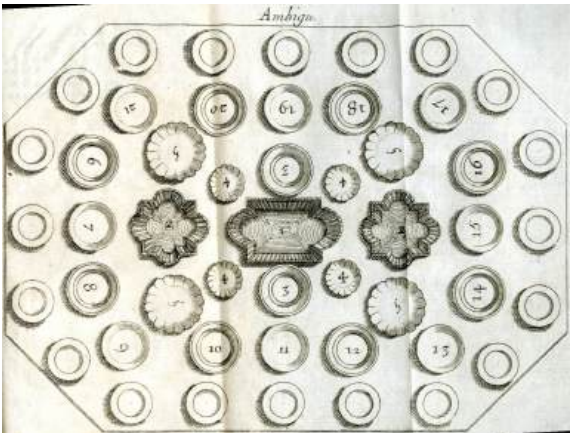
84: Henty & Constable (Brewers) Ltd. Dealers in Spirits: Spirits Sent Out: An Account of Spirits sent out of stock

Folio. Large leather backed account book with a list of spirits, destination and amount running from June 1947 to September 1948. Reversed the book details just one page of spirits received with a couple pages removed.

A page from an account book with a table of spirits sent out. The table has columns for 'Spirits', 'Destination', and 'Amount'. The entries are handwritten and include various types of spirits and their destinations.

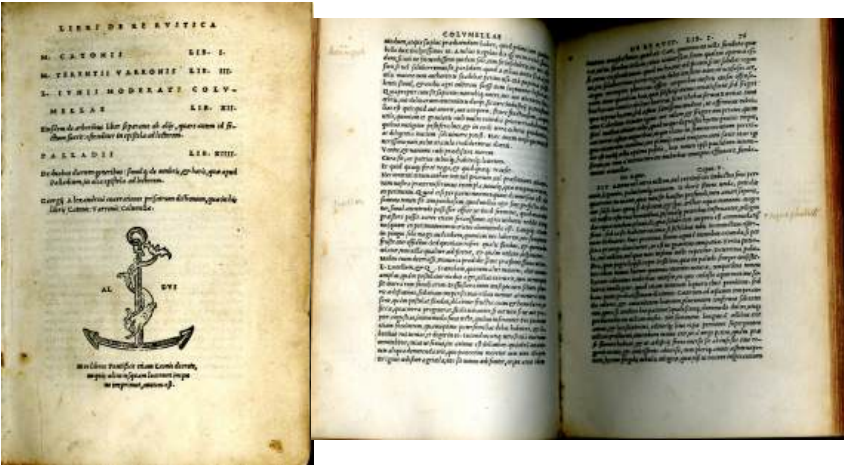
An interesting look at the post WW2 British spirit trade. \$200

Continental Books



85: Scriptores rei rusicae (Cato, Varro, Columella, Palladius): *Libri de re Rustica*

Aldus, Venice, 1514. First Edition. 4to. Ca. 18th century vellum, a little wormed, hinges slightly cracked, title penned to spine; small quarto. First few and last few pages a touch soiled, otherwise a clean copy with wide margins. A few contemporary notes in the margins, diagrams in text. 28, (blank), 308 leaves. Aldine printer's mark on



final verso.

The first Aldine edition of the classical collection on rural life first published by Janson in 1472. An enormously influential work that covers bee keeping, wine making, farming, olives, cattle, food recipe for cakes, preserving ham, etc, and, in Cato, a host of rural wisdom, customs and superstitions (cf. before drinking eat cabbage with vinegar and you can drink as much as you like and never get drunk). Ahmanson-Murphy 121, Cagle 1184a (a 1515 edition), Simon BB 594 and BG 311 (other editions).

Provenance: Robert Wayne Stilwell (bookplate) \$3500

86: Romoli, Domenico: *La Singolare Dottrina di M. Domenico Romoli*

Michele Tramezzino, Venice, 1560.

Contemporary vellum, soiled, worn, text block coming loose, tear with substantial loss to title page with paper repair and missing bit supplied in poor manuscript. Old

writing to front and rear endpapers, heavy browning to a few sections, scattered minor foxing and staining. Unmarked otherwise. (16), 376 leaves. Complete. Cagle 1174, Bitting 403, Simon BB 565 and BG 1307, Vicarie 747, Notaker 908.2



Appearing variously in bibliographies as the first or second edition, this copy is dated 1560, as the first, but has "Panunto" instead of "Panonto" on the title, as the dated editions

from 1560 and 1570 both have. Notaker believes it was printed somewhere between these two editions, maybe a piracy, maybe a reprint. It is identical to the 1560 first edition textually.

While, like Scappi, Romoli's treatise is aimed at the upper classes, it is substantially less elevated in ingredients and quantities than Scappi's *Opera* which was prepared for the Pope. Romoli's work is prepared as seasonal menus for each day beginning in March 1546, but begins with general chapters on bread, meat, fish, then daily menus, including things like a pasta dish for each month, seasonal dishes for chicken,, mutton, lamb, squid, octopus, oysters. turtles. Further sections feature lamprey, ricotta pie, a large group of mushroom recipes, maccheroni alla Romana with hard provatura cheese, sugar and cinnamon.

The spices use is restrained compared to what it would have been a few decades earlier, and the dishes, while still owing some inspiration to late medieval cookeries like Platina's, have generally moved on from the heavy, ingredient laden dishes of Northern Europe. It includes mention of early biscotti (mostaccioli napoletani), the first printed recipe for "frappe" the Italian carnivale specialty. Along with Scappi and Messibugo, one of the three great works of Renaissance Italian cookery, and the least reprinted of the three.



Scarce in libraries, 23 copies dated 1560 in OCLC. Rare in commerce. \$3600

87: *L'Ecole Parfaite des Officiers de Bouche, Contenant Le Vray Maistre-d'Hostel, Le Grand Ecuyer-Tranchant, Le Sommelier Royal, Le Confiturier Royal, Le Cuisinier Royal, et le Pastissier Royal.*



Jean Ribou, Paris, 1710. Seventh Edition. Full contemporary calf, worn at edges, heavy wear to spine with loss; binding worn but sound overall. 42 mostly full page woodcuts (often copied according to Vicaire) within the pagination and four folding plates of place settings in fine condition. (12), 507, (17)pp. Cagle 180 (the 1708 ed.) Vicaire 340.

A popular and likable plagiaristic jumble of cookery texts put together by the anonymous author with bits from *Le Maistre d'Hostel* (1659), *Le Patissier* and *Confiturier François* (1653), de Lune's *Cuisinier* (1656), and *Livre fort Excellent* (1555) along with quite a few original recipes. It was translated into English in 1682 (see Item 55). \$650

88: Menon: *La Cuisinière Bourgeoise, Suivie de L'Office, A L'Usage de Ceux Qui se Melent de Dépense de Maisons*



Samuel Fache, Neuchatel, 1779. Full contemporary acid sheep, neatly rebacked and recornered, light wear to spine, marbled endpapers. Light scattered foxing - clean internally overall; a nice copy of a one volume Swiss edition. 488pp; Cagle 339 (1777 ed.), Oberle 116 (1766 ed.).



Originally published in 1746, the eminently sensible *Cuisiniere Bourgeoise* was the first French cookbook written explicitly for women, and remained popular straight through the revolution and well into the 19th century. The closest France would get to a Hannah Glasse level of cultural permeation in the 19th century.

Provenance: Pierre Prelange (note on front endpaper, signature on last page dated 1784 and 1790. Paticie de Roaume (?) or Pâtissier de Roaume Basel). \$350

89: Neubauer, Jean: *Allerneuestes Kochbuch*

Johan Nepomuk Fritz, Munich, 1783. Contemporary leather,



modest wear, lacking lettering piece, loss to leather at spine ends. Minor foxing and browning internally, small marginal dampstain to last few pages apparently bound without the frontis sometimes present. 628pp

Worldly rococo era cookbook first published in 1774. It gives recipes names in German and French. \$400

90: *Il Cuoco Piemontese perfezionato a Parigi che insegna con facil metodo a cucinare qualunque sorta di vivande*



Beltrano Antonio, Torino, 1784. Second Edition. Original plain boards, worn and a little shaken and a few signatures loose, some degradation to rear board, a few marginal notes, but a sound and unsophisticated copy overall. Modest foxing throughout, lined endpapers added early on with two manuscript recipes in the front for the Italian carnival fritters called bugie in Piedmont and a recipe for preparing marroni estemporanea, Italian chestnuts. 467, (1)pp. Folding double sides plate of table settings with detailed legends. Biting 540 (eds of 1766 and 1789), Vicaire Vicaire 899 (843 ed). Not in Cagle, Simon.

A heavily French influenced cookbook, Biting notes it is "the adaptation of French methods to Italian ingredients, and is comprehensive in its scope." Early editions are quite scarce. \$950

91: Manuela Gonzalez: Manuscript Spanish Recipes "Receta Para Dulce" Dated 1788



19 stitched leaves ca. 8 1/4" x 5 1/2" on wove paper with the watermark "Serra" (Capellades, Spain). "Hecho en 16 Octubre 1788". 40 recipes, some leaves written on both sides, some just one. A mix of sweets and beverages. Some staining, foxing, small tear to final leaf. Legible throughout and in one, or maybe two hands:

Naranja Basta, Fresas, Limon, quince jelly, pumpkin, peaches, pan rey, distilled cider, torta dulce, miel rosada, buñuelos de viento, tomates, melon horchata. A rich collection of manuscript recipes. \$1250

92: Menon: *La Cuisinière Bourgeoise, Suivie de L'Office, A L'Usage de Ceux Qui se Melent de Dépense de Maisons*

CC. Mame, Angers, 1803. Full speckled sheep, front hinge worn and splitting, heavy wear at edges; clean internally. A pair of old lottery receipts laid in as bookmarks. vi, 7-432pp ; Cagle 339 (1777 ed.) etc

A revolutionary period (An XI) Angers edition of the popular cookbook. \$150

93: Allouel, P.M. (Piere Michel): *Preceptes de L'Ecole de Salerne , ou L'Art de Conserver sa Santé*



Nardini & Co, London, 1804. 12mo. Contemporary speckled calf, marbled endpapers. First edition of this translation billed as closer to the original Latin than previous editions but actually a very idiosyncratic translation into French verse. Light wear at edges, old owner's signature to title. Rare; two copies in OCLC (Edinburgh and the Biblitheque Nationale). 109pp

The Schola Medica Salernitana was Europe's first medical school. It was founded outside Salerno in Southern Italy in the 9th century and became famous across Europe in the late 11th. Though it was based on the Greco-Roman medical tradition of Hippocrates and Galen, it's location did allow some synthesis of Jewish and Arab ideas. This is a curious adaptation of medieval medical ideas - it begins with a discussion of the school, but most of the volume is a series of translations of the *Regimen Sanitatis Salernitanum* into French verse (mostly rhymed sestain and octaves, but there are quintillas, quatrains, nonets and couplets.). They are mostly about food (butter, milk, sage, absinth, pepper, soup) but also addressing medical conditions (headaches, eye problems, rheumatism) and the humours. \$350

[illegible]

First Edition. 12mo. A variety of contemporary and near

contemporary bindings in leather and quarter leather. Well worn, a number of boards detached, a few along with the endpapers and frontis. Still, complete and very good or better internally. All first editions, rare as such, and published 1803-1812, each with a charming frontispiece engraving. viii, 247pp; (14), xviii, 20-282pp; xiv, 342pp; xx, 336pp; xx, 335pp; xiv, 362pp; xii, 332pp; xvi, 340pp; xiv, 359pp. Cagle 224-231, Vicaire 424, Bitting 201-2, Oberle 133

After cutting his teeth on food criticism by throwing elaborate acts of violence disguised as dinner parties (including his own "funeral" where he locked his guests inside all night), Grimod de La Reynière wrote this remarkable series of almanachs detailing the best places to eat, the best seasonal food to eat, and more. He both invented restaurant criticism and a new way to be obsessed with food unconnected, or mostly so, with gluttony.

Provenance: Various. Volume 1 is a Marcus Crahan copy with his bookplate (when his collection sold his copy of the Almanach was incomplete). Volume 2 with Maurice Edmond Sailland, Curnonsky, The Prince of Gastonomy's small bookplate that states mala culina derisa. Volume 3 with The Laird of Altyr's Arms ex libris. Volume 5 ex libris of Dr. L. Ch. Boisiniere. 4, and 6-8 with matching bindings, no bookplate and tickets from the Old Corner Bookshop. \$4500



95: Périgord, A.B. (pseud. of Horace Raison): *Nouvel Almanach des gourmands...Première Année*

Baduouin Frères, Paris, 1825. First Edition. 12mo. Contemporary tree calf, wear at edges, corners worn through, but quite sound. Scatter minor foxing and browning, a few tiny tears to page edges; map with a tear at one fold and some browning and folds, but complete and attractive. With the frontis, tissue guard, and folding gastronomic map of France. xxiv, 224 (actually 238) pp. Oberle 200 (without the map), Vicaire 673.



The famously rare reboot of Grimod de La Reynière's almanach. It would continue for two more yearly issues. It contains the calendar nutritif and the first publication of the carte gastronomique de la France.

Provenance: Mrs. John T. Gernon (kitchen themed bookplate inside front cover). A selection of the Gernon's collection of cookbooks was published by the Lilly Library in 1983 as "un affaire de goût": A selection of cookbooks 1475 to 1873. \$950

96: (Löffler, Friederike Luise): *Neues Kochbuch oder geprüfte Anweisung*

Johann Friedrich Steinkopf, Stuttgart, 1824. Later Edition. Contemporary marbled boards, moderate wear, slight age toning to ages. A clean, sound, copy overall. 580pp. Weiss 2349 (1817 ed.)

Originally published in 1791, it was hugely successful, filling a hole in middle class cookery. It went through a reported 38 editions between 1791 and 1930. Löffler reportedly tested every recipe before publication (until her death in 1805). \$150

97: Julia de Fontenelle, Jean-Sebastien-Eugène: *Manuel Théorique et Pratique du Vinaigrier et du Moutardier*

Roret, Paris, 1827. First Edition. 12mo. Leather backed marbled boards. Minor scattered foxing. A nice copy of the first edition of this much republished Roret manual. 272pp Cagle 251, Vicaire 470

Provenance: John Talbot Gernon, leather bookplate. \$250

98: Gartler, Ignaz; Hikmann, Barbara: *Die Wienerische Hausfrau in allen ihren Geschäften*

Carl Gerold, Vienna, 1828. Original unsophisticated boards, heavily worn but sound. Scattered minor foxing, small tear near gutter to title; attractive frontis. 458pp Weiss 1176 (1828 edition). First edition was 1816 in this format. \$100

99: Zelena, Franz: *Die Kochkunst für herrschaftliche und bürgerliche Tafeln, oder allerneustes Österreichisches Kochbuch*

Mörscher und Jasper, Vienna, 1828. First Edition. Original boards, heavily worn, lacking spine strip. A little shaken, scattered minor



foxing and minor paper flaws, final signature detached along with one of the folding plates of table settings; one of the two plates with a long tear but no real loss. Complete. Attractive frontispiece of a kitchen scene. 802pp, (2)pp of ads. Weiss 4317 (1831 ed.)

Compendious Viennese cookery aimed at both bourgeois and royal households. Provenance: A.V.B. stamp with crown on endpaper \$250

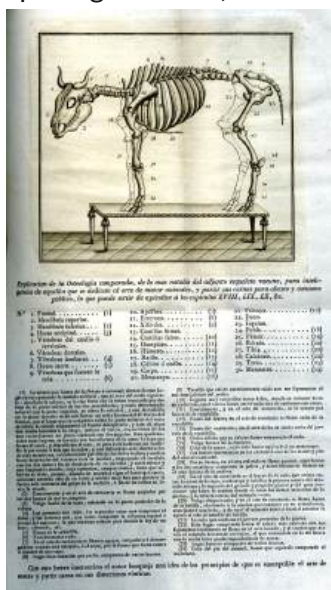
100: Peña y Valle, Ventura de:
*Tratado General de Carnes, que
 comprende todo lo concerniente al
 conocimiento de sus clases, especies
 y calidades, a su fomento y uso*

Don Miguel de Burgos, Madrid,
 1832. First Edition. 4to.

Contemporary acid calf, marbled endpapers. Scattered minor
 foxing; a clean, wide margined copy. xiii, (3), 255pp with folding
 plate of cow skeleton with description at rear.



An interesting and rare book on meat. It begins with definitions
 and a discussion of the idea of meat and its place in society -
 beginning with meat as food and its affect (somewhat remarkably
 in 1832) on the humours. Elements of it read like a 200+ years
 after the fact defense of Spanish colonialism - freeing native
 peoples from their humour ruining reliance on raw food & the
 wrong food (cats, bears, beavers, llamas). Others go into the art of
 butchery (and how it should be more highly esteemed), the
 spoiling of meat (and the chemistry of turning spoiled meat into



good meat through a "decoction of
 carbon"), cattle speculation, a long
 section on very specific butchering
 techniques and theories. It finishes
 with an interesting section on "rare
 meats" eaten in other parts of the
 world such as China, the Americas,
 Siam, the Philippines, Russia, Norway
 etc. where he goes on at some length
 on the inappropriate meats and
 methods involved, mentioning bats,
 cats, mice, snakes, caiman and their
 eggs, beaver, bears feet, reindeer,
 vermin. \$2000

101: Wirthe, M.; Mathieu, M.: *Le Confiseur National et Universel...suivi Du Distillateur-Lquoriste et du Limodadier*

P. Baudouin, Paris, 1836. First Edition. Leather backed marbled boards, marbled endpapers. Heavy wear to edges and spine, but binding sound. Scattered foxing, a few pages browned, pencil marks to one plate, generally clean internally. With the two frontis plates of a confiseur and a distillateur but lacking the folding plate of utensils at the rear. 316pp Cagle 442, Bitting 502, Vicaire 877

Interesting mix of candy and liquor recipes: bonbons (du Nord, glacés, chinois, écossais, dits énigmes etc), pastillage, pastilles, chocolat (au salep, tapioka, veikaka des Indes, sagou etc), eau divine, de bergamote, lime, cédrat, parfait amour, poires etc. Quite scarce, 7 copies in OCLC \$500



102: Antonin Carême;
Beauvilliers: *La Cuisine
Ordinaire par Beauvilliers et
Antonin Carême*

Au Bureau de la Collection
Culinaire D'Antonin
Carême, Paris, 1848. Fourth

Edition. Two volumes in contemporary leather over marbled boards. Wear at edges and to spine ends; bindings sound, scattered foxing to pages, a bit heavier to the plates. Styled the fourth edition since it followed the third of Carême's *Le Cuisinier Parisien*, but the first of the collected work uniting two of the great figures of turn of the century French cuisine. Second issue with the canceled publisher on the title. xi, 388, 408, (6), 35, (4), LXVIII. Cagle 119, Vicaire 148. Lacking the 12 page extract on chocolate by Brillat-Savarin at the end. Very rare; just two copies in OCLC and another at the Bibliotheque Nationale....cont

102 cont It bundles Beauvilliers' great *L'Art de Cuisinier* with works on bouillons and potages and another on mets froids and entremets both by Carême and works on milk, coffee, and tea by Brillat-Savarin. Most of the sections with separate titles, one with a nice engraving of a kitchen. \$1500



103: Claudon, M. Émile : *Fabrication du Vinaigre Fondée sur les Études de M. Pasteur*

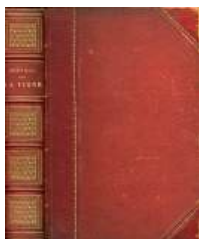
Savy, Paris, 1875. First Edition. Modern green leather over marbled boards. Original wraps bound in, light wear at edges, modest browning esp at end. 60pp with a detailed folding plate at rear. \$100

104: Thaarup, Sörine.: *Kogebog for By- og Landhusholdninger*

Boghandler V. Pio's Forlag, Copenhagen, 1875. Third Edition. Leather backed marbled boards. Modest wear, scattered minor foxing. 319pp

Nice general cookbook with sections on cheesemaking, brewing, and an appendix on food warmers. \$75

105: Bertall: *La Vigne: Voyage Autour des Vins de France*



E. Plon, Paris, 1878. First Edition. 4to. Red calf over pebbled red cloth boards, moire endpapers, edges gilt. Wear at edges, hinges just starting at bottom, inner joint a little weak. Scattered minor foxing. Illustrated throughout. 659pp. Bitting 38, Oberlé 138, Vicaire 87. \$250

106: Nelly Adamson: *Läkarnes kokbok innehållande beskrifningar öfver dels nya, dels äldre, efter helsolärans fordringar lämpade anrättningar*

Associations-Boktryckeriet, Stockholm, 1886. First Edition. Contemporary pebbled cloth, worn at fore-edge with upper corner of front cover lacking - very good internally, slight uniform age toning to pages. With period newspaper articles laid in; contemporary owner's signature on endpaper. 239, (1)pp

Swedish cookbook focusing on eating to stay healthy and food for the sick. Lots of imported recipes, each with their original name (Bouilli a la sauce tomate, Lobscouse, lapin roti, pork and beans). Over 600 recipes in section one, then a section on kitchen catechism (which is says is more important than Martin Luther's). 4 copies in OCLC. \$150

107: A.M. Mangor: *Kogebog for smaa Husholdninger* (with) *Fortsættelse af Kogebog for smaa Husholdninger* (with) *Syltebog for smaa Husholdninger*

Forlagt af Boghandler, Copenhagen, 1888. Original cloth, spine strip reattached, light wear. A comprehensive collection of cookery for small households. Three works bound as one published in 1888, 1889, and 1889. 344pp; 273pp; 173pp with 4 butchery plates at rear. \$100

108: Late 19th Century German Middle Class Manuscript Cookery

ca. 1900. Contemporary cloth. A carefully kept middle class cookery with recipes in German - a worldly cookery with a variety of continental recipes. 264 pages including a comprehensive index. Most pages with 2-4 recipes. \$250





109: Auguste Hélié: *Traité Général de la Cuisine Maigre*

Bibliothèque de L'Art Culinaire, Paris, 1897. First Edition. Cloth backed printed boards. Inner joint cracked, a bit of wear and

soiling to boards, slight age toning to paper; binding a little shaken. Still, a nice copy of this fast-day cookery. 318pp with frontis of the author. \$350

110: Leontyna Luchakivska (Leontina Luchakiv'ska): *Domashna kukhnia: (Iak varyty i pechy?)* [Home Cuisine. How to Cook and Bake]

Kanadyiskyi farmer, Winnipeg, 1920. Early Edition. Cloth backed printed boards. Undated - an early edition of this important Ukrainian cookbook published for immigrants



in Winnipeg. A bit of wear to boards, slight browning to pages. 475 recipes in 17 sections, mostly French and Ukrainian dishes. A nice copy of a scarce cookery. 190, (XIV)pp.

The original edition was published in Lviv in 1910 and was the first Ukrainian cookbook to be a bestseller. It was hailed by the Lviv paper Dilo: "This is the first Ruthenian cookbook, from which every Rusyn woman can learn how to cook and bake the most diverse dishes for all seasons, and besides, very tasty and cheap, and bake all kinds of delicious and also cheap pastries." Large numbers of Ukrainians immigrated to Western Canada around the turn of the century and this was published for that population - there was an Edmonton edition as well. 7 copies in OCLC, six of this edition and one of the Edmonton (none that I can find of the original Lviv edition). \$500

111: An experienced Maître D'Hôtel: *Le Guide Du Gourmet à Table: A Practical Guide for Diners and Epicures*

Carmona & Baker, London, 1900. Later Edition. Just about fine in decorative cloth with inset illustration. A nice guide mostly in French but with some English meant for the sophisticated Londoner. 292pp with ads at rear. Undated ca 1900.

Provenance: Anton Mosimann (ex-libris). Mossimann was chef de cuisine at The Dorchester Hotel - a nice association of continental cuisine in London. \$200

112: *Maizena Duryea Kook Boekje*

Maizena Duryea, 1910. 12mo. Undated company cookbook for cornstarch. Chromolithograph illustrations. 39pp \$35



113: Elena Ivanovna Molokhovets : *Старые Кухни России* (Old Russian Cuisine. Podarok molodym khozyaykam: A Gift to Young Housewives) Book One.

Rostov, Rostov-on-Don, 1991. A nice post-Soviet reprint of Molokhovets hugely important Russian cookbook first published in 1861 and revised until 1917. Because of its bourgeois sensibilities, it was suppressed in favor of The Book of Tasty and Healthy food. 480pp, book one of two. \$50

Mexico





114: Early 19th Century Mexican Manuscript Cookery

Mexico, 1813.
Manuscript cookery on laid paper in flexible leather portfolio binding.

Some browning and staining to pages, a little fragile at edges in spots. Binding marked "1813" with overlapping covers and a cord tie. It is marked in a later hand "quaderno de la obra pia de Dn Antonio Cervantes".

Possibly a reused binding - the recipes are consistent with the 1813 date or a little earlier. Pages ca. 7 7/8" x 5 1/2" binding 8 3/8" x 6". The last few pages are detached and the manuscript seems likely to be incomplete and one or two of the final recipes are left unfinished. A remarkable early collection of mostly sweets with a number of savory dishes at the end. Manuscript cookeries this early are increasingly unusual.



34 pages of recipes. Turrón de Oaxaca, Pastelita de Almendra, bocadillos de coco, huevos reales, huevos moles, torta de cielo, arequipa (dulce de leche: now usually only called this in Columbia), cubiletes, sopa dorada, huevos mexidos, guisado el cautivo, fricasé de gallina, albondiagas reales, bonuelos de queso, bonuelos de viento. 62 recipes. \$6000



115: D. Pallais; Miguel de Yaniz (trans.): *La Química del gusto y del olfato, puesta al alcance de todo el mundo*

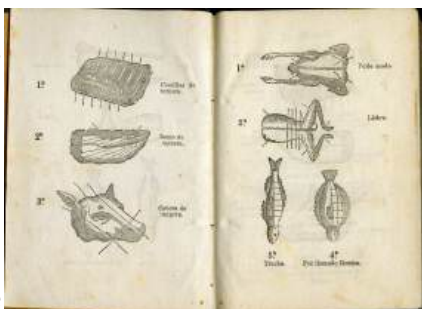
Jules Renouard, Paris, 1828. Full contemporary leather, worn at corners, tide mark on bottom 1/4 through about 80 pages shrinking at end, dampstains at corners at ed, scattered foxing. Binding sound and legible throughout; good overall. 256pp. Scarce, 1 copy in OCLC. Published for the Mexican market in Paris with an introduction intended for the "Nuevo Mundo".



Though attributed to Pallais and supposedly translated from the French, no French edition seems to have been published. Largely dealing with distillation and beverages, this covers liquor, coffee, , tea, but also the science of essential oils of flowers, cloves, vinegar, fragrant powders and pastes, a wide variety of tinctures, syrups. \$500

116: Blanquel, Simón (ed.): *El Mejor Libro de Cocina, ó Escelente Coleccion de las Mejores Recetas*

Manuel Castro, Mexico, 1864. Second Edition. 12mo. Original leather backed embossed cloth in a cathedral style; an attractive



little binding, worn at the corners. A later (styled the second, but there were editions in 1845, 1852, 1853) and augmented edition of one of the first Mexican cookbooks, originally published in Mexico City in 1831. 381pp, with two pages of plates at the front (essentially identical to the first and later editions). Like earlier editions it includes the Arte de Trinchar continuously paginated at the end. Cagle 1198-9 (earlier editions), not in Bitting, Vicaire, etc. One copy of this edition in OCLC at UTSA. \$850

117: *Recetas Practicas Para la Señora de Casa Sobre Cocina, Reposteria, Pasteles, Neveria, etc.*

Imp. del Orfanatorio del Sagrado Corazón, Guadalajara, 1892. Second Edition. 12mo. Contemporary leather backed boards, surface wear, scattered foxing, creases, a few small tears to page edges, minor stains, marks and other signs of use. Lacking page 173/4 (apparently intentionally torn out). 472pp. Not in the standard bibliographies. All editions are scarce. 3 copies of the 1890 first printing and 2 of this edition in OCLC.

A second printing of the first edition (originally 1890). There were expanded editions over the next 20+ years. A nice mix of European and Mexican cuisine: an entire section devoted to tamales (a dish weighed down by issues of class and nationality in 19th century Mexico), Italian macaroni, menudo, chiles rellenos de calabacitas, pollos en mole verde, guajolote en mole poblano, taragon vinegar. \$450

118: Jacinto Anduiza: *El Libro del Hogar*

Imp. "La Europea" De Ricardo Arquero y Comp., Pachuca, Hidalgo, 1893. First Edition. 4to. Leather backed marbled boards, modest wear to covers, corners bumped and worn. Light age toning to pages, otherwise just about fine internally. 608pp arranged alphabetically.



A really substantial cookery noteworthy for the breadth of the recipes and the conservative attitude towards women (he blamed domestic strife on wives who neglected their culinary duties) and indigenous cuisine. Filled with Spanish recipes but with recipes using chilpocle (chitpotle), for chilaquiles, guajolotillo relleno. No tamales, but there is a recipe for mock-turtle. Just 5 copies in OCLC. Two clippings and a recipe laid in \$850



119: Jules Gouffé: *El Libro de Cocina*

Ed. Rodriguez y Co. / Ed. Dublany Comp., Mexico, 1893. First Edition. 4to. Full contemporary leather,

corners worn, head of spine worn and bumped a little, lettering piece chipped. Inner joint tender and endpapers cracked in gutter, binding sound overall. Modest age toning internally, pencil scribbles on the blank between the volumes, penned initials to title; otherwise clean and unmarked and in unusually good condition overall. Old bookstore stamp to half title from the Libreria Religiosa, Mexico. Two volumes in one, the appendix collects Spanish and Mexican recipes. xx, 21-1085, (2), 418, xxii, pp. One engraved plate of a stove, in text illustrations, many of equipment, throughout (at least one, of a rabbit on a spit, by José Guadalupe Posada and many of the others that are very likely by him).

Gouffé's Mexican cookbook is exhaustive, presenting an astounding selection of food from the most difficult to prepare to simple, everyday fare - paired with instructions on all facets of household management. The Mexican and Spanish section is more weighted toward the Spanish (there was an 1885 Madrid edition of Gouffé's cookbook) as

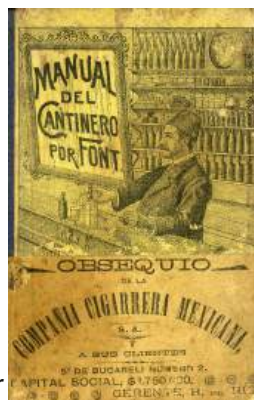


the target market was clearly upper class Mexican households who identified with Europe at least as much as with Mexico. Still, the guisado and guajolote sections feature many good Mexican recipes and the "Barbacoa mexicano" recipe (lifted from the *Diccionario de Cocina*) gives good instruction on slow cooking in an earth pit. \$1500

120: Martin Fonts: *Tratado Teórica Practico de la Fabricacion de Vinos y Licores de Todas Clasesy Cervezas. Completo Manual del Cantinero*

Libreria Madrilena de Juan Buxó, Mexico, 1901. Fourth Edition. 12mo. Cloth backed illustrated covers. Worn at edges, rear cover stained, repair and old stamp to endpaper, pages a little browned. Text block string bound and connected to covers and pulled in the gutter in a few spots. Sound overall. 211pp plus errata, ads on inside covers and list of publications on rear. One copy in OCLC at UTSA also the 1901 fourth edition.

A wide ranging guide to bartending and cantina management with hints on improving wines and beer, whiskeys, gin, etc. With sections on mixed drinks, bar food, beer, vinegar, bitters, pulque, and other essentials. 20 pages of mixed drinks. \$750



121: *Manual de Cocina. Recetas recopiladas por la Srita Maria Isla quien cedio a la Casa de "La Misericordia Cristiana"*

Tip. de la "Misericordia Cristiana", Puebla, 1911. Second Edition. Red cloth, a little rubbed. Text block shaken, endpapers soiled, title page partially detached and with paper lift from the removal of an old (probably the original) price. Very good or better internally otherwise. 547pp. Not in Cagle, Bitting, etc.

A mix of Puebla area and European recipes printed to raise money to support "La Misericordia Cristiana", a repentance society founded in Puebla in 1894. A number of guajalote (incl. mole de guajalote and mole muy bueno de guajalote) recipes, mayonesas and a very nice array of deserts (beso del dueque, betún de chocolate). The first edition was 1905 and 417pp. \$400

122: *Recetas Selectas de Cocina*

Manuel León Sánchez, Mexico, 1911. First Edition. Original blue cloth, rubbed, worn at corners, water stain to rear, hinges a little tender. Slight age toning internally. 208pp. An old manuscript recipe for atole laid in, previous owner's name on half title.

Menus, Numbered recipes by type (soups, eggs, fish, guisados, dulces, etc), then sections on hygiene and domestic medicine. Interspersed with advertisements - an interesting book of household management. 6 copies in OCLC. \$300

123: Alfred-Louis Alfred-Louis Deverdun : *Cocina Casera Francesa, Ilustrada : Selección de recetas culinarias de cocina sencilla*

Franco-Mexicana, 1921. First Edition. Original wraps, lacking all before page 18 (the title page, dedication page, the preface by Augusto Genin, and the first page of the introduction. Complete as to recipes and in the original wraps with loss to one corner. 17-337pp, (1), VIII, 3 pages of ads, 3 blank leaves. Interspersed with ads.



Deverdun was a Mexico City born Frenchman who took over the famous Mexico City sweet shop Dulcería y Pastelería de H. Deverdun when his father retired to France. He was forced by the revolution to close in 1911 and attempted to stave off financial ruin with a newspaper column *El Gastronómico* and a pair of cookbooks making him a key figure in the spread of French cookery in Mexico. Mostly European recipes and a small section of cocktails. 2 copies of the second volume focusing on pastry in OCLC (published 1922), none of this edition. \$200

124: Alfred-Louis Deverdun : *Cocina Casera Francesa, Ilustrada : Selección de recetas culinarias de cocina sencilla*

Franco-Mexicana, 1921. First Edition. Lacking original cover, rear cover with tear, spine worn, but otherwise complete. Light wear, old stamp to title. 337pp, (1), VIII, 3 pages of ads, 3 blank leaves. Interspersed with ads. \$250



125: *Comité de la Servicio Social de la Asociación Cristiana Femenina: La Cocina Practica Cosmopolita*

Asociación Cristiana Femenina, 1931. Rebound in recent leather backed marbled boards. A little browned, a few pages worn at edges, generally very good. 362pp

An interesting cookery in Spanish and English prepared by the Comité de la Servicio Social de la Asociación Cristiana Femenina. Beverages, desserts, sauces, main courses - mostly Yankee recipes, but a section of enchiladas, tacos, chile rellenos, tamale pie, chalupas, tlacoyos, envueltos de flor de calabaza, tamales, frijoles, etc. An interesting fusion. \$250



126: Irma Carlota: *La Cocina Moderna: Etiqueta y Distinción en la Mesa*

Editorial Sayrols, Mexico, 1934. First Edition. Original printed boards, a little worn, bright internally. Illustrated with photos and interspersed with ads. 245, (1), 10pp

Intended as a worldly sort of cookbook with cocktails (Manhatan, Bronx, Clover Club, Silver Fizz, Cuba Libre, Bacardi Mojito), canapes, consomes, soups, rice, Italian dishes, eggs, salsa, seafood. \$200

127: *Recetas Practicas Para la Señora de Casa: Sobre Cocina, Reposteria, Pasteleria, Neveria, etc.*

Tall. Graf. "Radio", Guadalajara, 1933. Seventh Edition. 12mo. Neat ink inscription by previous owner. Two volumes in original cloth, red and green, volume one with considerable wear to covers which are barely attached, spine strip lacking. Volume two with front hinge cracked, cloth soiled, but generally sound. Occasional browning internally, a few creases, small tears in margin, slight dampstain to a few pages in top margin; generally very good. Considerably expanded - earlier editions were a single volume. Published to benefit the Hospital de la Santísima Trinidad in Guadalajara. 403pp; 275pp plus errata. Not in Cagle, Bitting, Vicaire, etc.

A mix of European and Mexican recipes: Cochino adobado, queso de Italia, robalo en chile, mermelada, wine, gelatins, conejo a la Milenesa, bizcochos, puchas de canela. \$350



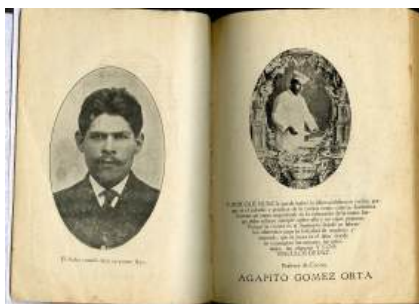
128: Sra. Faustina Lavallo de Hernandez: *La Exquisita Cocina de Campeche: 400 Recetas Experimentadas*

Imprenta "Londres", Mexico, 1939. First Edition. Rebound in leather backed marbled boards; some wear to covers at edges and rubbing to marbled paper. 245pp. Two typed and two manuscript recipes laid in.

Nice early regional cookery with lots of seafood, turkey, turtle, and regional recipes like cochinita pibil, pipian de Guadalajara, tamales de nixtamalina, tacos de barbacoa con guacamole, mole de cacahuates, and long sections on economical cuisine and dulces (suspiros de Campeche, Manetela de Campeche). 10 copies in OCLC \$250

129: Agapito Gómez Orta: *Amapola del Bajío Guanajuatense o sea Un Nuevo Libro Practico de Cocina, Pasteleria, Neveria, Dulceria, Panaderia y Confiteria con el menu al dia en casa para uso de las familias por el cocinero*

Agapito Gomez Orta, Guanajuato, 1939. First Edition. Modern leather backed cloth, original orange wrappers bound in. Wrappers a little chipped, general signs of use, chips, creases, browning, but a nice example overall. 230 pages with 7 leaves of photos and illustrations unpaginated in the preliminaries.



Orta was a popular cook, author, and culinary instructor and his recipes freely mix regional Mexican recipes and ingredients with French and other cuisines. He, along with Alejandro Pardo, pioneered the idea of the

celebrity chef with books and cooking schools. Unlike Pardo, and more in line with Josefina Velásquez de León, he highlighted Mexican ingredients and regional Mexican cookery. Orta was a native of Guanajuato and wrote a number books highlighting the cuisine - his first book was published there in 1917. No copies of this edition in OCLC. A similar title also published in 1939 but only 108 pages is at UTSA. Long sections on neveria and cocktails. \$600



131: Publicaciones Herrerieas; Agustín Aragón Leiva
(supervisor): *Diccionario de Recetas de Cocina Reposteria, Helados y Bebidas*

Publicaciones Herrerieas,
Mexico, 1942. First Edition. 3
volumes rebound in green
cloth backed marbled boards
with a bit of wear at corners.
Modest browning to pages,
chips to final pages in vol 2,
stains to endpapers; very good or better overall. 992pp; 959pp;
284pp. Dated 1942, 1943, 1943. Illustrated with photos and
drawings, including detailed step by step instructions in a number
of instances.



Arranged alphabetically but idiosyncratically (vol 1 is A, vol 2 B-Z,
vol 3 added recipes). A mammoth collection of recipes collected
under the supervision of journalist, editor, film maker (he was the
assistant director on Eisenstein's *¡Que viva Mexico!* in 1932) and
gastonomer Agustín Aragón Leiva who was a dedicated enthusiast
for regional Mexican cuisine (later credited by Diana Kennedy
with introducing her to many local foods and allowing her the use
of his library, reportedly the most extensive culinary library in
Mexico) and a sort of Grimod de la Reyniere figure in Mexican
cuisine in his later years. Rare with the third volume - 6 copies in
OCLC, none with the final volume. \$1200

132: C.M. Heredia: *Escogidas Recetas de Vigilia
para los Dias de Abstinencia*

Buena Prensa, Mexico, 1947. Second Edition.
Original printed wraps, chipped with a faint
damp stain. Uniform browning internally.
192pp \$150

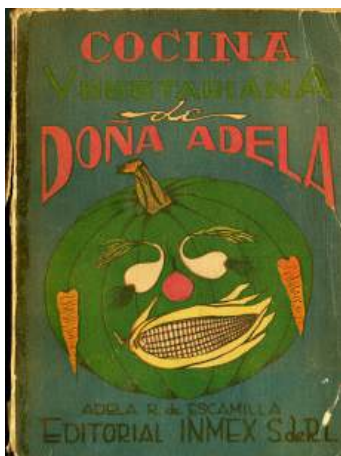


133: Libros y Revistas Biblioteca "La Familia": *150 Recetas de Entremeses y Cocktails; Sopas; Ensaladas y Platos Frios; Verduras y Legumbres; Postres; Reposteria; Dulces y Conservas; Papas*

Libros y Revistas,
Mexico, 1944. Original
wraps, light wear and
fading, a few edges
chipped. Eight
volumes in this
cookery series published 1944-1952. Issues one, two, six-ten,
twelve in the series. A nice group representing 8 of the 15
volumes published. \$300



134: Doña Adela (Adela R. de Escamilla): *Cocina Vegetariana de Doña Adela*



Editorial InMex, Mexico, 1947. First
Edition. Decorative green wrappers
featuring a face made out of a
pumpkin, corn, carrots, onions, radish.
Wraps worn, spine taped at some
point, pages browned, chips at a few
edges and two leaves half torn out
(105-108) diagonally with significant
loss. 142pp (2). \$150

135: José Farga Font: *Adelita En La Cocina Volumun XI: Cocina Vegetariana*

Editorial Albatros, Mexico, 1955. First Edition. Original decorative
wraps, a little wear, binding weakening, old price sticker to title
page. The intro helpfully explains that the problem with
vegetarian cooking is that Mexican women aren't doing it right. 2
copies in OCLC. 72pp \$75

136: Patria de Anda Hermoso: *Cocina Vegetariana: Alimentacion Cientifica*

Gomez-Gomez, Mexico, 1975. First Edition. Original wraps, light wear, old price sticker on title. 176, (8)pp \$35

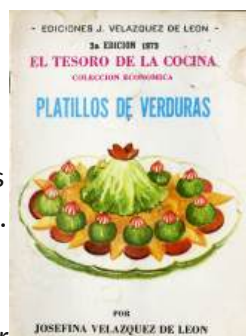
137: Margarita del Valle: *Cocina Vegetariana*

Editorial Olimpo, Mexico, 1976. Fourth Edition. Original wraps, light wear, uv coating to covers starting to peel, old price sticker to title. 130pp

One of the first really popular vegetarian cookbooks; first published in 1962. \$25

138: Josefina Velázquez de León: *El Tesoro de la Cocina: Platos de Verduras*

Academia de Cocina y Repostería Velázquez de León, Mexico, 1973. Third Edition. Light wear, faint stain to cover. Later printing of this vegetable cookery first published in the 1950s. 30pp \$50



139: Josefina Velázquez de León: *Como Cocinar en Los Aparatos Modernos*

Academia de Cocina y Repostería Velázquez de León, Mexico, 1955. Light toning and wear to original wraps; spine bumped, old price sticker to title page; book one of two, the expanded second edition 408pp (the first edition was 292). Undated ca. mid 1950s.

One of her earliest guides to modern kitchen appliances - pressure cookers, mixers, and blenders are all given considerable discussion. \$75

140: Josefina Velázquez de León: *Selecciones Culinarias: Mariscos y Crustaceos*

Academia de Cocina y Reposteria Velazquez de Leon, Mexico, 1955. Second Edition. Wraps chipped and worn. A few light stains, otherwise unmarked internally. 61pp plus index. Undated ca. mid 1950s (first edition was 1952) \$50

141: Josefina Velázquez de León: *Selecciones Culinarias: Pescados*



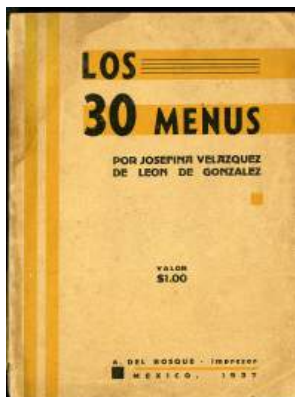
Academia de Cocina y Reposteria Velazquez de Leon, Mexico, 1955. Second Edition. Wraps chipped and worn. A few light stains, otherwise unmarked internally. 59pp plus index. Undated ca. mid 1950s \$50

142: Josefina Velázquez de León: *Smörgåsbord: platillos para buffet*

Academia de Cocina y Reposteria Velazquez de Leon, Mexico, 1952. First Edition. Stiff card covers with original wraps pasted on., worn but intact, newspaper recipes pasted inside covers. Very good internally - manuscript recipe for Indian food laid in, calculation in pen in margin of sandwiches recipe. 16 page color section with 14 plates pictured outside of pagination. Portrait photo of author. 141pp



Interesting and various collection with drinks, desserts, and everything you need for buffet cookery. \$125



142: Josefina Velázquez de León: *Los 30 Menus*

A. Del Bosque, Mexico, 1937. First Edition. Original wraps, a touch stained, scattered light stains, dog ears; very good overall. 132pp

Her second published book (after *Manual Practica*) 30 menus for a variety of occasions. Rare in the first edition (2 copies in OCLC) \$200

143: Renée Bujanos Mireles: *Cocina y Reposteria Escuela de "Trabajadoras Sociales: Segundo Año.*

Mexico, 1944. Wide format in pebbled cloth, hinges cracked and spine strip reattached, but very good overall. Year two of a school cookbook prepared by Mireles for a class at the Escuela de "Trabajadoras Sociales" in Mexico DF. 121pp including the index it includes menus, cost calculations for dishes and commentary. A similar sounding collection (but with years one and two) is at UCSD also attributed to Mireles.

MENÚ		COSTOS:	
Guiso de Frijoles.....	8	\$ 1.25	
Guiso de Jambón.....	1/4 lb.	0.75	
Arroz de Olla Polindón.....	30 grs.	0.40	
Pat. Hielos.....	1.00	0.40	
Mantequilla.....	30 grs.	0.50	
TOTAL			
Mantequilla.....	30 grs.	0.50	
Leche.....	1/4 lb.	0.10	
Leche.....	1/4 lb.	0.10	
Sal y pimienta.....	2 grs.		
TOTAL			\$ 3.75

INDICACIONES DE PREPARACION

Se cortan pedacitos del jamón y se cocinan en el hervor con mantequilla. Los huesos se cocinan y se les quitan - la carne, se, picadito y se cocinan. Se cocinan de un lado y se cocinan de otro lado. Se cocinan los tres platos juntos y se cocinan al hervor al mismo tiempo durante 30 a 35 minutos hasta que se cocinen. Se cocinan y se cocinan en los platos de la cocina con la salsa.

Helados, vol-au-vent, mous, tamal de cazuela, pastelitos, chiles en nogada, pescado Madrid nieves, roastbiff con salsa financiere, éclair acaramelados, pie de manzana. \$350

End

books cited or consulted:

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Pilcher, Jeffrey M.: Que Viven los Tamales!. Albuquerque, 1998

Sabin. Dictionary of Books Relating to America. Mansfield Centre, 2002.

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Simon: Bibliotheca Gastronomica. London, 1978.

Tipton-Martin, Toni. The Jemina Code. Austin, 2015.

Toussaint-Samat. History of Food. Malden, 1998.

Vehling. Platina and the Rebirth of Man. Chicago, 1941.

Vicaire: Bibliographie Gastronomique. Paris, 1890.

Wheaton, Barbara Ketcham. Savoring the Past. Philadelphia, 1983.

1/2 lb Marg. 4 tablespoons
 2 spoons almond essence
 " Vanilla
 " Sugar, 1/2 lb
 " Flour.
 1/2 lb Water in
 1/2 lb oil. Remove
 Bring essence & sugar
 Add stir in sugar
 then till smooth.
 Knead on sugar
 lightly as
 size of
 top of head

CRUSTACEOS

Berlin Sandwich
 1/2 lb sugar (half on)
 1 egg
 1/4 lb marg. or butter
 1 tsp vanilla essence.

Rub butter, sugar and flour
 until like bread crumbs. Stir
 and well beaten egg. Work to
 into two. Butter & do

Rosquetes

Se toman 20 Dozas de harina y se bate con un poco
 9. queden líquidos como agua y después se agregan
 azúcar y un poco de levadura. Se toman 20 Dozas
 con la misma mezcla y se les echa una poca de
 Canela, y Clavo molido, y una poca de agua.

Canutillos y Huevos

Se toman 12 Dozas de harina y se bate con
 7 Dozas de azúcar bien molido, 2 Dozas
 de huevos, y una poca de agua y de los 3 se
 con chubla para enredar y labrarlos.
 a Cana y se bate muy bien, y con
 a los para el. como se aquella Clav
 debe aminor, con agua y de los 3
 como una poca de azúcar, y
 hacen los Canutillos, y se cuecen como
 acostumbrado.

MAKI
 The thing to
 really, it's
 and it's c

3 eggs
 2 eggs
 1/2 pt
 1/2 D

5¢

