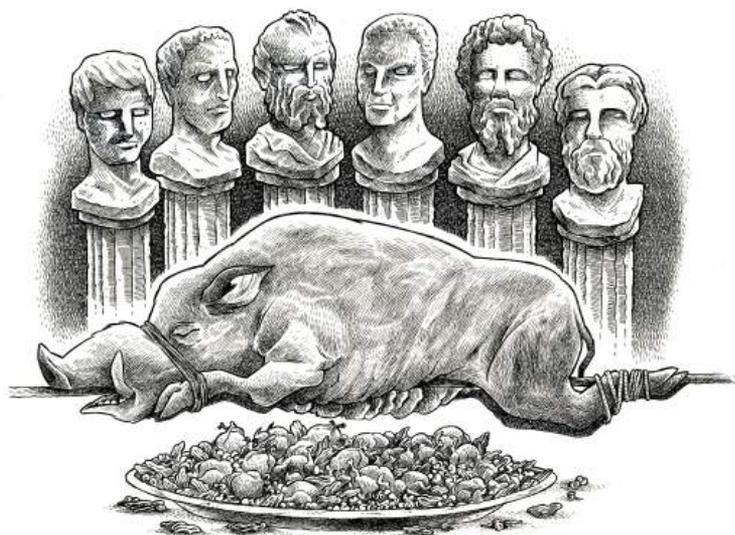
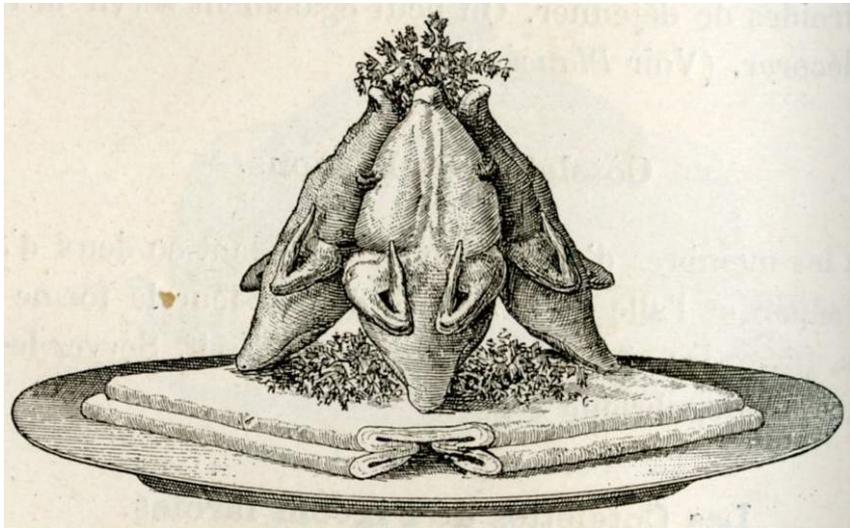


STUFFED: PAZZO COOKERY



CATALOG ONE

I came to this intersection of old books and cookery a little bit sideways. In the dead space running my bookshop, I had started a cookery website where I was going to prepare every food mentioned in the *Canterbury Tales*. I had great fun (and some terrific parties) with this idea over the years, but sourcing some of the ingredients like swan (illegal) and peacock (difficult and illegal) proved problematic, and though I expanded the menu to a wide range of early recipes, it eventually petered out. However, this project led me



to writing and research on the lost history of everyday dishes and processes like mayonnaise (actually Spanish in origin and dating back past Pliny), chile stew (originally an Aztec dish - chile con human - described by Bernal Díaz del Castillo in his 1578 *Historia verdadera de la conquista de la Nueva España*), and soaking corn in lye to release the niacin and make the dough workable (a process described by Benzoni in his 1565 *La Historia del Mondo Nuovo*, but forgotten until the 20th century resulting in millions of unnecessary cases of the disfiguring and often fatal disease pellagra). As I hunted down sources for these mysteries, I became enthralled by the breadth and weirdness of cookbooks that were published around the world. So many filled with delicious nonsense, plagiarism, misinformation, lost information, and once widespread but now unheard of food

combinations. As time passed, my interest in early books (before 1700) began to inform my choices and, in turn, was itself shaped by the cookbooks I found.

The invention of the plate and fork! Debauchery! Revolution! Cakes and architecture, tamales and class identity, blancmange and the failure of Empire. Cookbooks became endlessly fascinating to me and from that fascination, and that original love of cooking and old recipes, was born this catalog.

If some are not in ideal condition, please remember that, unlike some other books I can think of, these have had to work for a living. If this catalog proves anything, it is that there is no living apart from history if you're a cookbook.

- Tom Nealon. Roslindale, MA, September 2014.



I'd like to thank, first and often, my lovely wife Mandy for not just putting up with me, not just encouraging my gastronomical notions, but for cooking half of the silly, inspiring, ill-conceived and delicious dishes that we made over the past several years. Thanks to my daughter Ena for never failing to humor me, and to all my friends for coming over and eating and drinking with such enthusiasm.

Thanks to Rick for the terrific book cover; Josh and Matt for prodding and editing *De Condimentis*, my Hilobrow.com series on the secret history of condiments, into existence; and Kelly and Josh for helping hammer this catalog into something like a shape.



The books where the marked by catalog number the recipes have been compressed for brevity.

recipes can be found are in the recipe title - a few of

A few words on chile vs. chili: A chile is a hot pepper. Chili is a Texan bean and sometimes meat soup. Chili powder is powder to put in chili that may or may not contain powdered chile. Some people spell it "chilli". Chile stew is a thick soup made with chile peppers. Any deviation from these conventions is because the source recipe used a different spelling.

Ordering:

Books may be ordered by email to tom@pazzobooks.com, or phone at 617-323-2919. As soon as the catalog is distributed the books will also be available at pazzobooks.com (but at no other websites for quite some time).

Terms:

All books are guaranteed as described and are returnable for any reason within 30 days of purchase. Payment by check, money order, Visa, Mastercard, Amex, Institutions billed according Reciprocal discounts to the U.S. and at cost abroad, please add 6.25%.



Discover or Paypal. to their requirements. trade. Postage is \$5 in the Massachusetts residents

Contents:

Books on food, cookery, and very occasionally drink from The United States, Mexico, Europe, and England.

The United States: items 1-28

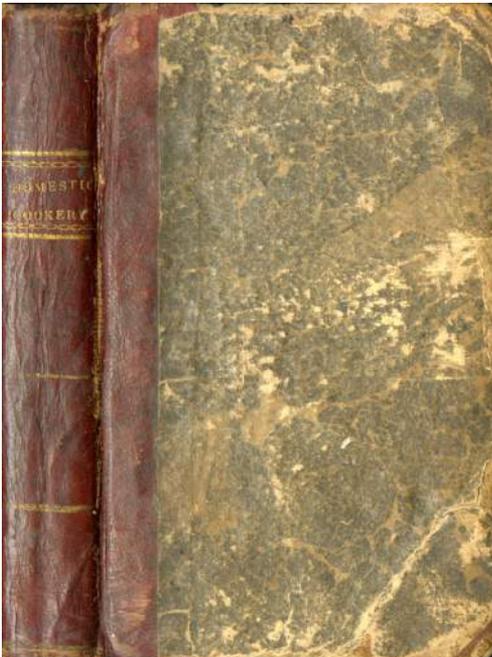
Mexico: 29-42

Europe: 43-105

England: 106-150

The United States:

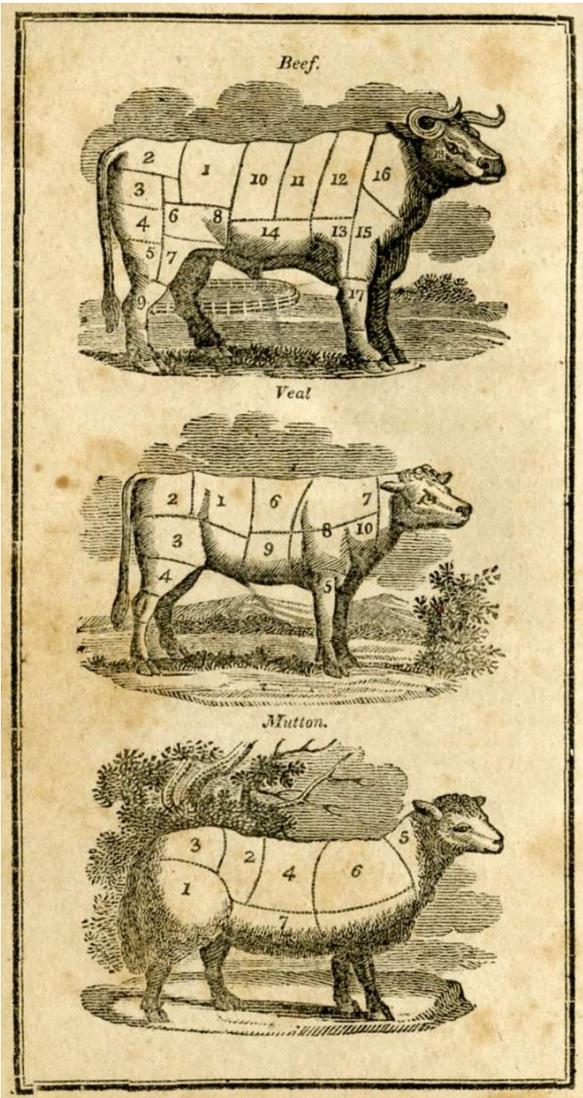
1: Maria Eliza Ketelby Rundell: A New System of Domestic Cookery Formed Upon Principles of Economy and Adapted to the Use of Private Families



Benjamin C. Buzby, Philadelphia, 1810. Early Edition. Condition: Very Good. Size: 12mo. Bound in contemporary quarter red leather with gilt title and decoration on spine, the boards are cracked but intact. Interior has uniform age toning; lacking front and rear blanks. 263pp. Bitting 583 (1807 1st ed.)

First published in London in 1806 and in Boston in 1807. \$350

2: Maria Eliza Ketelby Rundell: *A New System of Domestic Cookery Formed Upon Principles of Economy and Adapted to the Use of Private Families Throughout the United States*



R. M'Dermut & D.D. Arben, New York, 1814. Book Condition: Good. Size: 8vo. Full original leather with red name plate on spine. Cover has two large dings, the frontispiece features a plate of carving instructions for veal, beef, and mutton; and eight further carving plates inside the book. Interior is uniformly age toned with scattered foxing. 317pp. Cagle/Stafford, 669, Bitting 411, Lowenstein 65.

Rundell's popular cookbook was first published in the US in Boston in 1807

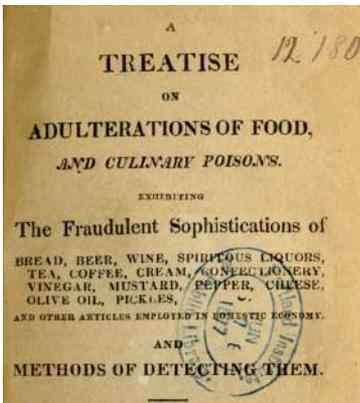
and then in Philadelphia - this is the first New York edition. Earlier editions did not typically have the full array of plates and were smaller format (see item 1). \$350

3: Maria Eliza Ketelby Rundell (doubtfully attributed): **The New Family Receipt-Book; Containing Eight Hundred Truly Valuable Receipt in Various Branches of Domestic Economy**

Howe & Spalding, New-Haven, 1819. Book Condition: Good. Size: 8vo. The second American edition published a year after the first in Philadelphia. Full contemporary calf, rubbed but sound, scattered soiling, mild dampstains, endpapers stained, worn and written on. Small tears internally, but intact and complete; well used but well cared for. xxxi, 37-429pp. Cagle-Stafford 567, Bitting 582.

An interesting mix of recipes from the sublime (a recipe for "Koumiss", the famous fermented mare's milk of the Golden Horde) to the absurd "The flour of Rye and English yellow potatoes are found an excellent substitute for coffee." Also fireworks, gardening, rat control. **\$400**

4: Frederick Accum: **A Treatise on the Adulterations of Food**



Abraham Small, Philadelphia, 1820. Book Condition: Good. Size: 8vo. First U.S. edition of the first book on food additives, an important book both gastronomically and historically. Lacks front endpapers, old library stamps and marks to title page, but otherwise VG internally. Pages a bit mismatched as bound, one contemporary marginal note.

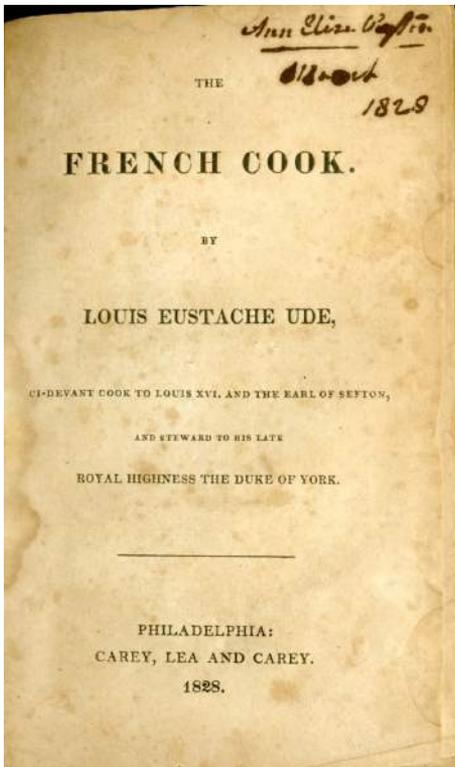
Published the same year as the first English edition. Newly rebound in full deep brown calf with added endpapers, gilt label to spine. 269pp. Bitting 2, Cagle/Stafford 9.

Accum's work on dangerously contaminated food caused a sea change in both consumer and business behavior, leading to the first moves towards government oversight of food safety. **\$500**

To Make Koumiss (3):

Take fresh mare's milk add to it a sixth part of water, pour into a wooden vessel. Add an eighth part of the sourest cow's milk that can be got (for future preparation use a small portion of old koumiss). Cover the vessel with a thick cloth and leave in a place of moderate warmth for 24 hours. Beat the thick substance at the top until it be blended intimately with the subjacent fluid; leave for 24 hours more. Pour it into a higher and narrower vessel resembling a churn and repeat the agitation as before; in this state it is called koumiss. The wine operates as a cooling antiseptic, an useful stimulant, cordial, and tonic, and may prove a valuable article of nourishment.

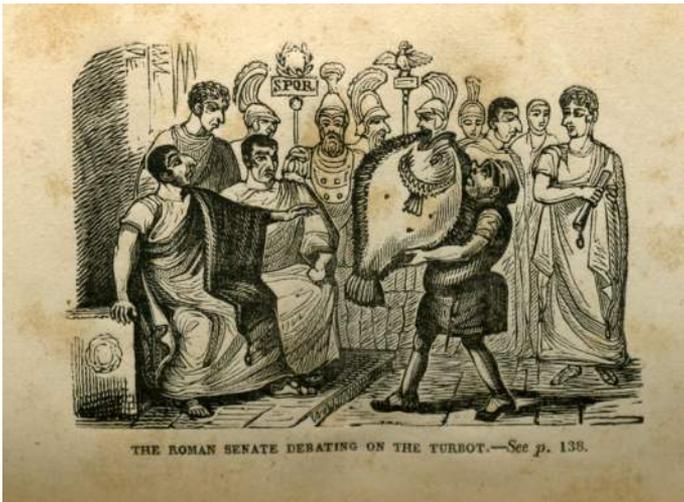
5: Louis Eustache Ude: The French Cook



Carey, Lea, & Carey, Philadelphia, 1828. First Edition. Book Condition: Very Good. Size: 8vo. 1st American edition rebound in full stamped leather with gilt lettering on spine and marbled end papers. Moderate age toning and soiling internally. Several ms. recipes on the end papers (Philadelphia Rolls, Apple Pudding). 439pp and 8 plates of menus. Bitting 471

The first French cookbook published in America, its effect on high society was tremendous. His turtle soup was so perfect (and detailed -

in a book of mostly pithy recipes it occupies 3 pages) that Miss Beeton herself stole it. **\$950**



6: Dick Humelbergius Secundus: *Apician Morsels; or, Tales of the Table, Kitchen and Larder*

J & J Harper, New York, 1829. First Edition. Book Condition: Very Good. Size: 8vo. First US edition, the same year as the English. Original plain boards backed and cornered in modern red leather, blind tooling to spine. Mild foxing, but otherwise unmarked. 212pp with ads at rear. Lowenstein 115, Cagle/Stafford 391.

Illustrated - the Roman Senate debating on the Turbot appears before the frontis and after page 138. A likable and humorous book of food history. \$250

Alamode Beef (9):

Tie up a round of beef; make a stuffing of grated bread, suet, sweet herbs, quarter of an ounce of nutmeg, a few cloves pounded, yolk of an egg. Cut holes in the beef, and put in the stuffing, leaving half to be made into balls. Tie the beef up in a cloth, cover with water, boil an hour and a half; turn it, and let boil an hour and a half more; turn out the liquor, put skewers across the bottom of the pot, lay the beef upon it to brown. Put a pint of claret, some allspice and cloves into the liquor and boil some balls made of the stuffing.

7: Mrs. William Parkes: Domestic Duties; or, Instructions to Young Married Ladies

J & J Harper, New York, 1831. Third Edition. Book Condition: Very Good. Size: 8vo. Half red morocco, modest wear at edges, corners worn and slightly bumped. Mild foxing throughout. The third American from the third London edition. 408pp. Cagle/Stafford 586 (1829 ed.).

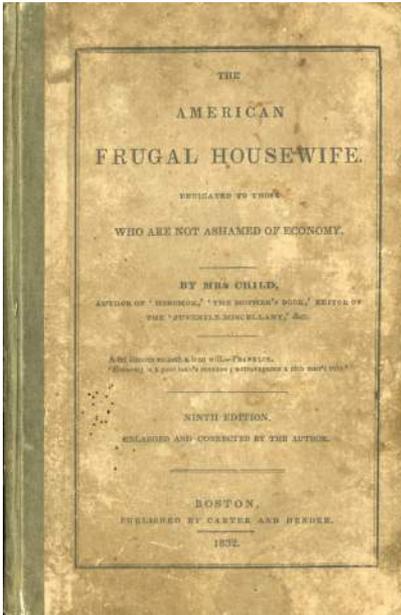
As the title suggests, it covers a wide range of topics for the newly married woman: How to behave towards former friends, regulation of time, moral and religious duties, provisioning, choosing fish, pickling, confectionery and an interesting short section on when to follow cookbooks and when to modify them using "Rundle's Cook's Oracle" (conflating Rundell's Domestic Cookery with Kitchiner's Cook's Oracle?) as an example. **\$250**



8: A Boston Housekeeper; Miss Leslie: The Cook's Own Book, and Housekeepers Register [with] Seventy-Five Receipts for Pastry, Cakes and Sweetmeats

Munroe & Francis, New York, 1835. Book Condition: Good. Size: 8vo. Previous owner's signature in ink. Contemporary half calf over marbled boards, rubbed and worn at the edges, inner joints a little weak, but sound overall. Light dampstain to title and following few pages and a touch at the rear, scattered light foxing, but interior is generally bright and unmarked. A few pencil marks. xlvi, 300, 37, 12 pages of ads. The first edition was 1832, the Miss Leslie section was added the following year. Lowenstein 248, Bitting 449 (the 1839 edition). **\$250**

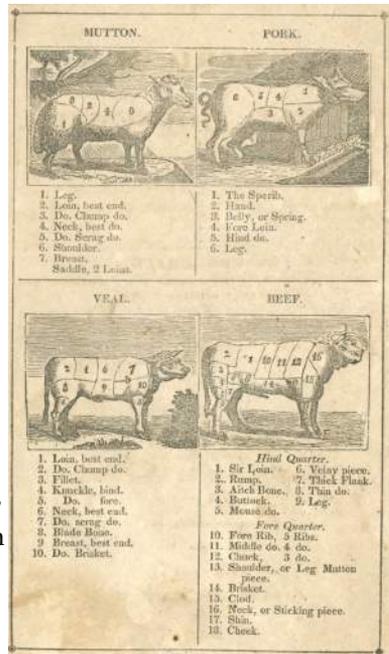
9: Mrs. Child: The American Frugal Housewife



Carter and Hendee, Boston, 1832. Fourth Edition. Book Condition: Good. Size: 8vo. Original cloth backed printed boards, worn, spine split with wear at spine ends, inner joints split and text block loose in the binding. Mild foxing, otherwise clean internally. First published in 1829, Child's cookbook went through at least 32 printings by 1850, but is surprisingly scarce in anything like an early edition. It is suffused with both American ingredients and American self-reliance "The

true economy of housekeeping is simply the art of gathering up all the fragments, so that nothing be lost. I mean fragments of time as well as materials." 130pp. Bitting 86, Cagle/Stafford 107-119, BAL 3101 (for the 1st ed.).

Styled the Eighth edition (Ninth on the cover - there were no copies with Ninth on the title page) it was the fourth revision of the original and the first with this title, changed to avoid confusion with Susannah Carter's *Frugal Housewife* (London, 1765 and on). Shortly after the publication of her *Frugal Housewife*, Child became a central figure in both the nascent Women's movement and the antislavery movement. \$350



10: The New England Cook Book, or Young Housekeeper's Guide

Hezekiah Howe & Co., and Herrick & Noyes, New Haven, 1836. First Edition. Book Condition: Fair. Size: 8vo. New quarter leather over original cloth boards. Manuscript receipt written on rear end paper, two old and worn recipes laid in. Interior pages foxed with minor chipping, some occasional stains 115pp (pages 93-115 are general receipts), Lowenstein 199, not in Bitting or Cagle/Stafford.

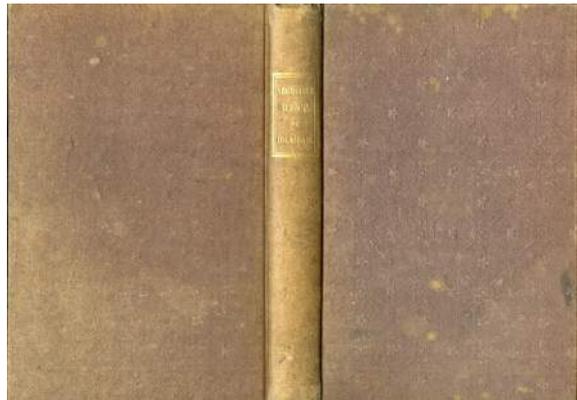
Very uncommon selection of regional recipes - Oyster Soup, Baked Beans, Burnt Butter, Tomato Catsup, Fricasee Chickens, Floating Island (testifying to early French influence), Blanc Mange, Sylabub and also Hop Beer, Ginger Beer, Tea, Chocolate, etc. **\$200**

11: Dr. William A. Alcott: Vegetable Diet: As Sanctioned by Medical Men and by Experience in All Ages.

Marsh, Capen, & Lyon, Boston, 1838. First Edition. Book Condition: Very Good. Size: 8vo. Bound in decorative brown cloth with gilt title on spine. Some spotting and age toning to cover and throughout, pencil marks to endpapers, one signature a bit loose xii, 312pp. Lowenstein 226, Bitting 5.

Alcott was one of the great, and most strident, 19th century proponents of what we would now call a vegan diet - he was founding member and first president of the American Vegetarian Society in 1850. The subsequent editions contained recipes.

\$500



12: J.M Sanderson: *The Complete Cook. Plain and Practical Directions for Cooking and Housekeeping; With Upwards of Seven Hundred Receipts*

Lea and Blanchard, Philadelphia, 1843. First Edition. Book Condition: Very Good. Size: 8vo. Rebound in plain green cloth. Scattered foxing, a bit of soiling to title, a few small tears from use in the outer margin. 196pp. Cagle/Stafford 684, Bitting 416

A nice general cookery with an especially impressive array of catsups (walnut, oyster, cockle and mussel, mushroom). It was often bound with - especially in later editions - Parkinson's 1844 work, *The Complete Confectioner*. **\$300**

13: E. A. Howland: *The American Economical Housekeeper and Family Receipt Book*

S. A. Howland, Worcester, 1850. Book Condition: Very Good. Size: 8vo. Spine is chipped at top and bottom, cloth is browned, generally



mild foxing throughout; an attractive copy overall. 124pp. Bitting 236 (1848 New England edition). **\$125**

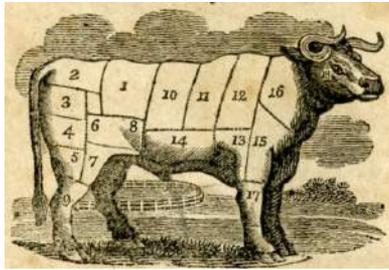
Oyster Pancakes (10):

Mix the juice of the oysters with flour, a pint of liquor to a pint of flour. Add a couple of eggs and a little salt to each pint, fry them in lard.

14: Mrs. Mary Randolph: The Virginia Housewife: or, a Methodical Cook.

E.H. Butler & Co., Philadelphia, 1851. Book Condition: Near Fine. Size: 8vo. Later edition, modern quarter black calf over marbled boards. Gilt lettering on spine. Interior occasionally toned but overall clean and unmarked. 180pp plus 10 pages of advertisements (browned), Lowenstein 531, Bitting 388.

Later edition of one of the most influential American cook books - an intriguing mix of traditional American, Southern and World recipes. East Indian Curry, Gaspacho, Ropa Veija (sic), Oyster catsup and West Indian Gumbo speak to its reach. **\$600**



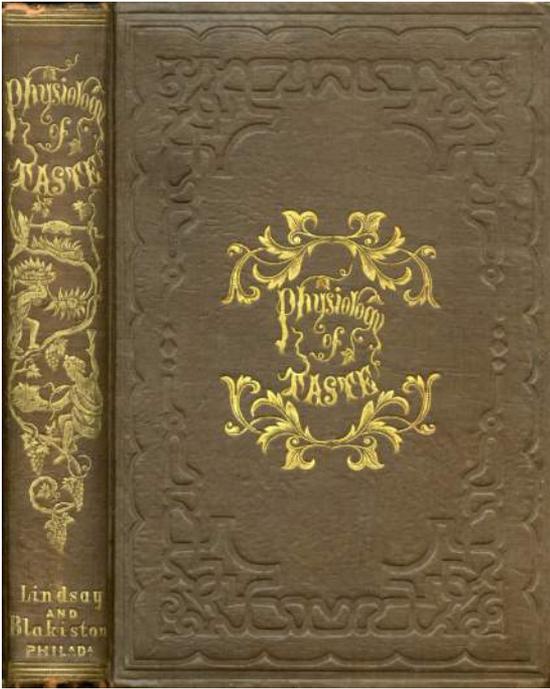
To Make a Pie of Sweetbreads and Oysters (14):

Boil the sweetbreads tender, stew the oysters, season them with pepper and salt, and thicken with cream, butter, the yolks of eggs and flour, put a puff paste at the bottom and around the sides of a deep dish, lay the oysters in the bottom, and cover them with the sweetbreads, fill the dish with gravy, put a paste on the top and bake it. This is the most delicate pie that can be made.

To Make a Curry of Catfish (14):

Take the white channel catfish, cut off their heads, skin, clean them, cut them in pieces four inches long, put into a stew pan with a quart of water, two onions, chopped parsley, let them stew gently till reduced to half a pint, take the fish out, rub a spoonful of butter into one of flour, add a large teaspoon of curry powder, thicken the gravy with it, shake it over the fire a few minutes, and pour it over the fish; be careful to have the gravy smooth.

15: Jean Anthelme Brillat-Savarin: Physiology of Taste; or, Transcendental Gastronomy. Illustrated By Anecdotes of Distinguished Artists and Statesmen of Both Continents



Lindsay & Blakiston, Philadelphia, 1854. Book Condition: Very Good. Size: 8vo. First edition in English, translated from the last Paris edition by Fayette Robinson. Publishers brown cloth stamped in blind and gold, four pages of advertisements bound in at the end. Two newspaper articles pasted to the rear endpapers, tear to bottom corner of half title and title. xx, 25-

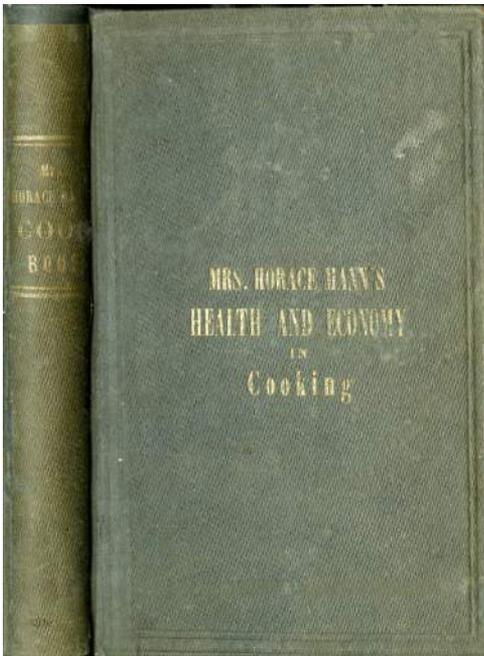
347. Cagle/Stafford 103, Bitting 60, Lowenstein 639.

The first English translation of Brillat-Savarin's towering work of gastronomy - the birth, it is hard not to argue, of modern food writing. The translator has abridged the restaurant section and omitted the section on gourmandise and bouquet - no doubt allowances for his American audience. An attractive copy worn at the corners. **\$1250**

Martinoes (16):

Keep them in brine ten days, changing it every other day. Take them out, wipe them, pour on boiling spiced vinegar. They will be good to eat in a month and are very delicate.

16: Mary Tyler Peabody Mann: Christianity in the Kitchen



Ticknor & Fields, Boston, 1857. First Edition. Book Condition: Very Good. Size: 8vo. First edition, first printing, neatly re-backed, publishers blue/gray cloth stamped in blind and gilt. Scattered mild foxing and age toning to interior, mild soiling and shelf wear to covers. 189pp plus 16pp of ads. Cagle/Stafford 514, Bitting 306 (the 1858 edition).

An interesting little book, reprinted in 1858 and 1861, that takes on both the adulterations of food question and abstinence in cookery. **\$500**

17: Catherine E. Beecher and Harriet Beecher Stowe: The American Woman's Home.

JB Ford & Company, New York, 1869. Book Condition: Very Good. Size: 8vo. First edition, second printing. Publishers green cloth stamped in blind and gold, mild shelf wear, inner hinge slightly cracked, interior is clean and unmarked. Steel engraved frontispiece and engraved title page, scattered wood engraving in the text. 500pp and six leaves of advertisements. Cagle/Stafford 71. BAL 19453 (second printing state C).

A top-down approach to all aspects of housewifery containing chapters devoted to health, cookery, home decor, spirituality, children, and extensive remarks on kitchen organization. **\$95**

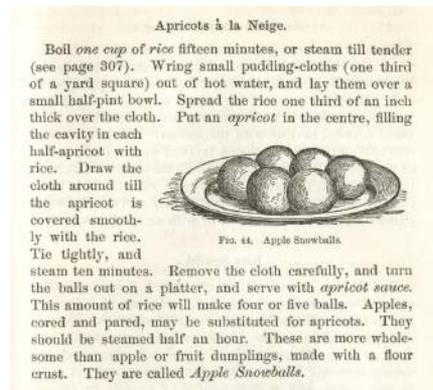
18: Marion Harland: Common Sense in the Household: A Manual of Practical Housewifery

Scribner, Armstrong, New York, 1874. Early Edition. Book Condition: Very Good. Size: 8vo. Blue cloth, light wear at edges, some dulling and mild soiling to boards; some clipped recipes laid in. 556pp. Bitting 214.

Harland went on to write a series of cookbooks in the wake of the success of Common Sense. Good sections on seafood & shellfish - terrapin, fried eels, stewed eels, pickled oysters, scalloped clams (but not, curiously, the reverse). \$75

19: Mrs. D.A. Lincoln: Mrs. Lincoln's Boston Cook Book.

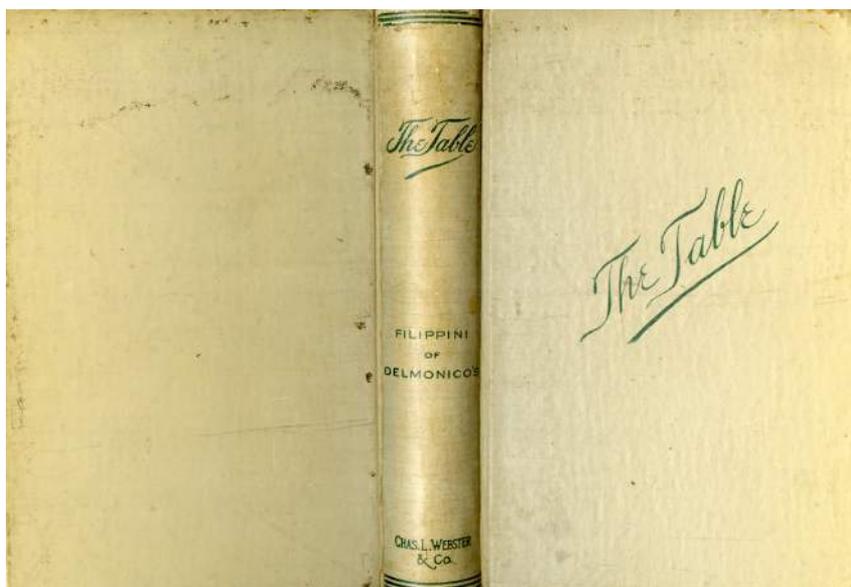
Roberts Brothers, Boston, 1889. Early Edition. Book Condition: Good. Size: 8vo. Quarter cloth over boards, heavy wear to spine, binding intact, interior clean and easy to read, and illustrated occasionally. pp.536, + 4 pages of advertisements. Previous owner's bookplate and signature. Cagle/Stafford 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. \$75

Tenderloin Piqué à la Bernardi (20):

Take a 4lb tenderloin, lard it with very thin pieces of fresh ham and truffles, roast for 35 minutes. Pour over half a pint of good hot Madeira sauce, garnish with three artichoke bottoms, filled with hot Macédoine, three bouchées filled with spinach and three game quenelles. Arrange as a single bouquet and serve.

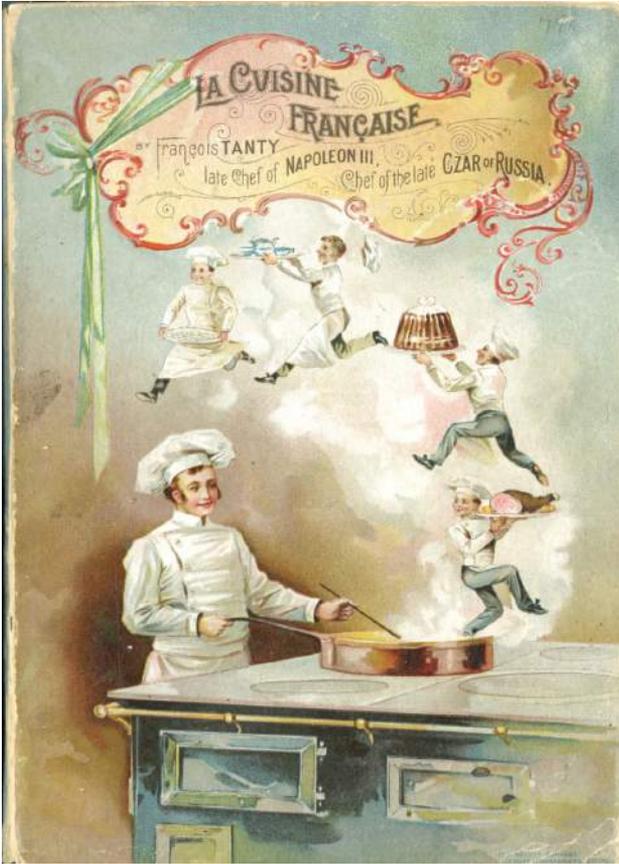


20: Alessandro Filippini: *The Table*.

Charles L. Webster & Company, New York, 1889. First Edition. Book Condition: Good. Size: 8vo. Original ivory hardcover with green script title and spine, mild shelf wear, hinges a little loose and some soiling and age toning to covers, floral end papers. Even age toning to interior and pages just a bit brittle at edges, frontispiece portrait of the author. 432 pp, Biting p.157.

The American Revolution left a vacuum where royal cuisine should have been, and it wasn't until the rise of the restaurant and hotel that a truly American high cuisine emerged with Delmonico's at the forefront. Contains menus for every day of the year as well as extensive recipes adapted for home use by the author, who was chef de cuisine for the original Delmonico's restaurant in New York from 1849-1862. Delmonico's functioned as a sort of Platonic ideal of the restaurant in the American consciousness, influencing restaurant and hotel design for nearly a century. **\$95**

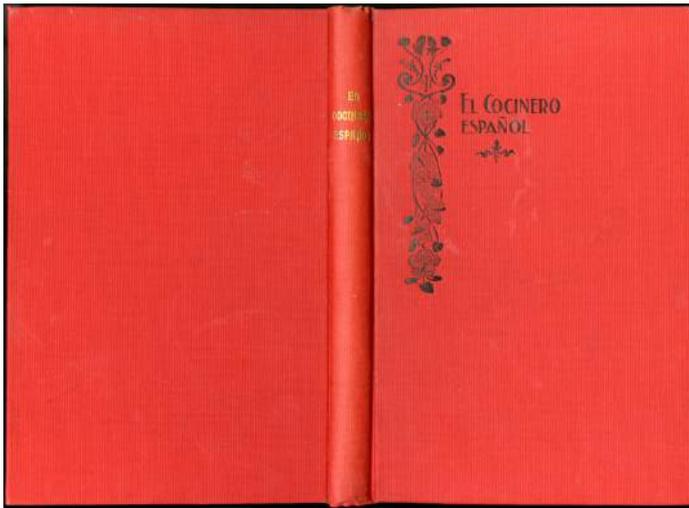
21: François Tanty: *La Cuisine Française: French Cooking for Every Home.*



Baldwin, Ross & Co., Chicago, 1893. First Edition. Book Condition: Good. Size: 8vo. Original decorative wraps, light wear at edges, a bit of soiling, pulling away slightly from staples. Tanty was the late Chef of Napoleon III, chef of the late Czar of Russia. 158pp. Binding 455. \$150

Bacalao en tomate y chile verde (22):

Después de cocido el bacalao, se parte en lonjas y se le quitan las espinas; cuidando de que no queden los pedazos muy chicos. Se pone a freír cebolla en manteca con tomate bien colorado, un diente ó dos de ajo y chile verde picado. Toda la fritura debe abarcar tanto como el pescado: Se ponen en una cacerola capas de la fritura y de bacalao; añadiendo un migajó de pan mojado en vinaigre para que espese el caldo. Se cubre en seguida la cacerola y se hace hervir á dos fuegos lentos de más de media hora, sin tocarla, hasta que se sirva.



22: Señorita Encarnación Pinedo: El Cocinero Español

E.C. Hughes, San Francisco, 1898. First Edition. Book Condition: Near Fine. Size: 8vo. Original red cloth printed in black with gold spine lettering. An unusually fine copy - with the provenance of this copy written on the front free endpaper and dated 1945 and a note on the author's relation on the dedication page. According to the note, dozens (remarkable as OCLC records only 5 copies) of these were stored in boxes in a basement on South Sixth St. in San Jose. xii, 294pp. Not in Bitting, not in Cagle/Stafford.

Pinedo's cookbook is the first Mexican-American cookbook, and the first record of a specifically Californian cuisine. Pinedo's family had lived in Northern California since 1776 and although she thought of herself as European first and foremost (praising French cookery and calling on Athenaeus in the introduction), she utilizes a wide array of local ingredients and Mexican traditions. There are no less than 14 chile relleno recipes - but she also adds local and personal flavor to classics (shrimp chilaquiles), includes scarce regional ingredients (the fruit of the barrel cactus) and features Iberian standards (salt cod). Her red chile sauce (salsa picante de chile colorado) is precisely how it is still made from the Rio Grande to California. **\$7500**

Guajolote en clamole castellano (22):

Se tuestan piñones, avellanas, nueces y unas hojas de ahuate. Se freí chile ancho desvenado hasta que esté en un tueste alto. Se muele todo con un poco de bizcocho tostado y se freí manteca. En seguida se echa del caldo en que se concinaron los guajolotes. Se dejan hervir en este caldo hasta que sazonen y engruese el caldo poniendo la sal al último para que no se corte.

Gallina a la Mexicana (23):

Unjoint a spring chicken and cover with salt water. Add one small whole onion. Let cook 1 1/4 hours and reomove onion. Take out chicken and put where it will keep warm. Hard boil two eggs, remove yolks, mash and mix thoroughly with one tablespoon corn meal and with this thicken the liquor in which chicken has been boiled. Add one cup prepared red chili and let boil five minutes; then add chicken and chopped whites of eggs.

Manana Land (23):

Fry onion, peppers and rice in oil until nicely browned, then put tomatoes, and fill up skillet with soup stock and cook slowly, without stirring, for an hour.

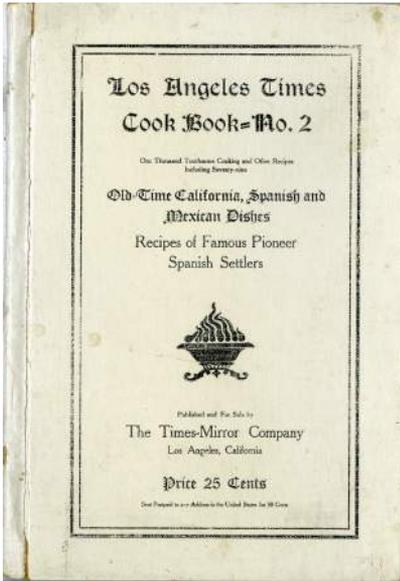
23: Club House Cook Book No. 2

Tuesday Club House Association, Sacramento (?), 1908. First Edition. Book Condition: Very Good. Size: 8vo. Original thick printed wrappers, title and publication info from wrappers. No place of publication, but the Tuesday Club House had published an equally scarce cookbook in Sacramento a few years earlier. Only 3 copies in OCLC. 172 pages with ads at front and rear and blanks interspersed for added recipes (only 1 used), recipes run from 5-140. Not in Bitting, not in Cagle/Stafford.

Many of the recipes with contributors' names, and a number betraying the California origin of the cookbook, including: "Green Chiles" (a green chile relleno), "Manana Land" (a sort of slow cooked Spanish rice), Azucarillo, and a "Mexican Department" Gallina con Tomato, "Chilis Rellenos" (a stuffed green pepper), and Bunuelos.

\$350

24: California Women: Los Angeles Times Cook Book No. 2, One Thousand Toothsome Cooking and Other Recipes, Including Seventy-nine Old-Time California, Spanish and Mexican Dishes, Recipes of Famous Pioneer Family Settlers

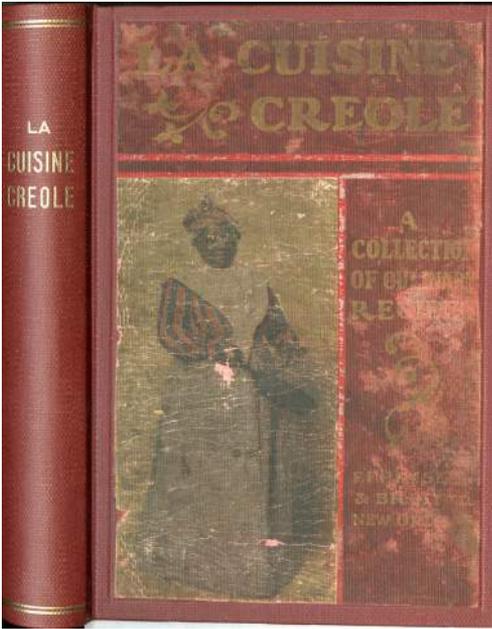


The Times-Mirror Company, Los Angeles, 1908. First Edition. Book Condition: Very Good. Size: 8vo. Original printed white cloth, light wear, hinges a little rubbed, scattered mostly minor foxing internally, title page browned. Undated, ca. 1908. There seem to be two bindings and two issues, one in red cloth, one in white and one with a 25 cent price on the cover and one with 35 cents. This is the 25 cent issue. 105pp. Cagle/Stafford 485.

A collection of prize recipes from the newspaper, the first cook book was published in 1902, there were further collections published in 1911 and 1917. This contains one of the first real collections of Spanish recipes, though many were filtered through the local Protestant culture (e.g. "Chili Stew" submitted by Florence Osborne) but a number from Mrs. C.Y. Yglesias of Los Angeles (Enchiladas de Chile Verde; Sopa de Albondigas; Chile con Carne; Alligator Pear Salad) seem authentic, delicious, and utilize local ingredients like chiles, cilantro and avocado. \$300



25: Lafcadio Hearn: La Cuisine Creole. A Collection of Culinary Recipes from Leading Chefs and Noted Creole Housewives, Who Have Made New Orleans Famous for its Cuisine.



F. F. Hansell & Bro., Ltd.,
New Orleans, 1922.

Second Edition. Book
Condition: Very Good.

Size: 8vo. The work is
anonymous but widely

attributed to Lafcadio
Hearn who collected rather

than authored the recipes.
Book is re-bound in red

cloth with original
illustrated cloth laid down

and an old recipe from the
original end papers laid

down at rear. Interior has

scattered minor staining,
but largely clean and unmarked. 268pp, Bitting 221, BAL 7913.
Dated 1885 but ca. 1922 (BAL).

The first (along with *The Creole Cookery Book* also published in 1885) book of Creole cuisine, Hearn's compilation began to codify one of the great regional cuisines. An interesting mix of Northern imports, home grown recipes and French influenced dishes (e.g. a proto-remoulade called *sauce froide*). \$500

Sauce Froide (25):

Mince quite fine some parsley, chervil, tarragon, chives and burnet; mix them in five or six tablespoons of oil, or three yolks of hard boiled eggs rubbed down smooth; add two tablespoonfuls of vinegar, some made mustard, salt and pepper, beat all together until it is smooth and thick, and serve in a sauce-boat. A good sauce for fish.

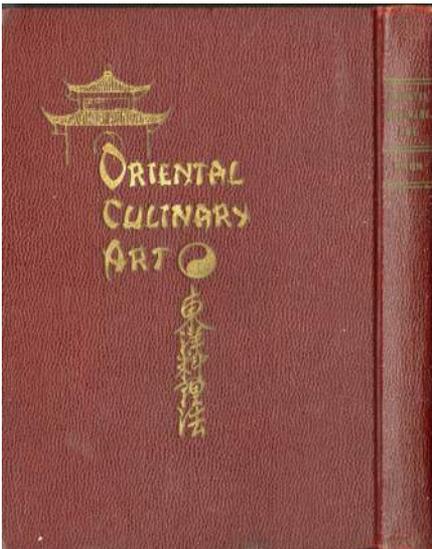
26: Fannie Ferber Fox: **Fannie Fox's Cook Book**

Little, Brown and Company, Boston, 1923. Book Condition: Very Good. Size: 8vo. Written in collaboration with Lavinia S. Schwartz. Binding is sound, mild age toning to page edges, occasionally illustrated with photographs. 523pp. Quite scarce. Biting 164. \$250

Dinogo-an (27):

The whole heart, tongue, liver kidneys, blood of a pig, 10 cloves of pounded garlic, 1 onion cut in strips, 8 fresh green onions chopped fine, 3 small cans pimento sliced in strips, the mint leaves chopped fine, 2 ripe tomatoes sliced in small pieces. -- Boil the organs until tender, cut in small pieces and set aside. Fry garlic, onions in 1 cup of peanut oil, add tomatoes and reduce. Put in the sliced organs and pimento. Add 2 cups of water and boil for 10 minutes. Salt to taste and work blood until smooth. Add water to cover and then the blood. Lastly, the fresh onions and mint. Serve steaming hot with rice.

27: George I. Kwon: **Oriental Culinary Art**



Wetzel, Los Angeles, 1933. First Edition. Book Condition: Very Good. Size: 8vo. Red cloth, light wear at corners. Paginated back to front. Biting 266, Cagle/Stafford 426. 115pp.

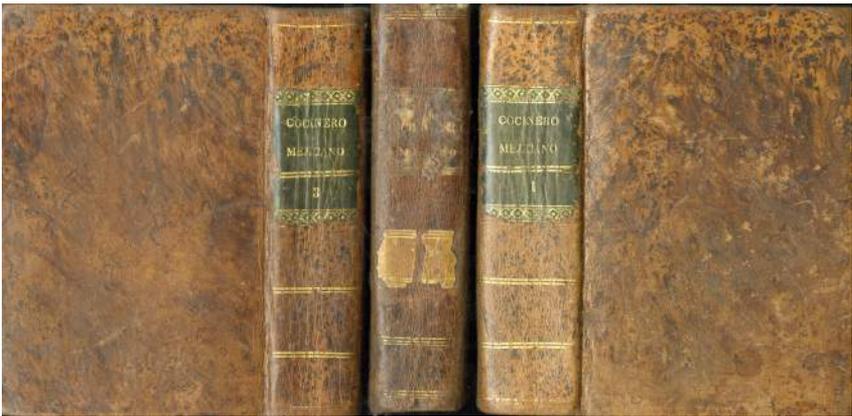
An early Asian-American cookbook and the first (as near as I can tell) to add Korean and Filipino recipes (along with the Chinese and Japanese), including the famous Filipino

pork blood stew dinuguan. \$300

28: Pellegrino Artusi: *L'Arte di Mangiare Bene*

Italian-American Press, New York, 1944. Book Condition: Good. Size: 8vo. Illustrated green wrappers, corners bumped and creased, spine rubbed; binding sound. Artusi's cookbook, self published in the 1890s, was a huge success and the first true cookbook of Italian cuisine. Still a standard and as famous for its entertaining anecdotes as for its recipes (e.g. his famous story of narrowly escaping a cholera epidemic that he had attributed to a bad batch of minestrone that precedes his minestrone recipe). This edition with 596 recipes but much of the drollery sadly edited out - the expatriate community perhaps assumed to be hungrier for food than for wit. \$50

Mexico:



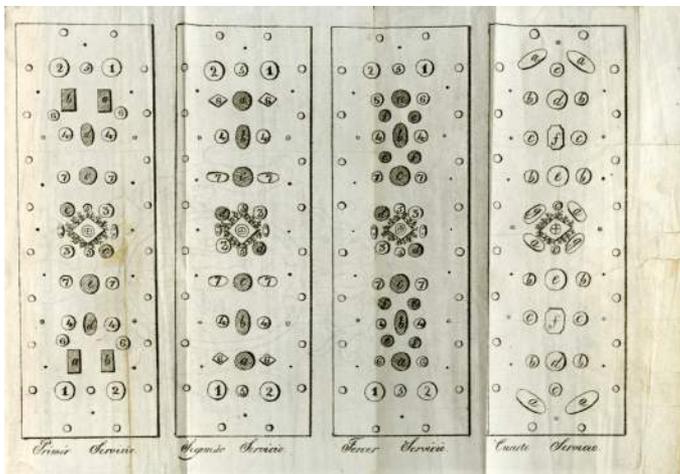
Mole poblano de guajalote (29):

El mole poblano y el oajaqueño deben su particular gusto á las clases de chile que les agregan; pues para el primero, hacen uso de un chile dulce que llaman mulato, y para el segundo, de otro que en Oajaca llaman chilohatle. Aunque el mulato lo hay en muchas partes, el chilohatle parece ser particular de un pueblo del estado de Oajaca.

29: El Cocinero Mejicano Refundido y Considerablemente Aumentado en Esta Segunda Edicion

Galvan, Mejico, 1834. Second Edition. Book Condition: Very Good. Size: 8vo. 3 volumes in contemporary acid calf, volume 2 lacking lettering pieces and not quite uniform but likely original. 414, [22]; 362, [22]; 351, [15] pp., lacking front blanks, volume 1 with two plates of place settings. Scattered foxing and browning, a few index leaves loose. Cagle 1200 (for the 1831 edition), not in Bitting, Vicaire, etc.

The second edition of the first - likely the first printed and certainly the first in practice - Mexican cookbook. First printed in 1831, 10 years after independence, *El Cocinero* was a very deliberate, powerful and delicious statement of nationalism. The second edition, according to the preface, made further attempts to remove foreign terminology and use local names for ingredients. Filled with tamales, chile sauces, chalupas, quesadillas, nopales, calabacitas, barbacoa, mole (de guajolote and otherwise), along with antes, postres, French and Spanish favorites, and syncretic dishes like salt cod with chile sauce. It is undeniably the basis for a national cuisine, as impressive and complete a stroke as Scappi's *Opera*, La Varenne's *Cuisinier*, or Artusi's *La Scienza in Cucina*. **\$3500**

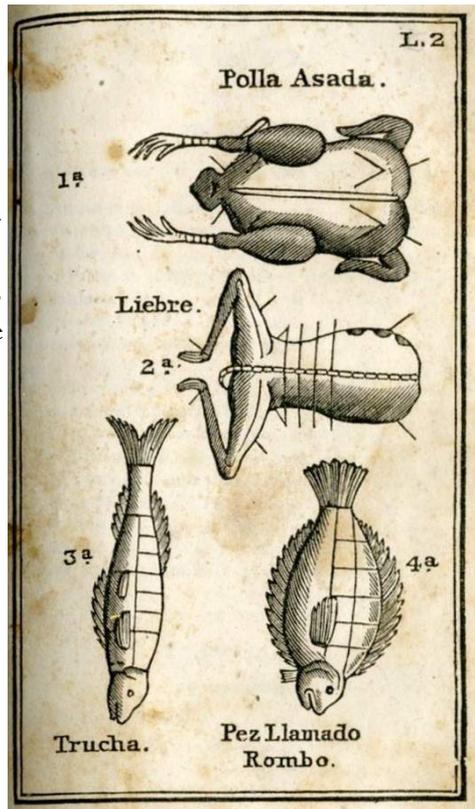


30: Antonia Carrillo: *El Cocinero y Cocinera Mexicanos: con Reposteria y Refrescos*

Antonio Diaz & Luis Heredia, Mexico, 1851. First Edition. Book Condition: Very Good. Size: 8vo. Two volumes bound in one, rebound in 1/4 leather over marbled boards with the remains of the original spine laid down. Paper repair to the corner of the title, scattered foxing and minor stains. A generally clean, lightly used copy. Not in Cagle, Bitting, Vicaire, etc. 211, 8, 48, 10 (of 16) pp. (lacking the final 6 pages of the index)

A nearly word for word copy of the famous *Nuevo y Sencillo Arte de Cocina* which appeared in 1836 - later editions were attributed to Antonia Carrillo. The only obvious difference is that it begins with 5 added dishes before the *Salchichones* section which does serve to make it appear, at first glance, to be a different cookbook. A specifically Mexican cookbook - the preface (also pillaged from *Nuevo y Sencillo*) states that there will be no fussing about with methods of service or carving, but only recipes meant for the Mexican palate (and no "European stimulants"). She notes that meats will be cooked properly and thoroughly, unlike the (apparently) dangerously undercooked meat abroad. A whole section in book two is given over to chile stews.

\$600



31: Simón Blanquel (ed.): **Novisimo Arte de Cocina, o Excelente Coleccion de las Mejores Recetas**

Besserer y Kienast, Philadelphia, 1852. Early Edition. Book Condition: Very Good. Size: 8vo. Full contemporary calf, stained but sound. Foxing throughout, and occasional minor stains internally, old bookseller stamp (from Guadalajara) to endpaper. Still about very good. 324pp with two pages of carving plates at the rear. Cagle 1198 (the 1845 edition), not in Bitting, Vicaire, etc.

A Philadelphia printed edition of a Mexican cookbook first published in 1831 (the 1850 edition is the first Spanish language cookbook printed in the US, and this the second, but it's very likely that neither were for distribution in the US) - the same year as the book generally considered the first Mexican cookbook, *El Cocinero Mexicano*. A higher percentage of the recipes are derived from European sources than in *El Cocinero Mexicano*, but a fine array of dishes are represented - Capulco como para pipian, a pumpkin seed and peanut stew with pork, chicken, ham, and potatoes (sweet and regular) is representative of the syncretic dishes. A few interesting chocolate recipes specifying Ecuadorian and Venezuelan beans.

\$750

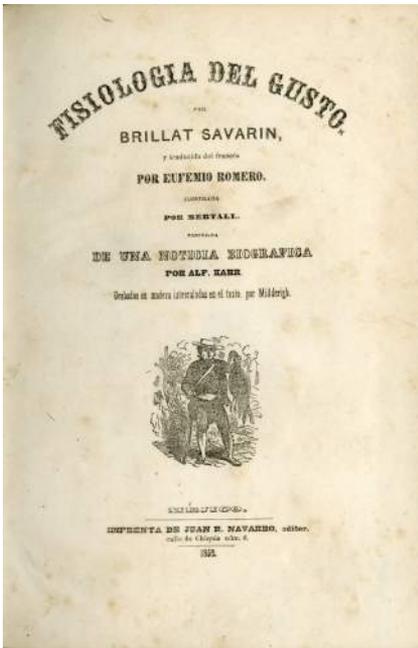
Pipian (31):

Se tuesta ajonjolí y se muele; se remoja chile en agua, se muele un poco de tomillo, unos bizcochos tostados, unas pepitas de calabaza, y todo se incorpora bien; advirtiendo que dichas pepitas se han de tostar antes, y ha de ser un plato de ellas: se deslie en caldo el chile dorado en manteca y se sazona con sal.

Chocolate de à tres cortado de 18 y 19 (31):

Tres libras de Maracaibo y cuatro de Guayaquil, libra y media de azúcar en cada libra de cacao: canela onza y media: bizcocho medio, mamon de à medio.

32: Brillat-Savarin: Fisiologia del Gusto

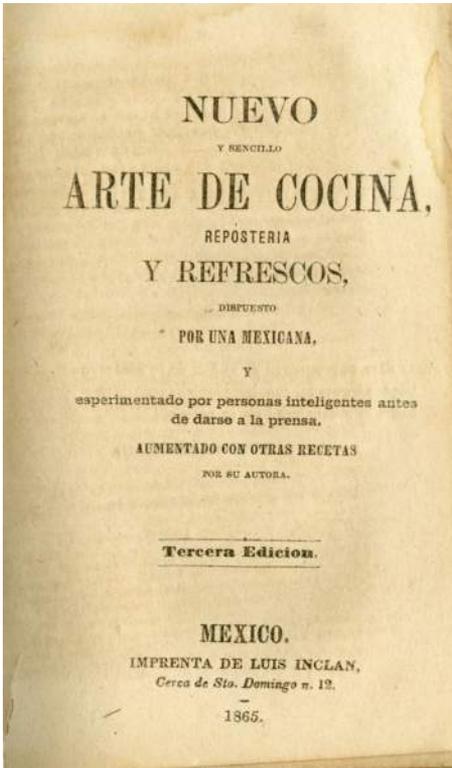


Juan R. Navarro, Mejico, 1852. First Edition. Illustrator: Bertall. Book Condition: Very Good. Size: 8vo. Contemporary 1/4 calf, spine rubbed at the bands and spine ends, old bookseller ticket on front pastedown. Scattered light foxing and a few small stains, final pages lightly creased, discoloration to the frontis verso, but mostly quite clean - an attractively printed book with a frontis of the author and vignette illustrations after those in the 1826 French first edition throughout. 414pp. Cagle 1199.

The first Mexican, first Spanish language (the first Spanish edition was not until 1869) and, seemingly, the first translation of any sort (the next, the first American edition, was 1854). Upper class Mexican cuisine had always been more French than anything else - and more French than cuisine back in Spain - so it's not as surprising as it might seem. Later on in the 19th century, numerous Mexican cookbooks would be printed in Paris. \$2000



33: Antonia Carrillo: Nuevo y Sencillo Arte de Cocina, Reposteria y Refrescos



Luis Inclan, Mexico, 1865. Third Edition. Book Condition: Good. Size: 8vo. Contemporary 1/4 calf over boards. Quite worn at the corners, spine rubbed. Mild foxing, a few loose pages and dog ears; generally unmarked. 433pp, (35). Two volumes bound in one, continuously paginated.

Generally considered the second really Mexican cookbook after *El Cocinero Mexicano* (1831), and the first by a woman, though Carrillo's name did not appear on the first edition (1836) but

began to appear on some printings of the third edition (though not this one). Published by the popular novelist Luis Inclan. The preface spends a great deal of time distancing itself from European cuisine and their undercooked meats and stimulants and arguing for a cuisine designed for the Mexican palate. The last section details ice creams (*helados*). \$650

De sangria fina (33):

Se cocerá canela en agua la precisa á que quede del color de ella, y estando fria, endulzada y con el ácido de naranja agria, necesario á darle buen gusto, se colará y se les agrega una poca de nuez moscada, vino carlon segun el gusto, se deja asi algun rato u horas para que la nuez suelte, y para servirla se echa en los vasos asentada. La aqua de canela sola endulzada tambien se nieva.

34: La Cocinera Poblana y el Libro de Las Familias. Novisimo manual práctico de cocina española, francesa, inglesa y mexicana

Narciso Bassols, Puebla, 1881. Second Edition. Book Condition: Very Good. Size: 8vo. 2-volume set (complete). Rebound in 1/4 leather over marbled boards. Volume 1 dated 1882, volume 2, 1881. Mild foxing, a few small stains, light wear internally. Not in Cagle, Bitting, etc. 430pp, 331pp.

La Cocinera Poblana takes a middle path between the nationalism of El Cocinero Mexicano and the Eurocentric Diccionario de Cocina, featuring a range of cuisine including a justly famous array of tamales (including the Diana Kennedy favorite flor de calabaza). Noteworthy sections on barbacoa (with an earth oven) and for the famous Puebla dish mole de guajolote. La Cocinera Poblana's sensible mix of national and European cuisine was widely popular and the cookbook, originally published in 1877, was reprinted until at least 1929. \$850

Tamales de flor de calabaza (34):

Para medio almud de maíz se hace niscómil y nitztamal como para atole se lava mucho se pone á secar al sol, que quede lento, y se muele se cierne por un ayate se coje segun la cantidad de maíz el tanto de manteca se echa esta en una cazuela y junto con ella dos ó tres yemas de huevo se bate muy bien se echa el maíz cernido se pone á hervir un poquito de anís con sal y se echa á la masa cuando está tibia se revuelve mucho y si está espesa se le echa una poca de agua fría y se está batiendo mucho si le falta sal se le echa y para que se sepa que está bien batida se echa una poquita en agua y si se queda arriba ya está se le echan bastantes flores de calabaza, bastante epazote deshojado chiles verdes del tiempo desvenados y rajados, se revuelve todo y se van haciendo do los tamales, del tamaño que se quiera. Se coje una olla y se le ponen unos palitos como pepextitlo y encima unas hojas de los mismos tamales se le echa agua hasta que llegue á los palos y se pone á la lumbre, ya que está hirviendo se ponen los tamales se tapa la boca con una servilleta y un plato y se amarra: Jara saber si y a están cocidos se desenvuelve uno y si no se pega en la hojaya están buenos.

35: Nuevo Cocinero Mexicano en Forma de Diccionario

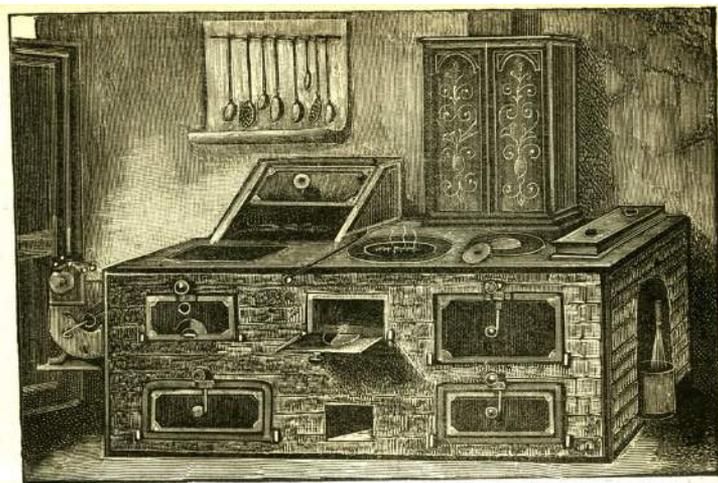
Ch. Bouret, Paris & Mexico, 1888. Later Edition. Book Condition: Very Good. Size: 8vo. Original black cloth backed in black leather,

QUE CONTIENE TODOS LOS PROCEDIMIENTOS EMPLEADOS EN LA ALTA, MEDIANA Y PEQUEÑA COCINA, LA LISTA NORMAL DE LOS PLATILLOS QUE DEBEN COMPONER LAS DISTINTAS COMIDAS, QUE CON VARIEDAD DE NOMBRES SE HACEN EN EL DÍA, EL MÉTODO DE ADEZUZAR LOS PLATOS Y DE DISPONER LOS DIFERENTES SERVICIOS DE UNA MESA, Y LO MÁS SELECTO DE LAS ARTES DEL PASTELERO, DEL BIZCOCHERO, DEL CONFITERO, DEL DESTILADOR Y DEL NEVERO, CON TODO LO RELATIVO Á LA REPOSTERÍA. — ENCONTRÁNDOSE EN ÉL TODOS LOS ARTÍCULOS IMPORTANTES DE LAS OBRAS DE ESTA CLASE QUE SE HAN PUBLICADO EN CASTELLANO, Y OTROS NUEVOS, RELATIVOS TANTO Á LA COCINA MEXICANA, COMO Á LA FRANCESA, TOMADOS ESTOS ÚLTIMOS DEL COCINERO REAL, DE LAS OBRAS DE BEAUVILLIERS, DE LOS TRATADOS DE CAREME, DEL DICCIONARIO DE MR. BURNET, DE LA NUEVA COCINA ECONÓMICA, Y DE OTROS AUTORES.

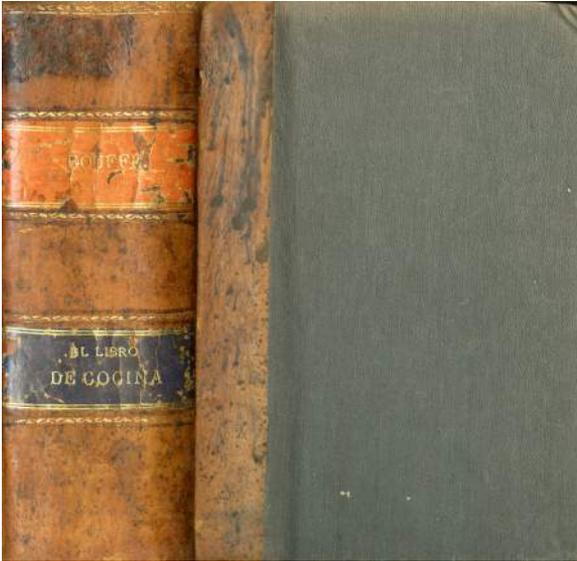
hinges just starting, a bit of wear at corners. Slight foxing, tear to rear blank. An unusually attractive example of this cookbook, originally published in 1845, that serves as a sort of counterpoint to the Nationalistic aspirations of *El Cocinero Mexicano* (1831). 966pp with 6 plates of place settings and carving at the rear. Not in Cagle, Bitting, Vicaire, etc.

Earlier editions castigated readers for serving tamales (poor people's food) and though later editions removed this exhortation, it remained an upper-class French cookbook going so far as to invoke Careme and Beauvilliers on the

title page (written in the shape of a wine glass). But, for all that, the author heaps praise on pit cooking barbacoa style. \$950



36: Jules Gouffé: El Libro de Cocina



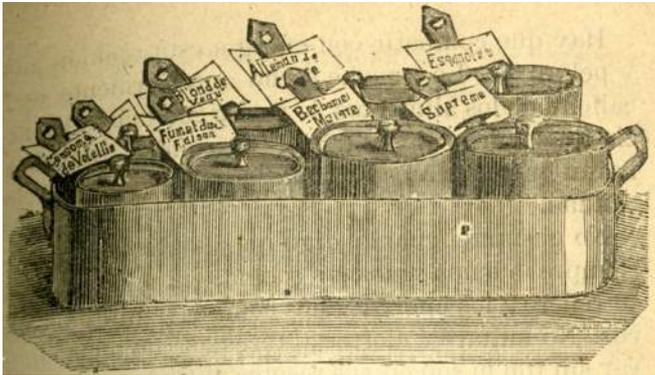
Ed. Rodriguez; Ed. Dublany, Mexico, 1893. First Edition. Book Condition: Very Good Condition. Size: 4to. 1/4 acid calf over cloth boards, corners worn and bumped, binding sound. Modest age toning internally, a few creases and minor tears, light wear to a few page

edges, generally clean and unmarked internally and in unusually good condition overall. 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 (at least one, of a rabbit on a spit, by José Guadalupe Posada), throughout.

Though a student of Careme and one of the chief practitioners of 19th century haute cuisine, 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. **\$2800**

Barbacoa Mexicana (36):

Se forma un hoyo del fondo de tres cuarta y del tamaño competente para la pieza que se haya de cocer: se ponen abajo unas piedras, y después, con leña seca, se forma una lumbrada en el centro, con la que después de dos ó tres horas quede el hoyo bien caliente. Entonces se saca toda la lumbre, dejando las piedras: se humedece un petate nuevo de palma, se pone sobre ellas, y encima la carne preparado ó con chile-ajo, ó con adobo ú otra cualquiera salsa bien untada y cargada de sal; sobre la carne se pone otro petate, unos palos ó pencas de maguey que la cubran, y algunas piedras calientes, de modo que no caiga tierra: después otro petate mojado, encima una poca de tierra y sobre ella lumbre bastante: á las ocho ó diez horas se saca la vianda bien cocida.



37: M. Durand: **El Cocinero de las Familias**

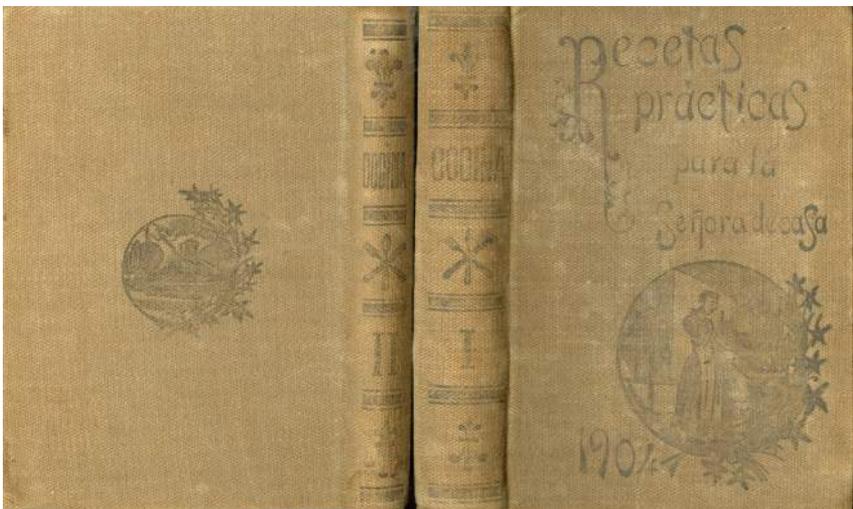
Garnier Hermanos, Paris, 1896. Early Edition. Book Condition: Good. Size: 8vo. Previous owner's signature in ink. Original decorative red cloth, dampstain to rear board and spine, binding shows signs of having been reglued - light staining to last few pages but generally unaffected internally. Paginated continuously, 471pp. Bitting 137 (the 1912 edition)

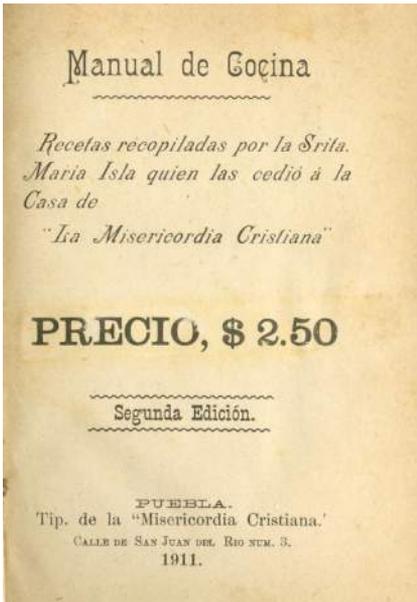
A popular French cookbook for the Mexican market in the style of Gouffé - illustrations throughout, a few color plates, and a frontis of the author. The short added "Hispanoamerican" section is largely Spanish, not Mexican, recipes. **\$200**

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

La Gaceta, Guadalajara, 1904. Fifth Edition. Book Condition: Very Good. Size: 12mo. Previous owner's inscription in ink, neat. 2 volumes in original printed brown cloth, 1904, 1905, and the additions from the sixth edition at the end with a separate title dated 1906. Light rubbing to boards, scattered foxing internally, last page worn, but a clean, bright pair overall. The fifth edition, originally published in 1890. Considerably expanded - earlier editions were a single volume. Published to benefit the Hospital de la Santísima Trinidad in Guadalajara. 431pp; 250pp; 88pp Not in Cagle, Bitting, Vicaire, etc.

An interesting mix of European and local cuisine. Includes a recipe for that old European standby Mock Turtle Soup. but also chile sauces, mole, menudo, tacos, tamales (which had been explicitly proscribed in the popular *Diccionario de Cocina*), desserts and beverages. Taking the tendency in 19th century Mexican cook books to include a wide array of inappropriate European recipes to task, the introduction makes a point of noting that the recipes chosen are both good AND practical. **\$450**





39: Manual de Cocina. Recetas Recopiladas por la Srta Maria Isla Quien Cedio a la Casa de "La Misericordia Cristiana"

Tip. de la "Misericordia Cristiana", Puebla, 1911. Second Edition. Book Condition: Very Good. Size: 8vo. Red cloth, spine dull but very light wear otherwise. Light foxing, 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 recipes, mayonesas and a very nice array of deserts. \$350

Sopa de Vino (39):

Se frien gitomates, cebolla y harina, se le pone caldo y vino tinto á que tome color, se deja hervir y se sirve con pan frito y huevo cocido.

40: Alejandro Pardo: Recetas Practicas y Escogidas de Cocina, Pasteleria y Reposteria

Murguia, Mexico, 1917. Third Edition. Book Condition: Very Good. Size: 8vo. Black cloth with leather corners, modest wear, corners worn. Clean internally with a few illustrations including two photos of the author. 247pp. Not in Cagle, Bitting, etc.

Pardo was a graduate of Parisian and Madrid cooking schools and collects his finest mostly European dishes (despite some Mexican vocabulary), for (one can only presume) the cooks of the wealthy. A carefully chosen collection of recipes including main courses, fish, deserts and ice creams. \$250



41: La Cocinera Poblana o el Libro de Las Familias. Novisimo Manual Práctico de Cocina Española, Francesa, Inglesa y Mexicana

Herrero Hermanos, Mexico, 1921. Ninth edition. Book Condition: Very Good. Size: 8vo. Original decorative cloth, light wear and fading; an attractive copy. Not in Cagle, Bitting, Vicaire, etc. 432pp. \$250

Lengua (41):

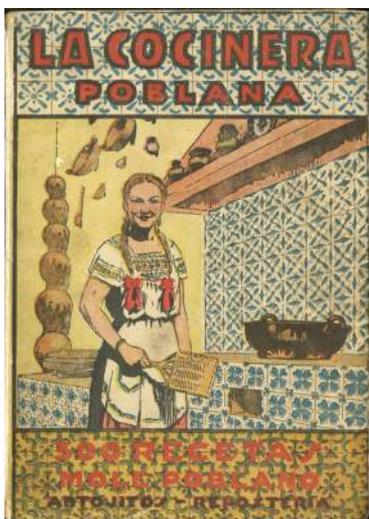
Se fríen alcaparras se asan unos jitomates, se dora manteca, se muele todo y se fríe en manteca y aceite; échesele después especias finas molidas.

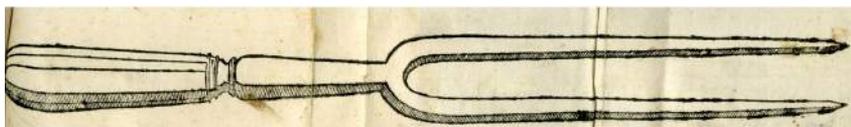
Estando ya en sazón esta salsa, échesele la lengua cocida ye en rebanadas, y déjese reposar.

42: Teresa Calleja & Gloria Sesto: La Cocinera Poblana: 300 Recetas de Entremes, Sopas, Pescados, Carnes, Aves, Ensaladas, Salsas, Pasteles, Dulces

El Libro Espanol, Mexico, 1950. First Edition. Book Condition: Very Good. Size: 8vo. Decorative wraps, light browning, a few pages opened poorly, unmarked otherwise. 246pp plus index.

A nice example of a mid-century Mexican cookbook with an array of mid-range recipes that show a difficult to separate blend of Mexican and European influences. \$75





Europe:



43: Apicius; Platina; Paulus Aegineta:
**De Re Culinaria Libri Decem - De
 Tuenda Valetudine - De Facultatibus
 Alimentorum Tractatus**

Sebastian Gryphius, Lyon, 1541. Book
 Condition: Very Good. Size: 8vo. Full
 18th century calf, rubbed, hinges
 splitting but held by cords, lacking the
 lettering piece. Title stained, light
 marginal dampstain at beginning and
 endpaper edges browned, tiny worm
 trails in the margins, small tear in the
 margin of the first page, but clean
 overall. 314, (xiv) pp including the
 printer's device at the end. Bitting 11,
 Vicaire 31, Cagle 32, Simon 123.

Asparagis in mortario (43):

*aliter patina de asparagis:
 adicies in mortario
 asparagorum præcisuras
 quae proiciuntur; teres,
 suffundes uinum, colas.
 teres piper ligusticum
 coriandrum uiridem
 satireiam cepas uinum
 liquamen et oleum; sucum
 transferes in patellam
 perunctam et si uolueris oua
 dissolues ad ignem ut
 obliget. piper minutum
 asparges.*

Collects not only Apicius's Roman
 cookery, the most important single work
 for our knowledge of ancient cookery,
 but also Platina's *De honesta voluptate
 et valetudine* (largely a collection of the
 recipes of the great 15th century chef
 Maestro Martino da Como), the first
 printed book of recipes (Rome 1474-5)
 and the first early modern cookbook, as
 well as the Byzantine physician Paulus
 Aegineta's work on health and diet. A
 fine trio on early food and diet. **\$4250**

Ova Trutae Condita ut Pisa Credantur (43):

Oud trutae semicocta: ac ex cacabo exempta, in frustula dividito, & ut ius turbidum uideatur, panem excauatum cum eodem per cribrum setaceum transigito, aut ex iure pisorum, si pro tempore haberi poterit, quantum sat erit sumito, cum hoc additis aromatibus, croco, petroselino, ac menta concisa: rursus ipsa ova coquito, pisa edere te dices.

**44: Athenaeus; Natalis de Comitibus (ed.): Athenaei
Dipnosophistarum Sive Coenae Sapientum Libri XV**



Sebastianum Barptolomari Honorati, Lyon, 1556. Early Edition. Book Condition: Very Good. Size: 8vo. Contemporary vellum, author penned to spine. Lacking ties, degradation to fore-edge and corner of the front and rear covers and some wear to the page corners at the beginning and end, slight dampstain in the gutter early on, scattered old marginal marks and underlinings. (xx), 898, xxvii pp. Vicaire 50

The first Latin edition was the same year. The Deipnosophistae, the great epic of dinner table conversation, is one of the only major surviving sources for our knowledge of ancient banquets and food and represents the first written evidence of man's great love of stuffing animals with other animals; in book 4, a great roast boar is served stuffed with thrushes, paunches, fig-peckers, eggs, oysters and periwinkles - an inspiration for Grimod de la Reynière's *roti sans pareil* and the cover of this catalog. It also includes the first written recipe, saved from the lost cookbook of the Sicilian gastronome Mithaecus. It is instructions for serving the fish *Tainia* (gut, discard the head, rinse, slice; add cheese and oil). \$1250

45: Bartolomeo Scappi: **Opera di M. Bartolomeo Scappi**

Roma, 1570. First Edition. Book Condition: Fair. Size: 4to. Full early vellum with modest soiling and discoloration, author penned to spine, lengthy inscription in Italian on the front pastedown. Lacking the title (with an attractive old manuscript facsimile tipped in) and preliminaries (starting on page 1), and any blanks as well as 6 plates comprising the frontis portrait, the folding papal banquet, the main kitchen, the room next to the kitchen, the machine to turn spits and the foot warmer. 22 plates present, one detached, old pen marks on the verso of another, modest general soiling, heavier in spots - good impressions generally. Scattered age toning and occasional mild stains to the text, small dampstain to the upper margin in one section, mild worming in the lower margin in another, small hole on the final leaf touching a few letters. A largely complete copy of a book that, because of its enormous utility, often found in even worse shape. 369 (including a section of curious foliation between 128 and 140), 7, and 22 leaves of plates. Vicaire 771 (Venice), Cagle 1182 (Venice), Oberle 75 (the 1605 ed.), Bitting 419.

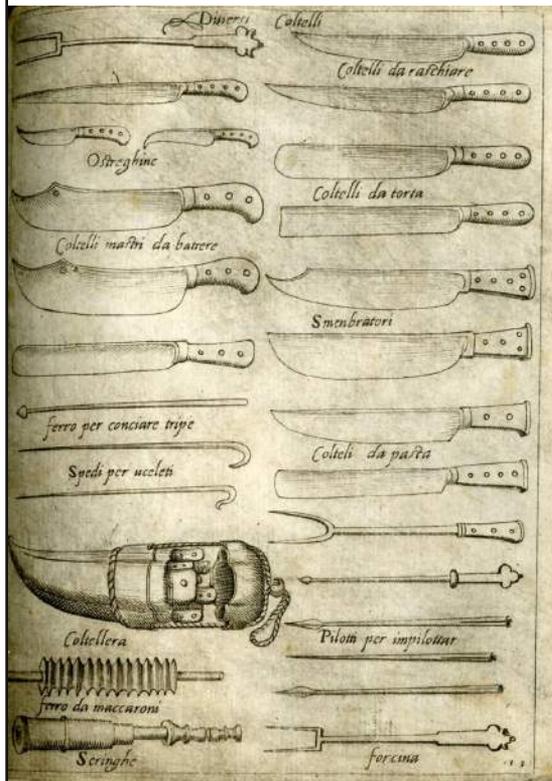
The first Roman edition (the first year as the first Venetian with different pagination but the same plates - no priority has ever been established, though Scappi was working in Rome) of the greatest cookery treatise of the Renaissance. Not until La Varenne's *Cuisinier Française* in 1651 would a work of even roughly comparable importance be published and that is absent talk of the remarkable engravings - including the first fork ever pictured - depicting the method and implements of a new sort of cookery. Though sprung from and describing elaborate banquets of mind-boggling complexity (one banquet that he describes has 159 dishes), the individual recipes were suitable for middle class tables, and remain fully recognizable as staples of Mediterranean cuisine - not until Elizabeth David published *Mediterranean Food* in 1950 would England start to contemplate eating this well. **\$8500**

Per fare torta di cocuzze nostrali (45):

Raschisi la cocuzza nosfirale che sia tenera, et dolce, et se fara grossa se glicauin l'anime, & essendo piccola non occorre, facciasi cuocere buon brodo grasso & cotta che sara cauisi & spremisi suora il brodo, poi battasi conli colielli su la tauola che non sia di noce, e per ogni libra di cocuzza battuta, pongansi oncie sei di cascio grasso grattato, oncie quattro di ricotta fresca, oncie tre cascio grasso, tenero, otto ova, sei oncie di zuccaro, un'oncia a tra pepe, & cannella, & mescolisi ogni cosa insieme, & d'essa compositione facciasene tora, con un sfoglio di pasta alquanto grothetto sotto, e sopra un'altro fatto a gelosia; cuocasi nel forno o sotto il testo & come e presso a cotta, facciasi la crostata di zuccaro, & qcqua rosa, e quando e cotta, seruasi calda. In questo modo si potrebbe acconciare ogni forte di cotuzze, & si puo mettere in la compositione un poco di latte.

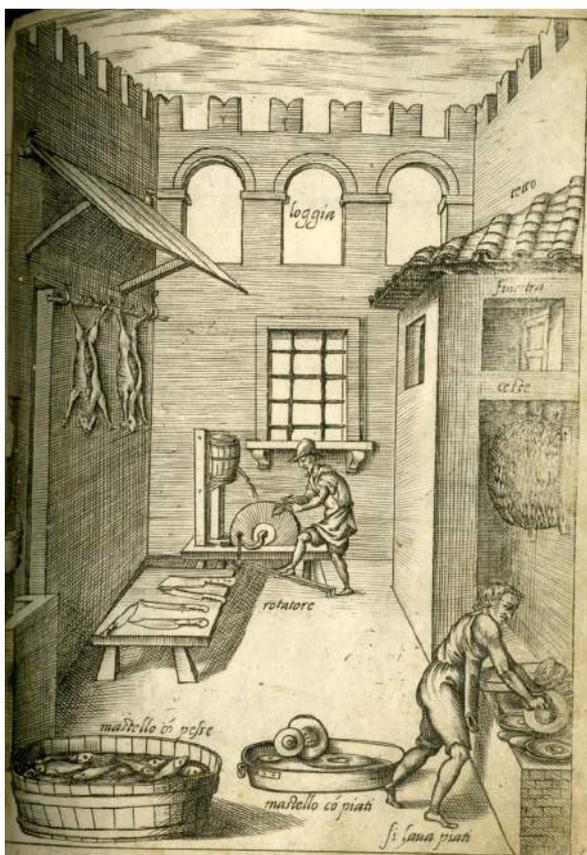
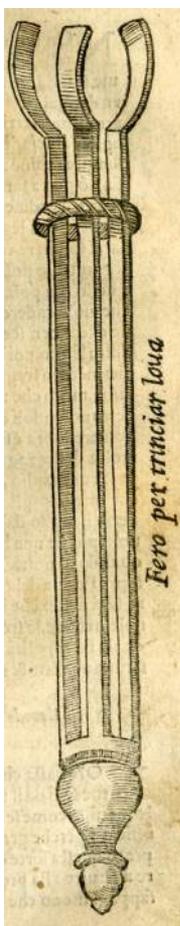
Della statura e stagione des pesce Polpo (45):

Il pesce polpo è lubricoso, et il suo corpos è come una trippa, e tira al bianco come la seppa, et ha molte brache con certi canaletti bistorti con liquali sorbisce l'acqua, et son bianchi come crini di cavalli bianchi. Non è troppo bello da vedere, ne buono da magnare, peche uole gra cocitura. La sua stagio comicia da Genaro, et dua per tutto Aprile, anchorche in Roma se ne tovino alcune volte suor si stagione.





Above and below from 45, to the left from 46.

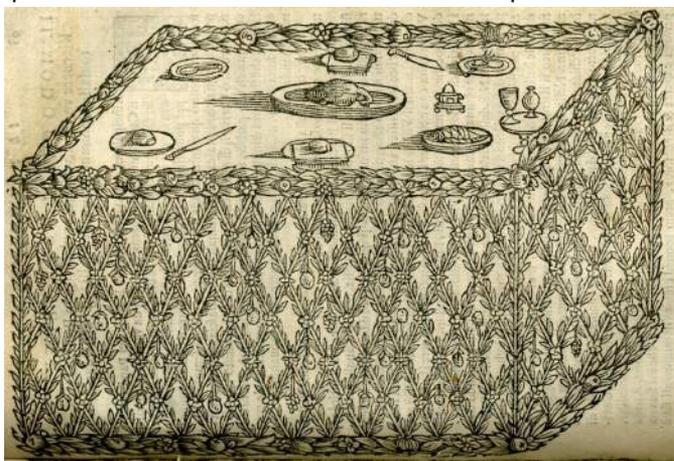


46: Vincenzo Cervio; Reale Fusoritto: Il Trinciante di M. Vincenzo Cervio Ampliato et a Perfezzione ridotto dal Cavalier Reale Fusoritto da Narni. [with] Aggiunta Fatta al Trinciante [and] Il Mastro di casa Ragionamento

Giulio Burchioni, Roma, 1593. Second Edition. Book Condition: Good. Size: 4to (quarto). Later 1/4 leather, spine worn and dry, hinges cracking. Title with a paper repair to verso on the lower tight corner, light dampstain to upper corner of first 30+ pages, light soiling early on, scattered browning, finger soiling to plates, ink stains in the margins of a few pages. Clean, overall - printing error with blanks instead of pages 50, 51 and 62, 63 - in all 4 cases the verso is printed. Facsimiles laid in. Three parts in one volume continuously paginated but with 3 separate title pages. (viii), 82, (4), 87-138, (4), 143-162. Final register page laid down on thick paper. Complete with four full page woodcuts and 2 folding plates. The first edition was 1581 and there was another second edition in 1593, Venice, with an additional folding plate but lacking the final section (Il Mastro di casa Ragionamento). Cagle 1121, Vicaire 159.

The most important and first exhaustive Renaissance treatise on carving - it turned the necessary removal of meat from bone into an aerial event with more in common with juggling than with eating. It was enormously influential on the next several hundred years of

carving and also contains substantial information, and an attractive plate, on banquets.
\$5250





47: Charles Estienne; Jean Clamorgan: **L'Agriculture et Maison Rustique [with] La Chasse de Loup, Necessaire a la Maison Rustique**

Romain de Beauvais, Rouen, 1602. Dernière. Book Condition: Very Good. Size: 4to (quarto). Rebound in full polished calf, title soiled with old ink notations and two small

holes, light dampstain to first few pages. Scattered light foxing and slight staining, marginal notes and underlinings scattered throughout in an early hand. (xii), 394, (xiii) leaves, 46pp, 11 leaves, in text illustrations throughout including many of distilling equipment and 19 full page garden designs, front and rear blanks are present. Vicaire 345 (mentioning a variety of editions), Oberle 607 (the 1622 ed. of the dernière).

A well but carefully used copy of Estienne's much reprinted book on estate management including distilling, hunting, falconry, the raising of fowl (including Estienne's famously bad review of the first turkeys imported to France) bread making, patisserie, etc., along with Clamorgan's treatise on wolf hunting and a brief work on surveying. **\$1950**



48: [Nicolas de Bonnefons]: Le Jardinier François. Qui Enseigne a Cultiver les Arbres, & Herbes Potageres

Raphael Smith, Amsterdam, 1653. Book condition: Very Good. Full contemporary vellum, very light wear. Scattered light foxing and light general toning, light chipping to edges of last few pages - a nice clean copy. Vicaire 461 (Paris ed.) (xvi), 287.

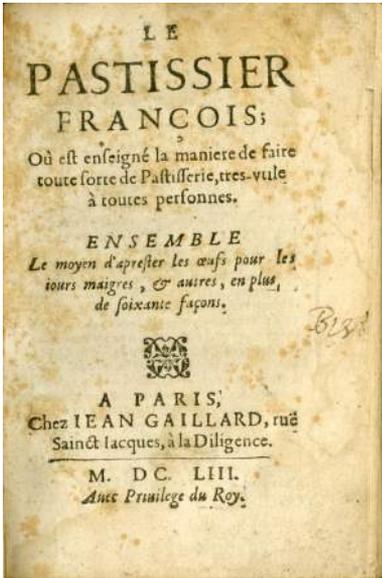
A fine little copy of the Amsterdam edition without the 4 engravings that the Paris edition featured. Bonnefons's book was enormously influential and well traveled as a result of being "borrowed" by Louis Liger and John Evelyn for their well received and much reprinted editions. Jams and preserves and an impressive list of fruits that could be grown in France. \$750



La maniere de raffiner du beurre (49):

Faites fondre du beurre frais & le laissez bouillir doucement sur du feu clair iusques à ce qu'il devienne clair, & que le fromage soit tombé au fond: & lors on retirera le vaisseau hors du feu; laissés refroidir à demy le beurre afin que toute l'ordure tombe au fond, ou qu'elle s'amasse avec l'escume: puis il faudra escumer le beurre exactement, & le verser en suite dans des pots pour vous en servir quand il vous plaira.

49: [François Pierre de La Varenne]: **Le Pastissier François; ou est Ensigné la Maniere de Faire Toute Sorte de Pâtisserie, Tres-vule à Toutes Personnes**



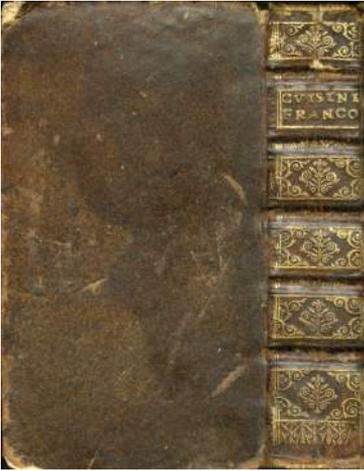
Jean Gaillard, Paris, 1653. First Edition. Book Condition: Good. Size: 8vo. Later full vellum, discolored, mild wear. Scattered foxing and staining, old bookplate to pastedown, a few pen notes to lower margin, last pages with a series of small tears with loss obscuring a few letters, last table page with a few tears and an old repair. With a manuscript bibliographical entry pasted to the free endpaper, and the rear endpapers filled with bibliographical notes, largely concerning the famously expensive

and rare 1655 Elzevier edition. Lacking the final two pages of the table at rear, but otherwise complete. (ii), 233, (iii of v). Cagle 266, Oberle 81 (the 1655 Elzevier), Vicaire 502 (questioning the attribution to La Varenne).

Often attributed to La Varenne (later editions were bound with *Le Cuisinier* under the title "*L'école des ragoust*"), but not definitively, it is, in either case, the first modern French cookery book of its sort and, partly due to the 19th century mania over the Elzevier edition, perhaps more famous than the 1651 *Cuisinier*. This edition, the first, is even more rare than the Elzevier which Oberle half jokingly calls "le merle blanc!". In the *Pastissier* you start to see for the first time the full range of pastry ingredients laid out, and some mention of weights and measures. The first really recognizable cakes, clarified butter, rissoles appear, and it also includes an impressive array of egg recipes.

\$4250

50: François Pierre de La Varenne: Le Cuisinier François, Enseignant la Maniere de Bien Apprester & Assoisonner Toutes Sortes de Viandes, Grasses & Maigres, Legumes, Patisseries , &c.



Pierre David, Paris, 1658. Book Condition: Very Good. Size: 8vo. Contemporary full leather, spine gilt with 5 raised bands. Corners worn, hinge cracked but binding sound. Light foxing and browning in spots, generally quite clean. (xvi),414. Cagle 262 (the 1653), Vicaire 496 (the 1654), Bitting 275 (the 1656 Hague), Oberle 82 (the 1686).

An early Paris edition of the first great French cookbook and the first book of haute cuisine. Originally published in 1651 in Paris by Pierre David - all early editions, and especially all early Paris editions, are scarce. Though La Varenne mixes earlier medieval recipes in with the more modern fare (blancmange, venison pie with "foye gras en ragoust"), the overall effect is groundbreaking as La Varenne's genius and recent inventions like the fork and plate (replacing the bread trencher) conspired to change cookery forever. **\$4500**

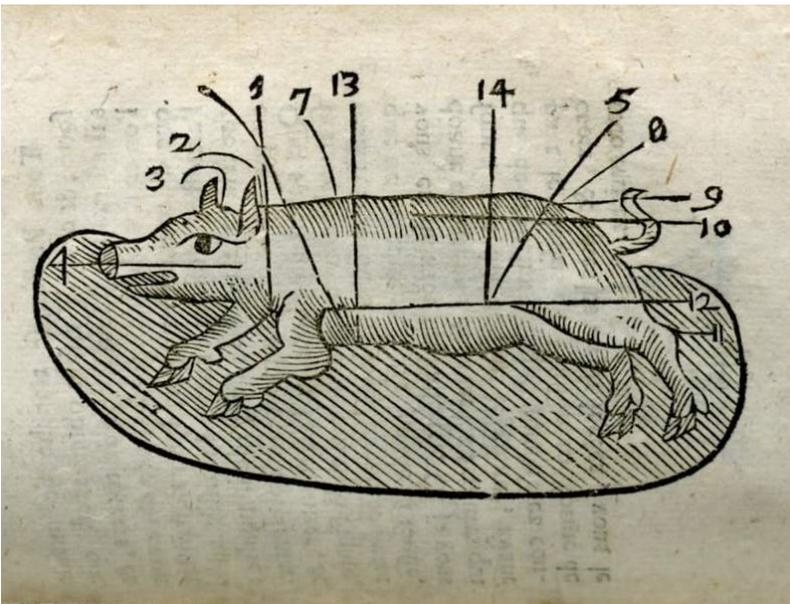
La maniere pour faire le Bouillon pour la nourriture de tous les pots, soit de potage, entrée, ou entremets (50):

Nous prendrez trumeaux, derriere de simier, peu de mouton, & quelques volailles & suivant la quatité que vous voulez de bouillon, vous mettrez de la viande à proportion, puis le serez bien cuite avec bouquet que vous serez avec persil, siboule, & thin, liez ensemble, & peu de clou: & tenez toûjours de l'eau chaude pour remplir le pot; puis estant bien fait, vous le passerez dans une serviette pour vous en servir. Et pour la viande rostie, apres en avoir tiré le jus, vous la mettrez boüillir avec un bouquet, ainsi que dessus faites la bien cuire, apres la passez pour mettre à vos entrées, ou aux potages bruns.

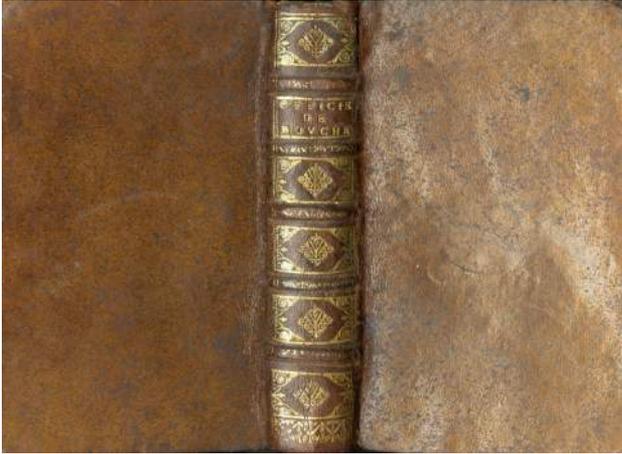
51: Sieur D'Emery; Nicolas Lemery (attributed): **Recueil de Curiositez Rare et Nouvelles des Plus Admirables Effets de la Nature**

Louis Vendosme, Paris, 1674. First Edition. Book Condition: Fair. Size: 12mo (duodecimo). Full contemporary calf, worn at corners, hinges slightly cracked. Extensive pen marks to front endpapers, book is quite shaken and shows signs of having been re-glued with some adhesions in the gutter as a result, a number of quires loose and with wear to outer margins, lacking pages 7-10. (xii), 390 (of 394), front and rear blanks present. Lacking the second part (not related to cookery) *Avec de Beaux Secret Gallans*.

The extremely scarce first edition of a much reprinted and translated book of secrets often (likely erroneously) attributed to Nicolas Lemery. The cookery section features a remarkable selection of international meats: Bologna Sausage, Milanese Cervelats, Mainz Ham, Piemontese Pork, Saucissons from Lombardy, Polish Pike, and a mix of other recipes for cakes, fixing olive oil that has turned rancid, and, of course, blancmanger. \$500



52: 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, 1682.
Fourth Edition.
Book Condition:
Very Good
Condition. Size:
8vo. Full
contemporary
calf, lightly
worn, corners a
little bumped.
Two small tears,

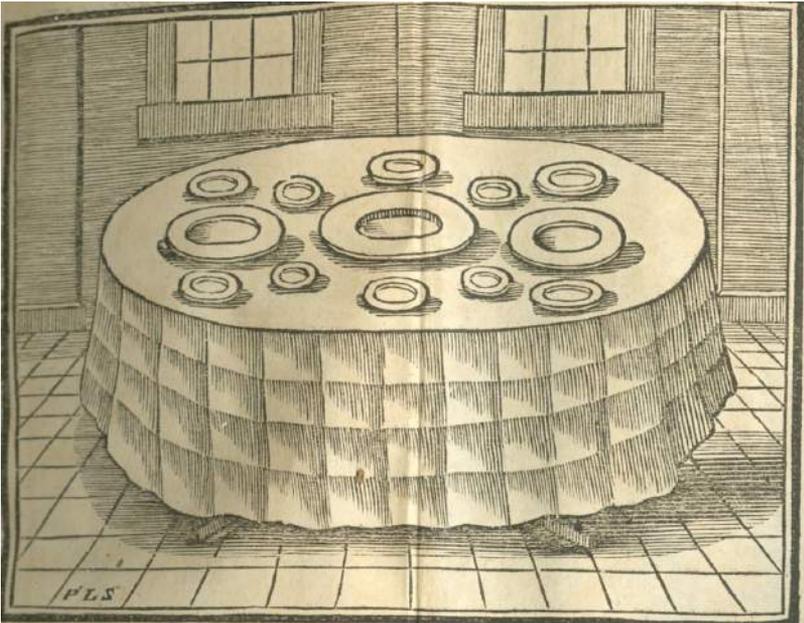
one in the preliminaries, one later on, obscuring a few letters, a few minor stains - a very attractive copy overall with 42 mostly full page woodcuts (often copied according to Vicaire) within the pagination. (viii), 480, (28)pp. Cagle 179 (the 1662 1st ed.), Vicaire 339, Notaker 625.7.

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. All of the 17th century editions are scarce. **\$2350**



53: François Massialot: Le Cuisinier Roïal et Bourgeois Qui Apprend a Ordonner Toute Sorte de Repas, & la Meilleure Maniere des Ragoûts les Plus à la Mode & les Plus Exquis.

Charles de Sercy, Paris, 1698. Third Edition. Book Condition: Very Good. Size: 8vo. Full contemporary acid calf rebacked early on with the old spine laid down. Worn at the corners, spine a bit dry, hinges rubbed. Modest age toning internally, repair to one corner of one of the plates, otherwise quite clean. (xvi), 505, (xlvii), 7pp privilege at rear. 8 folding plates of place settings.



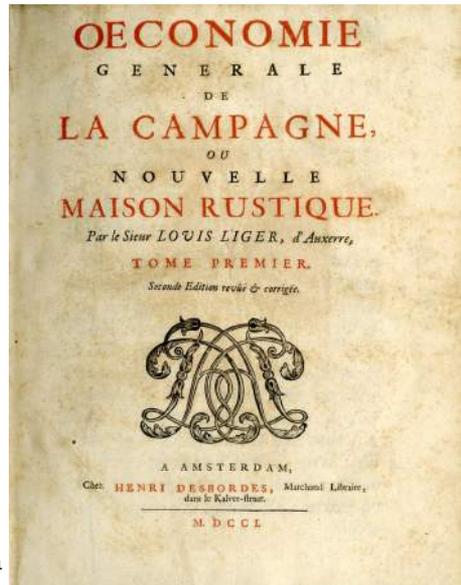
The next great leap forward in cookery after La Varenne, Massialot is the first to organize his cookbook alphabetically, and the organizational principles in general are more refined. The plates show place settings for relatively modest groups, a move away from the runaway banquets of La Varenne's time (though plenty of extremely elaborate recipes remain). In an intriguing move that did not catch on (though the recipe persisted), Massialot gives a recipe for wigeon stewed in chocolate - the first known Aztec recipe in a European cookbook. **\$1850**

Macreuse en ragoût au Chocolat (53):

Aiant plumé & nettoyé proprement vôtre Macreuse vuidez-la & la lavez faites-la blanchir sur la braise & ensuite empotez-la & l'assaisonnez de sel poivre laurier & un bouquet: vous ferez un peu de Chocolat que vous jetterez dedans. Preparez en même temps vn ragoût avec les foies champignons morilles mousserons truffles un quarteron de marons & vôtre Macreuse étant cuite & dreslée dans son plat, versez vôtre ragoût par-dessus & servez garni de ce que vous voudrez.

54: Louis Liger: Oeconomie Generale de la Campagne, ou Nouvelle Maison Rustique

Henri Desbordes, Amsterdam, 1701. Second Edition. Book Condition: Very Good. Size: 4to. Contemporary full leather, worn at the edges, hinges cracked, spine a little dry, but binding sound and still attractive. Moderate foxing early on then scattered with a few small creases and minor stains. Quite clean internally. Armorial bookplate of Thomas Isted of the Middle Temple to rear of title. 2 volumes bound in 1, part 2 with a separate title.



(xvi), 342, (10), (viii), 320, (12). In text illustration throughout, many of tree trimming. Cagle 286 (later ed.), Notaker 636 (1st ed of 1700), Vicaire 520, Oberle BB 83.

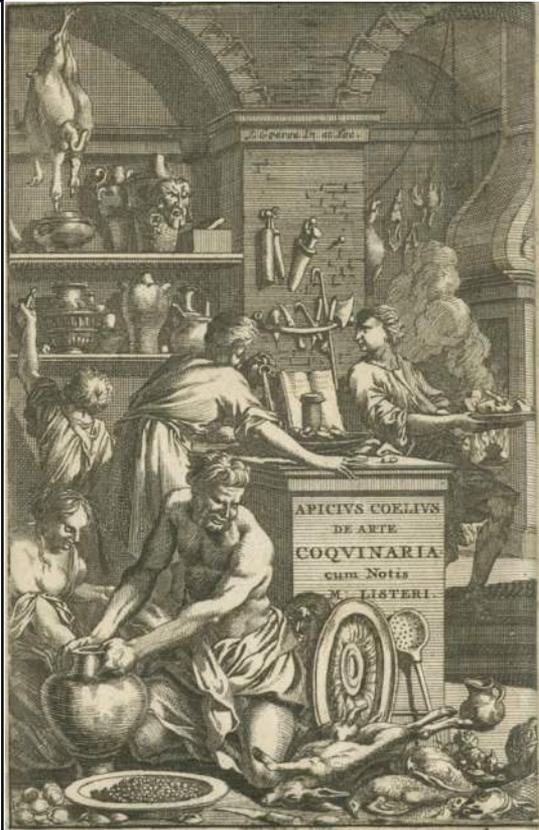
A great deal of information on agricultural management (e.g., fruit tree management, bee keeping), but also wine, cider, perry, cormé (a cider made from service berries), and sizable sections of recipes for meats, vegetables, preserves and pastry. \$1200

55: Apicius; Martin Lister (ed.): **De Opsoniis et Condimentis Sive Arte Coquinaria, Libri Decem**

Janssonio-Waesbergios, Amsterdam, 1709. Second Edition. Book Condition: Very Good. Size: 8vo. Later calf, worn at the edges, hinges cracked but binding sound. Title page in red and black. Scattered foxing and browning, old stamp and name to soiled endpapers, otherwise clean. (xxxvi), (1), 277, (xlv)pp. Bitting 13, Vicaire 32, Cagle 1076, Graesse A160 "(belle édition")

A fine scholarly edition of Apicius, the major source for our knowledge of the cookery of the Roman world. A sort of variorum edition with a long section of variant readings at the rear before the index. \$1350

***In Apro. (55):
aper ita conditur:
sfungiatur, et sic
aspergitur ei sal,
cuminum tritum, et sic
manet. alisa die mittitur
in furnum. cum coctus
fuerit, perfunditur piper
tritum condimentum
aprumum mel liquamen
caremum et passum.
in aprum assum iura
feruentia facies sic:
piper cuminum frictum
apii semen mentam
timum satureiam cneci
flos, nucleos tostos uel
amigdala tosta, mel
uinum liquamen acetum,
oleum modice.***





56: Louis Liger: **Le Menage Universel de la Ville et des Champs, et le Jardinier Accomodez au Gout du Tems**

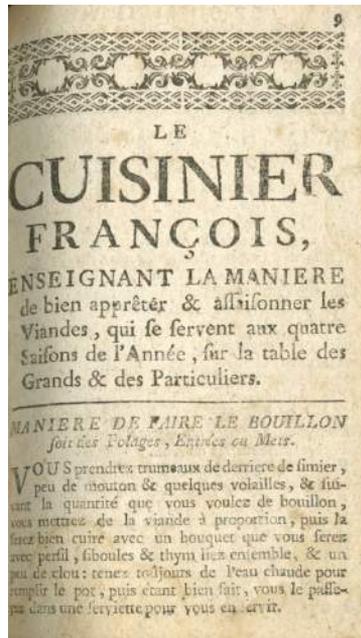
Jean Leonard, Bruxelles, 1720.
 Book Condition: Very Good.
 Size: 8vo. Contemporary calf, spine dry, lacking lettering piece, hinges a bit cracked but binding sound. Light foxing, attractive frontis, title page in red and black. (xxx), 416. Cagle 284 (1714 ed.), Vicaire 523.

57: François Pierre de La Varenne: **Le Cuisinier François**

Jean Garnier, Troyes, 1728. Book Condition: Good. Size: 8vo. Rebound in full modern leather. Title worn and chipped and laid back down. Scattered foxing, trimmed a little close at the fore edge in spots, a few minor chips, light dampstain in the center for about half of the book. 240pp. Cagle 264 (the 1699), Vicaire 500 (the 1723 Troyes), Oberle 84 (the 1727).

A later Troyes edition of La Varenne's masterpiece. Remarkably, it is essentially unchanged and still begins with his famous recipe for bouillon. **\$1250**

A compilation of Bonnefons's *Jardinier* and *Delices de la Campagne* - hunting, fishing, cookery, patisserie. **\$600**



58: Alkemade, K. Van and Schelling, P. Van der: **Nederlands Displegtigheden, Vertoonende de plechtige gebruiken aan den dis, in het houden van Maaltyden, en het Drinken der gezondheden, onder de oude Batavieren, en Vorsten, Graaven, Edelen en andere ingezetenen der Nederlanden...**



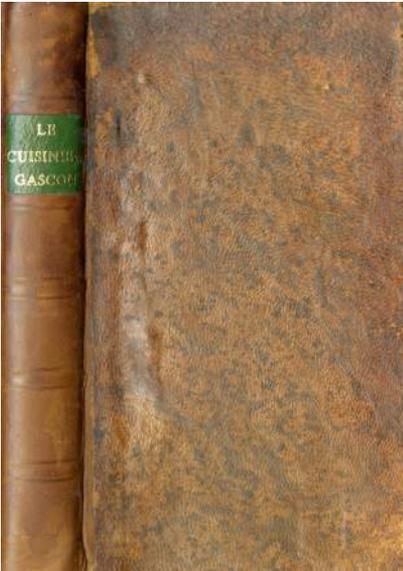
Philippus Losel, Rotterdam, 1732. First Edition. Book Condition: Very Good. Size: 8vo. Previous owner's book-plate on front pastedown. 3 volumes in contemporary vellum, modestly darkened. Scattered foxing, a few plates with tiny tears at the folds, but generally clean internally. 136,562; (4),557,(61); (90),612,(54)p. with 2 extra engraved titles and 15 plates (1 of two coins in vol 1; 11, 3 folding,

numbered 1-13 but with images 3-5 on one plate in vol. 2; and 3, 2 folding, in vol 3). Oberle Bib. Bacchique 485, Cagle 1075.

An attractive history of drinking and drinking vessels - many of the plates of cups are quite striking and the one that turns into a bell to be rung when empty would make a fine Father's day gift. Volume 3 has some talk of gastronomic excess. \$2000



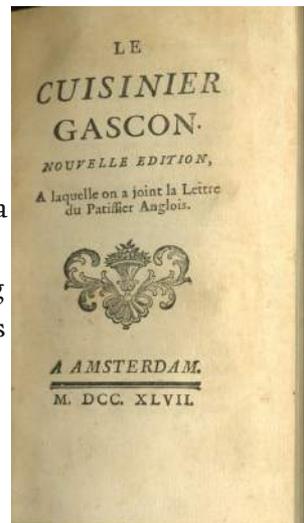
59: Louis-Auguste Bourbon (attributed): **Le Cuisinier Gascon. Nouvelle Edition, A Laquelle on a Joint la Lettre du Patissier Anglois**



Amsterdam (Paris), 1747. Second Edition. Book Condition: Very Good. Size: 8vo. Contemporary acid calf, respined. Light wear at the corners, scattered light foxing and toning internally, endpapers browned - a clean, bright copy overall. With an armorial bookplate on the front pastedown and the bookplate of food bibliographer Eleanor Lowenstein on the front free endpaper. The second edition, the first with the *Lettre du Patissier Anglois*. viii, 244.

Oberle 112, Simon 421, Cagle 1082, Vicaire 234

The most singular of all French cookbooks, the organization is haphazard, but the dishes and names so charming and so likably indicative of the debauched phase of French royal cookery (and society) that all is forgiven. Frogs in green sauce, green monkey sauce, eggs without malice, veal cooked to resemble donkey droppings, chicken in the shape of bats, ducks roasted and pressed for a bit of juice to dress a chicken and the carcasses discarded. Simultaneously mocking and exemplifying the unfettered fabulousness of 18th century royal cuisine, *Le Cuisinier Gascon* marks the end of the revolution in food that began with *La Varenne*, and the start of a revolution of another sort. **\$9500**



Poulets en Chauves-Souris (59):

Vous avez des Poulets que vous appropriez; vous les tressez en Poules, les pates dessus l'estomac, les jambes en dedans, vous les battez & cassez les gros os, les mettez dans une casserolle avec huile, fines herbes; assaisonnez, tranche de citron & vous les faites griller, qu'ils soient blancs; étant cuits, une sauce à votre fantaisie, ou verte, servez. Les Perdreaux, Cailles, Faisandeaux, & les Pigeons se sont de même.

60: François Marin: Les Dons de Comus, ou L'Art de la Cuisine, Reduit en Pratique



Veuve Pissot, Paris, 1750. Third Edition. Book Condition: Very Good. Size: 8vo. Full contemporary calf, some surface marks, hinges cracked but binding sound. Clean internally with an attractive frontis. xlviij, 490. Cagle 303 (1758

ed.), Bitting 309, Vicaire 285.

Volume one of three, the first edition was one volume published in 1739. Contains the sections on bouillons, sauces, potages and a large section of meat cookery. As evidenced by the heightened rhetoric of the preface, Marin viewed this as a leap forward into a new cuisine - more substantial than the works of the previous century, this would be a refined, scientific, and beautiful cuisine with none of the wasted gesture and confusion of the past. A cuisine for the enlightenment, perhaps, but not for the light of pocket. \$400

61: Menon (attributed - attribution in some doubt): Les Soupers de la Cour ou L'Art de Travailler Toutes Sortes D'Alimens, Por servir les meilleures Tables, suivant les quatre Saisons

Guillyn, Paris, 1755. First Edition. Book Condition: Very Good. Size: 8vo. Full contemporary mottled calf, spine attractively gilt in compartments, mild wear at corners, lacking lettering piece. Quite clean internally - volume 1 of 4. xii, xxii, privilege leaf, 404pp. Vicaire 591, Cagle 344.

The first volume of one of the great, sprawling cookbooks of the 18th century - includes a dizzying array of potages, including the pumpkin hollowed out to hold pumpkin soup, covered in meringue, and baked so that it looks like a pumpkin. A sort of homage to the illusion foods of the middle ages and reminiscent of a recipe for Blomæth Høns from a 13th century manuscript: Chicken is boiled, removed from the bones, the bones boiled clean and then the meat is reattached with batter and fried to resemble chicken. Fake inauthenticity. **\$500**

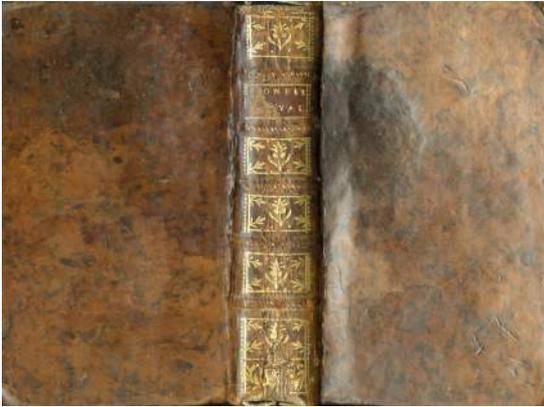
Potage de Citrouille (61):

Faites cuire de la citrouille de la même que le potiron précédent, & le potage fini de même; prenez le plat que vous devez servir, mettez-y sur le bor du blanc d'oeuf fouetté, mêlé avec de sucre fin; faites cuire dans un four très-doux, mettez du pain tranché dans le plat, servez dessus le bouillon de citrouille.



62: François Massialot: Le Confiturier Royal, ou Nouvelle Instruction Pour Les Confitures

Savoye et al, Paris, 1765. Fourth Edition. Book Condition: Very Good. Size: 8vo. Full contemporary calf, wear at corners and a bit of loss and degradation to the leather at the base of the spine - binding slightly shaken, but sound. Scattered foxing, a number dogeared



pages, and a few light dampstains mostly to the plates - quite clean internally. xvi, 518, (30)pp, privilege leaf at rear and 4 folding plates. Cagle 524, Vicaire 455, Simon 1022

Originally published as *Nouvelle Instruction Pour Les Confitures* in 1692. A vast array of jams, infused liquids and candies, as well as recipes for recent imports chocolate, tea, and coffee. **\$950**

63: Menon: La Science du Maitre d'Hôtel, Confiseur

Leclerc, Paris, 1768. Book Condition: Good. Size: 8vo (octavo). Previous owner's inscription, lavish, in ink. Contemporary calf respined but not recently, worn at edges, hinges rubbed and a little weak, but binding remains sound overall. Nouvelle edition, originally published in 1750. With the fish bookplate of British food writer Alan Davidson. (vii), 525, (27). 1 folding plate. Cagle 342 (1750 ed.), Oberle 120 (1776 ed.), Vicaire 590 (1750 ed.).

The companion volume to Menon's *Maitre d'Hôtel Cuisinier*, it begins with his famously detailed description of sugar boiling and the 13 stages it passes through. **\$450**

64: De Volmaakte Hollandsche Keuken-Meid Onderwyzende [with] Aanhangzel Can de Volmaakte Hollandsche Keuken-Meid [with] Volmaakte Grond-Beginzelen der Keuken-Kunde

Steven van Esveldt, Amsterdam, 1769. Book Condition: Very Good. Size: 8vo. Attractively bound in ca. early 19th century wallpaper, three volumes in one, each with a separate title and frontispiece - only the third title page with a date. Slight occasional foxing and age toning,



VOLMAAKTE KEUKEN GEREEDSCHAPPEN.

first and last pages slightly soiled, otherwise a fine, bright copy. (xxii), blank, 148, (xx), 140, (xii), 143, (1). With a folding table in the first book and two folding plates of carving instruction in the second. Oberle 107 (1755 edition), Cagle 1098.

An attractive copy of the most popular Dutch cookbook of the 18th century - compared by Oberle to *Le Cuisiniere Bourgeoise*. **\$850**

65: Juan Altamiras: **Nuevo Arte de Cocina**

Joseph Bro, Girona, 1770. Book Condition: Good Size: 12mo. Contemporary vellum with the remains of ties, a bit discolored, some degradation to pastedowns, binding a little shaken. Wear and staining to the top edge at the start and end, faint discoloration to top margin elsewhere; clean otherwise. (xii), 220, 8. Cagle 1208 (1767 ed.), Oberle 128 (1780 ed.)

Written under a pen name by a Franciscan monk, *Nuevo Arte de Cocina* was the most popular and widespread of the 18th century Spanish cookbooks, and was widely read and influential in Mexico as well as in Europe. It documents Spanish cuisine before Napoleon, when medieval recipes commingled with the modern. He includes a number of recipes for the newly popular tomato, including a method for preserving them in oil. **\$1500**

Escaveche de besuogo (65):

Has de escamar los besugos, lavarlos bien y los pondrás á enjugar; si los quieres freir enteros bien puedes: pero si los hubieres de servir en trozos, será bien que antes los hagas; quítales las cabezas que no son peores por mas descabezados, que podrás aprovechar en plato extraordinario; pero no uses de trampa con ellas, porque á vista de todos saldrás por cabeza de besugo, que será lo mismo que

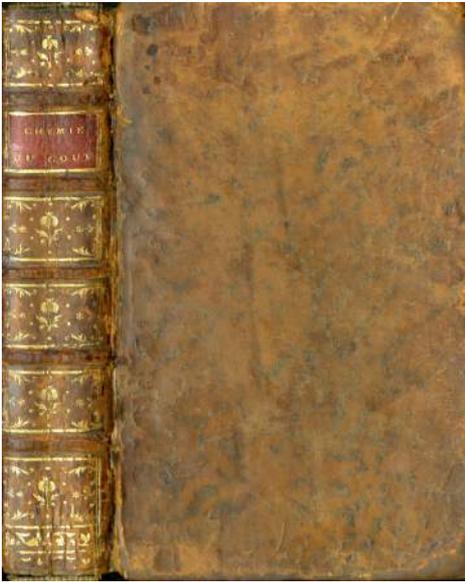


cabeza, y sin sustancia. los pondrás en parte el zumo de una docena

acreditarte de mala Luego freirás tus trozos y donde se enfrien; tomarás de naranjas agrias, como

zumo de suegra, le echarás un quartillo de vinagre por aumento; pondrás agua al doble de vinagre, un poco de sal y pimienta, y un poquito de clavillo y azafran; pondrás el escaveche en una cazuela, adonde esté caliente y no cueza. Este cocimiento despues de caliente; que te parezca haya recocado un poco retíralo, sazonándole primero; y quando está frio, echarás los trozos de besugo que vengan ajustados: si los quieres servir calientes sacarás la cantidad que hayas de gastar, con un poco del mismo adobo sin echar otra alguna cosa, porque ya expelen de sí el aceite que percibieron al freirse, los que podrás conservar por bastante tiempo.

66: Polycarpe Poncelet: *Nouvelle Chymie du Gout et de l'Odorat*



Chez Pissot De l'imprimerie de J.G. Clousier, Paris, 1774. Third Edition. Book Condition: Very Good. Size: 8vo. Full contemporary mottled calf, hinges rubbed and cracked, spine a little dry; binding sound. Apparently bound without the title, but with the half titles for both parts and colophon at the rear (dated 1773). Scattered mostly mild foxing including to the plates. 6 engraved plates of

distillation equipment. xlvi, 210, 310. Oberle 1089.

First published anonymously in 1755. Poncelet begins with a dissertation on the health effects of liquor involving an extended comparison of drinking multiple alcoholic beverages to the harmoniousness of musical notes - somewhat more complex than "wine before liquor...". Chapters follow on eau de vie, sugar, coffee, tea, lemon, anis, etc. **\$600**

Zuppa alli pomodoro (67):

Nel brodo di Manzo si faccia cuocere una quantità di Pomodoro, con un azzetto d'erbe aromatiche, ed in questo brodo chiarificato si faccian cuocere le Groste di pane abbrustolite, basilico, timo, e pressemolo.

Calamai (67):

Li Calamai hanno un umor nero, che bisogna lavarli bene acciò restino bianchi. Quando son piccioli si mangiano in frittura con sale, pepe, e fugo di limone; e grossi in varie maniere si condiscono. Si pescano L'Inverno e la Primavera.

67: Vincenzo Corrado: *Il Cuoco Galante*

Nella Stamperia Raimondiana, Naples, 1778. Second Edition. Book Condition: Good. Size: 4to. Contemporary half calf over paste paper boards, worn. Dampstains early on, worming to endpapers, moderate foxing at beginning and end, lighter elsewhere, scattered mild stains and some creasing and dog earring. Old paper repair in the gutter towards the end. Nicely printed with wide margins. (viii), 234pp. Two attractively engraved folding plates of place settings, frontis portrait of the author, printer's mark on the verso of page 219. Cagle 1128 (1773 ed.), Vicaire 895 (1802 ed.)

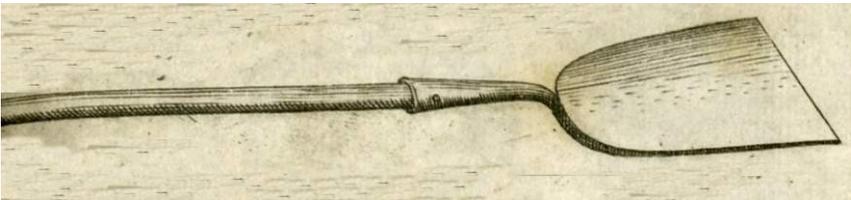


The first great Italian cookbook after Scappi in 1570, Corrado uses the theories of the French cookery that had come to dominate Europe, but the ingredients and sensibility of Italian. He remains revered in Naples. Includes the first printed recipe for tomato soup - zuppa alli pomodoro. \$3000

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

P.M. Nyon le jeune, Paris, 1788. Book Condition: Good. Size: 8vo. Rebound in full pebbled leather. Some browning to page edges, old catalog entry pasted to endpaper. 674pp. 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. **\$250**

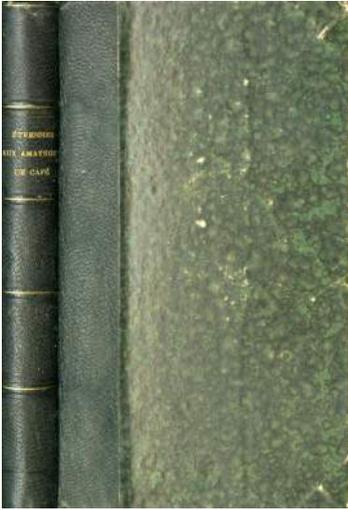


69: Athenaeus; M. Lefebvre de Villebrune (trans, ed.): *Banquet des Savans par Athénée*

De L'Imprimerie de Monsieur, Paris, 1789. First Edition. Book Condition: Very Good. Size: 4to. Published 1789-1791. 5 volumes in full contemporary calf, rebacked in morocco, some scuffs and surface marks, corners worn. Scattered foxing, some pages evenly age toned to brown, but largely clean and bright. As is common, without the engravings that appear in some copies. (ii), 504, (1); 563, (3); 563, (4); 561, (4); 562pp. Graesse A245, Vicaire 51

A fine, wide margined scholarly edition of Athenaeus, one of the chief sources of information on Roman banquet cookery, very well glossed. It is easy enough to picture a young Grimod de la Reyniere poring over Athenaeus at his little shop, noting the boar stuffed with various birds and oysters and cockles, and plotting his *rôti sans pareil* of 17 birds, one within the next. **\$2500**

70: Etrennes à Tous les Amateurs de Café, Pour Tous les Temps ou Manuel de L'Amateur de Café



Hotel de Bouthillier, Paris, 1790. First Edition. Book Condition: Very Good. Size: 8vo. Later 1/4 morocco over boards. light wear at corners. Slight offsetting to text, otherwise quite clean internally. xxxvii, 121, (5), 109, (3). Vicaire 348-9.

Scarce tract on the history, trade, use, and chemical properties of coffee. At the end is a rather charming long poem on coffee translated from the Latin of Abbé Massieu. **\$950**

71: Alessio Piemontese; Girolamo Ruscelli : Secreti Del Reverendo D. Alessio Piemontese Divisi in Quattro Parti

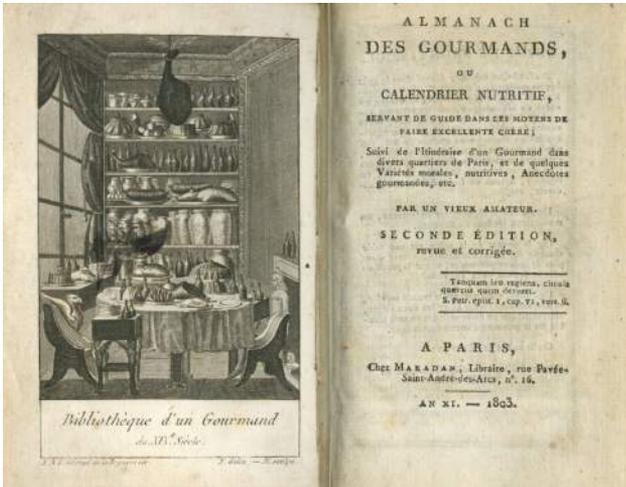


Bassano, Venice, 1791. Book Condition: Near Fine. Size: 8vo. 2 volumes in full contemporary vellum, lightly discolored in a few spots. Scattered foxing and staining; a clean and bright copy. 395pp, 262pp.

A very late, practically anachronistic, edition of the 1555 classic book of secrets that unleashed two hundred plus years of similar works, translations and editions. Among the many health remedies and formulas, it includes the delightful and famous recipe for

making plates and bowls out of sugar and tragacanth gum, and a recipe for the popular medieval mulled wine Ypocras. **\$525**

72: Alexandre Balthazar Laurent Grimod de La Reynière:
Almanach des Gourmands ou Calendrier Nutritif



Maradan, Paris, 1803. Second Edition. Book Condition: Very Good. Size: 8vo. Contemporary half calf, modest wear at extremities. Small ink stain to frontis of a gourmand's library.

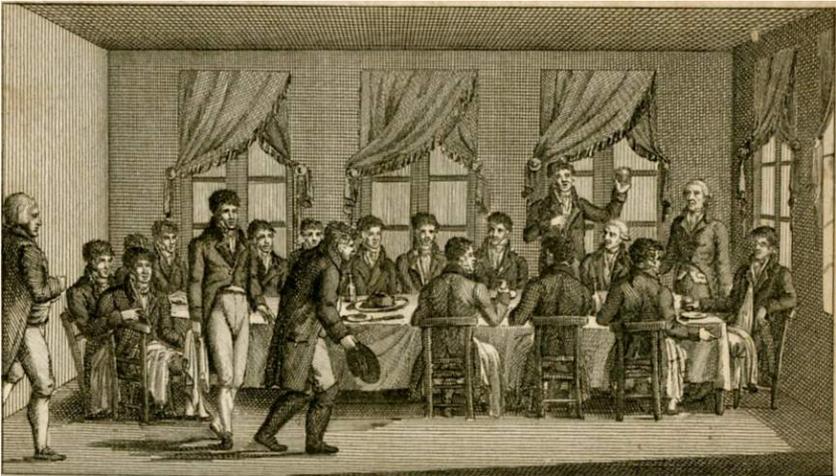
Corrected second edition of the first almanach with the famous Calendrier Nutritif, giving an in-depth description of the best things to eat, month by month. It is followed by a food tour through 1803 Paris by the de facto inventor of food criticism. viii, viii, 9-247 pp. Cagle 224, Vicaire 424, Simon 795 (third ed.). \$300

73: Pierre Joseph Buc'hoz: **Dictionnaire des Plantes Alimentaires.**

Samson, Paris, 1803. Book Condition: Good. Size: 8vo. 2 volumes in contemporary half calf, hinges cracked, boards a little loose. Old owner stamps to title pages, endpapers discolored, otherwise unmarked internally. Interleaved with blanks for making notes but none have been used. The second volume is preparations. (vi), 257pp (not including blanks); 398pp. Cagle 108 (Orig. 1771 ed.)

An expansion of Buc'hoz's 1771 *Manuel Alimentaire*, it provides good early information and a list of new world ingredients like potatoes, chili peppers, and tomatoes: "Although the fruit of this plant is fetid, it begins to nevertheless be eaten; one eats it like a cucumber." \$650

74: Pierre Capelle et les auteurs du Journal des Gourmands et des Belles: Le Caveau Moderne, ou le Rocher de Cancalle, Chansonnier de Table



Capelle et Renand, Paris, 1807. First Edition. Book Condition: Good. Size: 12mo. A mixed set, 11 volumes published 1807-1817. Volumes 2-10 in full acid calf, worn, spines dry and chipped, one board detached, others loose, volume 1 in later half vellum and volume 11 in original wraps, worn and chipped. A complete run of this annual of food and drink associated poetry and song. Volume 4 with a portrait of Marc-Antoine-Madeleine Désaugiers (who wrote most of the songs) laid down and each volume with an engraved frontispiece. **\$1150**



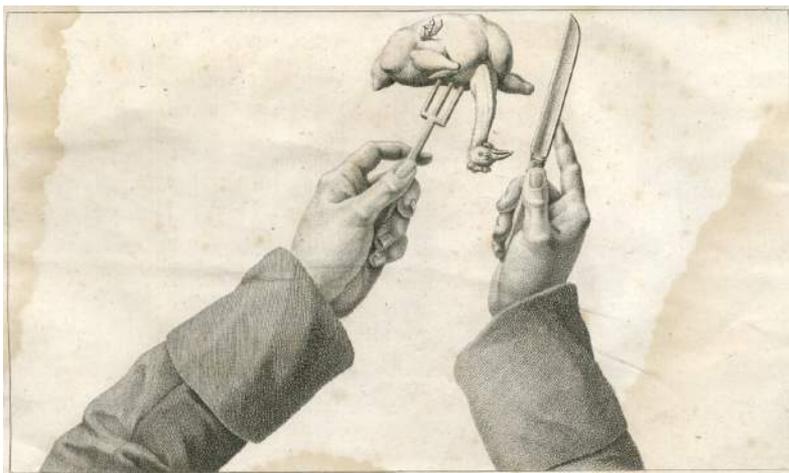
75: Alexandre Balthazar Laurent Grimod de La Reynière:
Almanach des Gourmands. Cinquième Année

Maradan, Paris, 1807. First Edition. Book Condition: Good. Size: 8vo. Contemporary wraps, front cover detached, wear at edges. In addition to the usual songs, poems, and food tour, it includes the wholly remarkable recipe for a "rôti sans pareil", 17 birds, one within the next. Inspired by Roman banquets described in Athenaeus, and an inspiration to humanity ever since. xiv, 362. Cagle 228, Vicaire 426, Simon 801. **\$150**



76: Alexandre Balthazar Laurent Grimod de La Reynière:
Almanach des Gourmands, Sixième Année

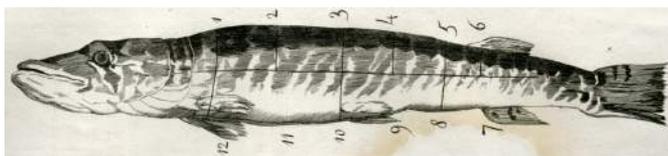
Maradan, Paris, 1808. First Edition. Book Condition: Very Good. Size: 8vo. Contemporary half calf, modest wear at extremities. hinges rubbed. Frontis of the dreams of a gourmand; amphitryons, morals and metaphysics for gourmets, recipes, songs, poems, and the sixth gourmet's walk through Paris. xii, 331. Cagle 229, Vicaire 426, Simon 802. **\$200**



77: Alexandre Balthazar Laurent Grimod de La Reynière: **Manuel des Amphitryons**

Capelle et Renand, Paris, 1808. First Edition. Book Condition: Good. Size: 8vo. Rebound in 1/4 cloth over marbled boards. Early pages worn, light dampstain to the frontis and elsewhere, mostly the latter half of the book including the plates. A well used but survived example of his classic text on hosting - from carving, to menus to how to conduct oneself. Frontispiece showing the mid-air carving that began with *Il Trinciante* and still persisted. 384pp, 16 plates. Cagle 233, Oberle 135, Bitting 203, Vicaire 427, Simon 805.

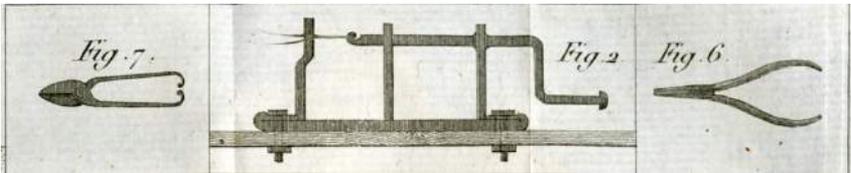
Though all of his books were published after the revolution, Grimod de La Reynière's adventures in gastronomy began much earlier. His endless dinner parties (where he locked the guests in his home and sold tickets to spectators) and fake funerals (one for himself), both mocked the huge banquets of the last days of the King and Queen, and presaged a more intimate, individual expression of the gourmet spirit. **\$1200**



78: Charles Louis Cadet: Cours Gastronomique, ou Les Diners de Manant-Ville

Brasseur Ainé, Paris, 1809. First Edition. Book Condition: Very Good. Size: 8vo. Contemporary quarter leather, spine dry and chipped. Carte Gastronomique with a small ink stain and a tear at one fold, but still quite attractive. Despite the second edition statement on the title, it is really the first edition - a few chapters appeared in *L'Épicurien Français*. xx, 364pp. Oberle 171, Bitting 71, Vicaire 137.

This is the first appearance of the Gastronomical map of France which became quite popular. \$1200



79: Nicolas Appert: Le Livre de Tous les Ménages, ou L'Art de Conserver Pendant Plusieurs Années Toutes les Substances Animales et Végétales

Barrois, Paris, 1813. Third Edition. Book Condition: Very Good. Size: 8vo. Finely rebound in full modern calf, a few surface marks. Tear to top edge of title in the gutter with a semi-circle piece missing, scattered very light foxing, otherwise fine internally. Signed on the rear of the title by Appert and with the fish bookplate of British food writer Alan Davidson to the front pastedown. xxxviii, 176pp, one folding plate. Cagle 35, Vicaire 35, Bitting 14.

Napoleon had proposed a prize for a new method of preserving food - after 15 years of experimentation, and five years before Pasteur, Appert claimed the 12,000 franc prize and published his book detailing the process of canning. \$1200

80: Antoine Beauvilliers: L'Art du Cuisinier



Pilet, Paris, 1816.
First Edition. Book
Condition: Very
Good. Size: 8vo. 2
volumes rebound
in modern red
leather with added
19th century
endpapers. The
second issue with

the added preface and supplement - lacking the title in volume 1 with a facsimile tipped in (the second issue used the same sheets as the first but the titles were pulled and signed and re-dated by Beauvillier's widow.), small tear to the title in volume 2. Light foxing and faint dampstains to the plates at the rear of volume 1. A fine pair overall. xx, 388; 376pp. 9 folding plates of menus, 3 in volume 1 and 6 in volume 2.

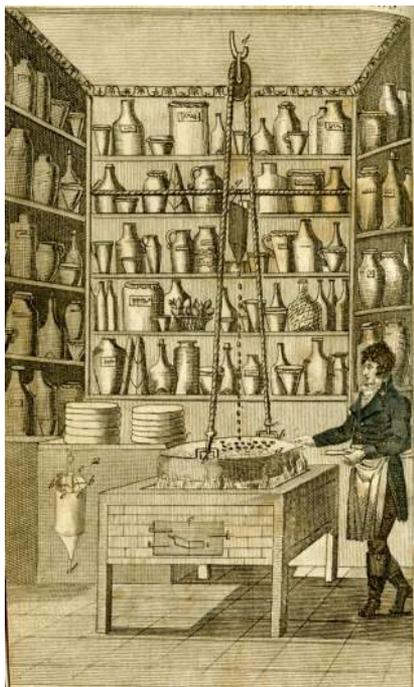
Beauvilliers, while not the first, was the first great restaurateur in Paris, opening La Grande Taverne de Londres in 1782. So important that he rates his own section in Brillat-Savarin's *Physiology of Taste*, where he says of *L'Art Cuisinier*, "Never before that time had cookery been discussed with so much method and precision." \$2150

Échinée de Cochon (80):

Prenez un échinée de cochon; parez-la comme vous feriez d'un carré de veau; ôtez-en l'arête jusqu'au joint des côtes, et deuz heures avant de la mettre à la broche, saupoudrez-la d'un peu de sel dessus et dessous; faites-la bien cuire, et servez dessous une sauce poivrade.

Côtelettes de Cochon, sauce Robert (80):

Coupez vos côtelettes de porc frais, comme celles de veau; aplatissez-les; parez-les, saupoudrez-les d'un peu de sel des deux côtes; faites les griller, et surtout qu'elles soient bien cuites. Vous les servirez avec une sauce Robert.



**81: Louise-Béate-Augustine
Utrecht-Friedel: Le Confiseur
Royal, ou L'Art du Confiseur
De Voile aux Gourmands**

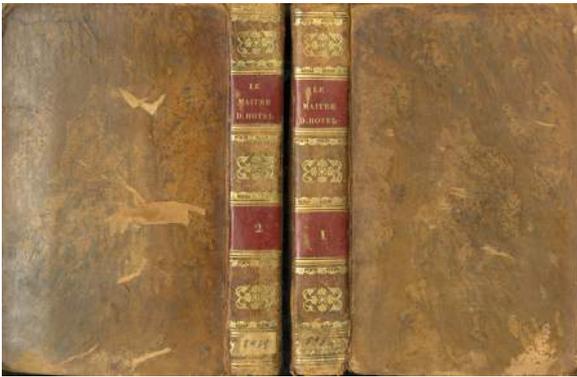
Tardieu-Denesle, Paris, 1816.
Fourth Edition. Book Condition:
Very Good. Size: 8vo. Rebound
in full brown calf. Foxing and
stains internally, heavy in spots
but never affecting legibility.
With an attractive frontis and 2
folding plates, a bit soiled, at rear.
x, 352pp. Cagle 195, Oberle 175
(fifth ed.)

Sugar, caramel, cakes, ice creams,
a long section on pain d'épices,
café, lemonade, tea, orgeat and an in-depth section on vinegars. The
folding plates at the rear are of equipment. \$750

Glaces aux Pistaches (81):

Ayez une pinte et demie de lait et une chopine de crème douce; prenez une demi livre de pistaches, mondez-les et pilez-les dans un mortier, en y ajoutant de tems en tems un peu de lait pour les empêcher de se tourner en huile: lorsque les pistaches seront réduites eu pâte très fine vous les délaieriez avec la moitié du lait qui vous reste, et les passerez à travers un linge, que vous torderez et pressurerez le plus possible. Vous mettez une bassine sur le feu dans laquelle vous verserez ce qui vous reste de lait et votre chopine de crème douce vous y joindrez une livre de sucre et la râpure d'une écorce de citron. Vous remuerez ce mélange jusqu'à ce qu'il prenne une assez forte consistance; vous j ajouterez votre lait de pistaches vous lui laisserez jeter un bouillon, et vous passerez le tout à travers un tamis. Lorsque il sera entièrement refroidi, vous y ajouterez un peu de décoction d'épinards pour lui donner une belle couleur verte; tous le mettez dans la sorbetière et le ferez glacer comme nous l'avons enseigné.

82: Antonin Carême: *Le Maître D'Hotel Français*



Firmin Didot, Paris, 1823. First Edition.

Book Condition:

Good. Size: 8vo.

Contemporary acid calf, rubbed with

surface scrapes, tail of spine damaged

on volume 1. The second state of the

first edition (the first is dated 1822), the second edition was 1842. 25 folding menus, a number creased and misfolded; 2 damaged (torn off at the folds) plates of table settings in volume 1, 4 plates plus the frontis in volume 2, the three large folding plates of settings at the rear soiled a bit. Lacking the plates of the grand buffet. Moderate foxing to the text and the plates, heavier in spots. Engraved extra title in volume 1 and the declaration signed by Carême. iv, 348pp; 282pp, + errata. Cagle 122, Oberele 187, Vicaire 145, Bitting 75.

Despite a reputation for opulence, it was Carême's contention that the revolution had simplified and improved French cuisine, forcing cooks to rely more on skill than expensive and lavish ingredients.

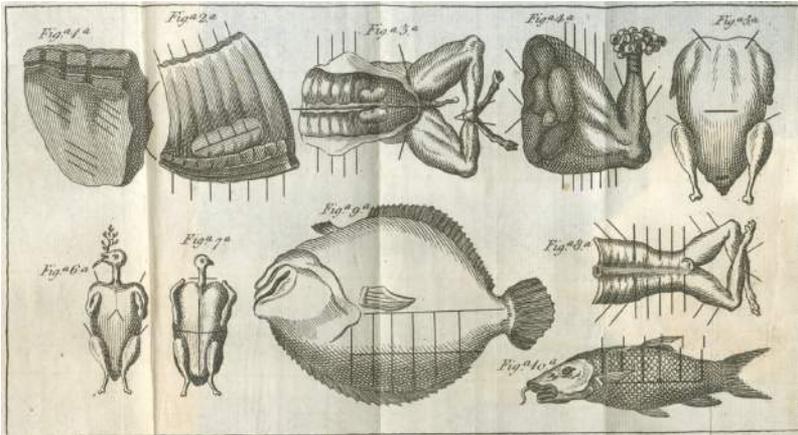
Also in the preface, he puts down any notion of the superiority of 17th and 18th century cuisine, and articulates his enlightenment vision of an improving and adapting French cuisine ever perfecting but never perfect. The 25 folding menus are for all seasons of the year and various time periods. Legend has it that Talleyrand had Carême create a year of menus using only seasonal produce as a condition of his employment. **\$2100**



83: D. Mariano de Rementeria y Fica (trans.); P. Cardelli: **Manual del Cocinero, Cocinera y Repostero**

D.L. Amarita, Madrid, 1828. First Edition. Book Condition: Very Good. Size: 12mo. Previous owner's signature in ink. Full contemporary leather, hinges rubbed, surface marks and a few worm holes to leather. Light browning and foxing to text. 353pp with one folding plate of carving instruction. Vicaire 736 (the 1837 ed.), Cagle 1221 (1845 ed.), Bitting 393 (1838 ed.)

Napoleon might have been gone, but the Spanish interest in all things French had been awakened. The poet Rementeria y Fica here translates and adapts Cardelli's *Manuel du Cuisinier* (1826), a post-revolutionary French cookbook that eschewed both royal and complex restaurant cookery, opting instead for a thrifter version suitable for everyone else. **\$850**



84: Aaltje de volmaakte en zuinige keukenmeid, lerend: het braden, koken, stoven, inleggen, konfijten, Droogen, enz.

F. Kaal, Amsterdam, 1828. Book Condition: Very Good. Size: 8vo. Contemporary thick printed wraps, spine perished, binding loose. Pirated edition of a popular Dutch cookbook originally published in 1803. viii, 236pp. **\$500**

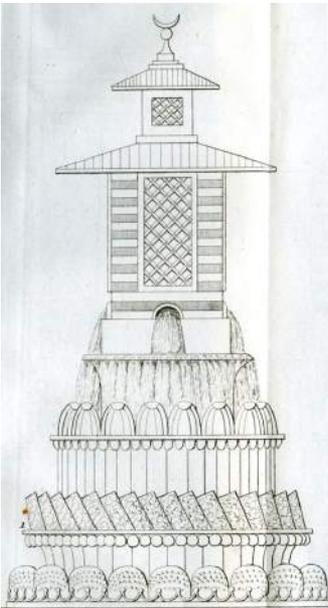
85: Antonin Carême: Le Pâtissier Royal Parisien, ou Traité Élémentaire et Pratique de la Pâtisserie Ancienne et Moderne

L'Auteur, Paris, 1828. Second Edition. Book Condition: Very Good. Size: 8vo. Contemporary cloth, light wear and slight bumps to the corners. Old stamp to title; volume two of two volumes. Illustrated with 28 folding plates (of 41 in the complete 2 volume set), mostly of elaborate architectural designs for cakes and displays. 435pp. Cagle 125, Oberle 189 (1841 3rd ed.), Vicaire 144, Bitting 74.

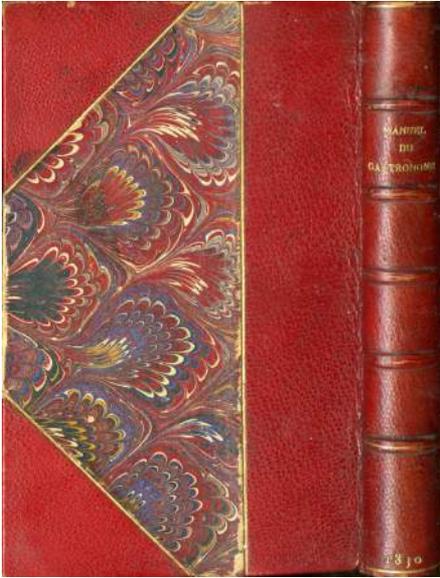
Remarkable designs that persist agelessly as an enduring ideal of the dessert. Carême blended classic, Vitruvian architecture (often in the form of follies) with contemporary and Eastern influences, windmills, and fountains into splendid (and splendidly absurd) designs. His less elaborate desserts are somehow even more remarkable - perfect little odes to sweetness. \$750

Fontaine Turque (85):

Cette fontaine est carrée et de pâte d'office, masquée de rayures de sucre de couleur pistache et jaune, ou blanc et jaune, ou rose et blanc; le treillage est de pâte d'office verte. Si la rayure est verte et le cadre blanc, le toit est masqué de sucre filé jaune, sur lequel vous placez de petites bandes de pâte de la même couleur que le treillage. Les deux socles carrés de la fontaine sont de pâte d'office masquée de sucre blanc, sur lesquels retombent des nappes de sucre filé argenté formant cascade. Le composant de pains à la duchesse glacés à la marmelade d'abricots. La garniture qui ceint le premier socle est de madeleines au rum. Les deux autres se composent de gaufres à l'allemande, et de gâteaux reuversés glacés au cassé, et masqués de pistaches au gros sucre.



86: A.B. Perigord (pseud. of H. Raison & L. Thiessé): Le Manuel du Gastronomes, ou Nouvel Almanach des Gourmands



Lebigre, Paris, 1830. First Edition. Book Condition: Very Good. Size: 12mo. Bound in half red morocco with original wraps bound in. Light wear to boards, slight darkening. Wraps browned, first few pages a little loose. 246pp. Vicaire 674.

A few years after the second incarnation of the Almanach des Gourmands had a three year run, this manual was published. It hits all the classic notes - poetry, promenades,

anecdotes, advice, a host of restaurants noted, and adds two chapters on truffles. **\$600**

87: Anderson, Twamley, Desmarets, Chaptal, Villeneuve, etc.: Art de Faire le Beurre et les Meilleurs Fromages

Madame Huzard, Paris, 1833. Second Edition. Book Condition: Good. Size: 8vo. Rebound in black library style cloth, evidence of label removal from spine and inside front cover, but no other marks. Moderate foxing, small stain to bottom edge of title and surrounding pages, otherwise clean internally. viii, 332pp. 7 plates (one plate with two images), 4 of them folding.

Instructions for setting up both a butter and a cheese dairy operation. Covers butters and a range of cheeses including: English (Cheshire, Stilton, Gloucester), Dutch, Roquefort, Mont-Cenis, Gruyeres, parmesan, and chevre. A typically French scientific approach throughout. **\$350**

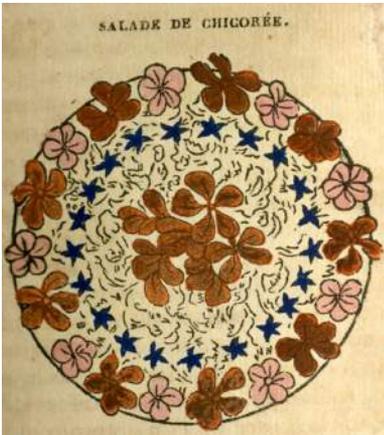
88: Jean Anthelme Brillat-Savarin: *Physiologie du Gout ou Méditations de Gastronomie Transcendante*

Just Tessier, Paris, 1834. Fourth Edition. Book Condition: Good. Size: 8vo. 2 volumes in 1/4 leather over marbled boards. Spines dry and chipped, joints cracked but binding sound. The fourth edition of the classic of gastronomic reflection. Attractively printed with wide margins, slight foxing, otherwise quite clean internally. 384pp; 412pp. Cagle 98 (1st ed.), Oberle 149. **\$350**

Charlotte russe (89):

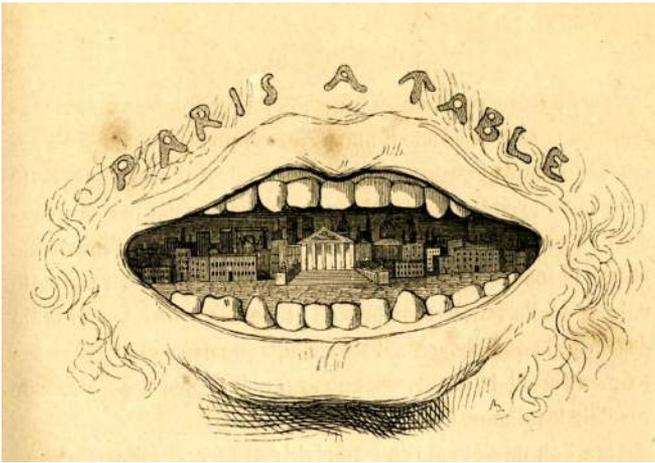
Vous placez au fond d'un moule, en les disposant en rond, des biscuits à la cuillère bien serrés les uns contre les autres; vous en garnissez aussi les côtés du moule en les placant debout. Versez dans le milieu une crème fouettée ou un fromage fouetté. Renversez sur le plat et servez. Faites à l'avance, elle ne peut être conservée que sur de la glace.

89: Louis-Eustache Audot: *La Cuisinière de la Campagne et de la Ville*



Audot, Paris, 1836. Later Edition. Binding: Hardcover (Full Leather). Book Condition: Good. Size: 8vo. Previous owner's inscription in ink, neat. Rebound in full brown calf. Scattered foxing, a few light dampstains including to the edges of the color plate (not touching the image). 480pp. Cagle 54.

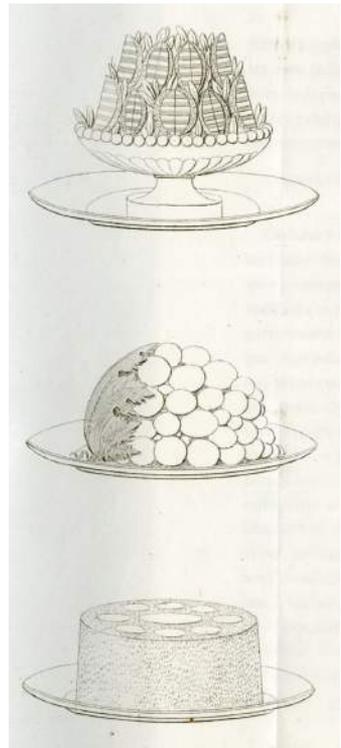
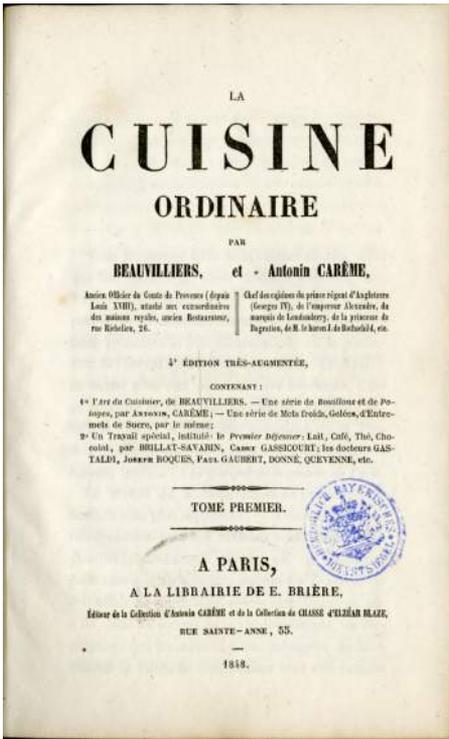
Styled the 20th edition, originally published in 1818 and one of the most popular cookbooks of 19th century France, it was translated into English and published in England and America as *French Domestic Cookery*. Remarkably, the final edition was published in 1912. Attractive and useful illustrations of equipment, carving, place settings, etc. **\$250**



90: Eugène Briffault: Paris a Table

J. Hetzel, Paris, 1846. First Edition. Book Condition: Good. Size: 8vo. Modern half blue cloth over marbled boards, title, half title and first and last pages soiled and worn with old repairs at the edges, slight foxing and occasional finger soiling internally, a few light marginal marks in pen, frontis and table of contents misbound between pages 4 and 5. Frontis and in text illustrations by Bertall. 4, (1), 184pp. Cagle 97, Bitting 60, Vicaire 115. Simon 252. \$300

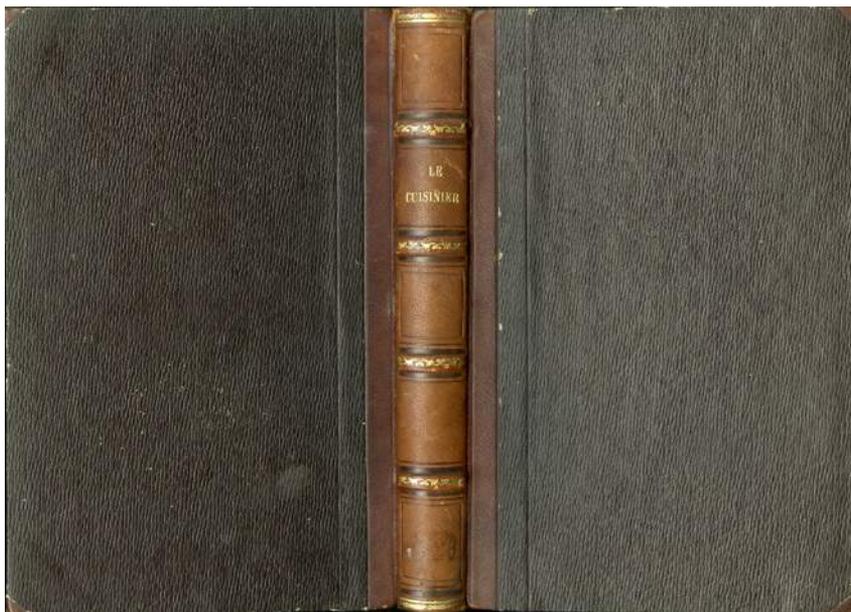




91: Antoine Beauvilliers; Antonin Carême; Jean Anthelme Brillat-Savarin, et al: **La Cuisine Ordinaire**

E. Brière, Paris, 1848. Fourth Edition. Book Condition: Very Good. Size: 8vo. Full contemporary cloth, light wear. Styled the fourth edition since it followed the third of Carême's *Le Cuisinier Parisien*. A few plates mis-folded and a few with wear and darkening at the edge, old stamp to title. 2 volumes in 1. xi, 388, 408, (6), 35, (4), LXVIII, 12pp. 9 folding plates of table settings and one of entremets. Cagle 119, Vicaire 148.

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, tea and chocolate by Brillat-Savarin. Most of the sections with separate titles, one with a nice engraving of a kitchen. **\$1950**



92: M. Destaminil: Le Cuisinier Français Perfectionné

B. Renault, Paris, 1856. Later Edition. Book Condition: Very Good. Size: 8vo. Leather backed cloth boards, light wear at corners. Old stamps to title and endpapers, otherwise clean internally, the two large folding plates a bit misfolded and one with a small tear in the gutter. 301pp. 2 large folding plates of carving and a place setting. Cagle 157 (1844 first ed.), Vicaire 274

Destaminil saw a weakening of French cuisine and character that he traced to flaccid dishes like blancmange that, in their characterless ubiquity, signaled a dangerous descent into joyless decadence. He wrote his cookbook as a clearing of the decks, a fresh start for French cuisine. \$350

Émincé de mouton aux cornichons - Entrée.(92):

Émincez les chairs d'un gigot rôti et froid, mettez-les réchauffer dans un roux mouillé de bouillon, avec épices; ajouter à cette sauce, au moment de servir, des cornichons en tranches.



93: Il Cuoco Milanese e la Cucinera Piemontese

Francesco Pagnoni, Milan, 1867. Early Edition. Book Condition: Good. Size: 12mo. Contemporary 1/4 leather over boards, well worn and rubbed, corners missing from front board. Binding sound and clean internally. 318pp. Not in Cagle, Bitting, Vicaire.

One of the first Italian cookbooks, first published in 1863, two years after Italy was unified. It makes a point of being inclusive on the half title: Lombardo-Veneta, Spagnola, Inglese, Francese, Viennese, Italiana. An interesting transitional period between what we now associate with Italian cuisine, and the French style cuisine that held sway from the 18th century. Potatoes are widespread here, but the tomato is just getting popular. \$450

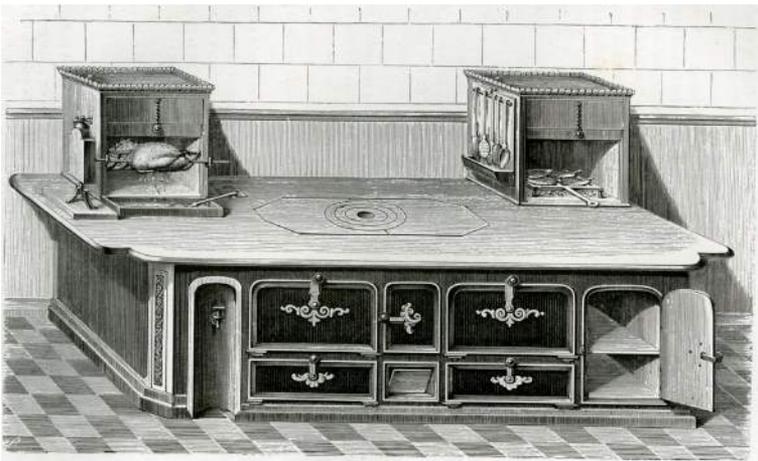
Tomates o pomi d'amore (93):

Questo pometto originario dell'america viene adoperato per il suo colore e sapore sub-acido in molti ragò, e in varie salse.

**94: Louis Nicolardot: Histoire de la Table. Curiosités
Gastronomiques de Tous les Temps et de Tous les Pays**

E. Dentu, Paris, 1868. First Edition. Book Condition: Very Good. Size: 8vo. Rebound in modern blue cloth, original wraps bound in but worn and chipped with tape repairs. Otherwise only scattered foxing and a few inexpertly opened pages. xxiv, 435pp. Vicair 623.

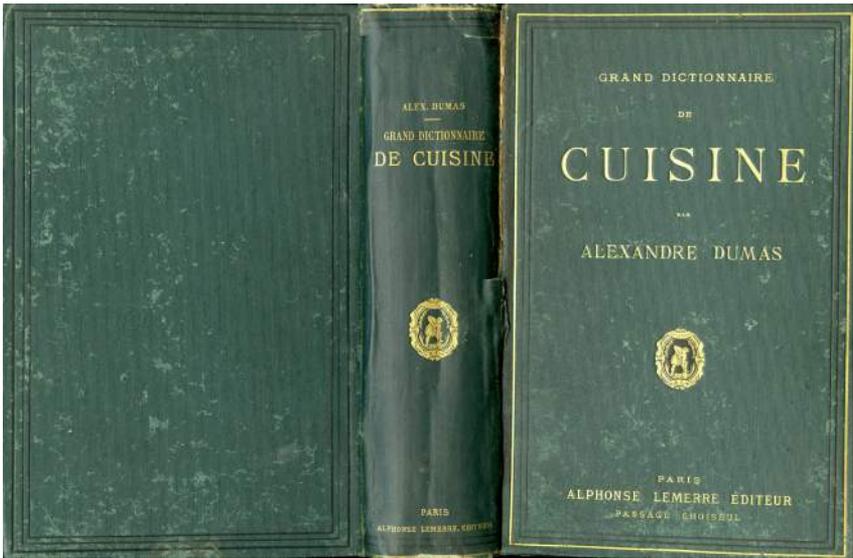
Covers from Ancient Greece through the Middle Ages and through the Early Modern period up to Napoleon and the present day. **\$300**



95: Urbain Dubois: Cuisine de Tous les Pays Études Cosmopolites

Librairie E. Dentu, Paris, 1872. Third Edition. Binding: Book Condition: Very Good. Size: 8vo. Large octavo rebound in purple cloth over original wraps - wraps worn, bottom corner torn, Scattered foxing, heavier early on, pencil notes to preface, but otherwise clean. Attractively illustrated, lacking one plate. liv, 591, (8)pp, 2 (of 3) plates. Oberle 244 (1881 ed.),

A range of pan-European recipes from Dubois's work for the Kaiser, Tsar, with the Rothschilds, comte Uruski, etc. Well illustrated with dishes and equipment. **\$300**



96: Alexandre Dumas: Grand Dictionnaire de Cuisine

Alphonse Lemerre, Paris, 1873. First Edition. Book Condition: Good. Size: 4to. Publisher's green cloth, rubbed a bit and cloth split at the front hinge. Mild foxing, a little heavier in a few spots, small tear to final page. Frontis of the author. vi, 1155, 24pp. Two portraits of the author. Cagle 171, Vicaire 297, Bitting 135, Oberle 238.

Though, due to the outbreak of the Franco-Prussian war, Dumas never saw the publication of his great work on cuisine, it remains a monument to a truly bracing love of food - and unlike most of his novels, by all accounts he actually wrote the whole thing himself. A magnificent mix of encyclopedia, recipe book, anecdote and nonsense (e.g. he has Jacques Coeur bringing back the first turkeys from Turkey in 1432). Charmingly, the entry for madeleine reminds him of a "petite aventure" that he recounts. On truffles: "We asked the wise about the truffle and after two thousand years of discussion they responded as on the first day: We don't know. We asked the truffle herself and she responded: Eat me and worship God." **\$1250**

97: Célestin Motton: L'Ecole des Meilleures Cuisinières Bourgeoises



Arthème Fayard, Paris, 1878. Early Edition. Book Condition: Good. Size: 8vo. Later 1/4 cloth over marbled boards. Frontis and title page loose, a few other pages and plates loose, title stained at edge, first page of table of contents chipped with loss of text at edges, a few small tears in the gutter. Otherwise clean internally. Illustrated throughout with in text illustration and 20 chromolithograph plates. xxx, 854, (1). Not in Cagel, Vicaire, etc. \$500



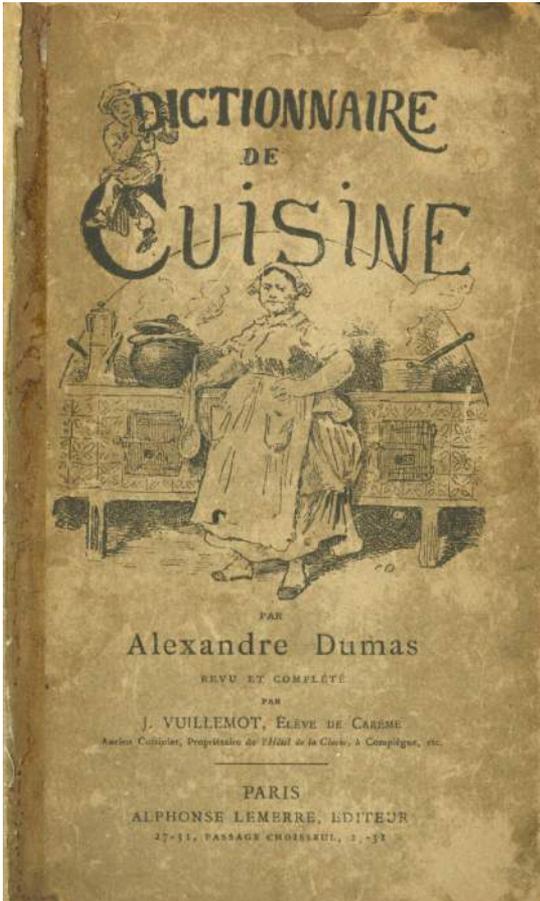


98: Urbain Dubois: La Cuisine Classique: Etudes Pratiques, Raisonnées et Démonstratives de L'Ecole Française

E. Dentu, Paris, 1879. Eighth Edition. Book Condition: Good. Size: 4to. 2 volumes in original quarter leather over pebbled cloth. tear with loss to leather to spine of volume one, inner joints cracked and textblock loose in binding on volume two. Slight dampstain to the top margin at the end of volume one, old ownership marks scattered about, otherwise clean internally. 76 plates and an engraved title. lxiv, 433; 537pp. Oberle 249 (1881 ed.), Vicaire 289 (1886 ed.).

Remarkable section of menus at the front of volume one. A sprawling tribute to haute cuisine with Dubois's customary international flare.
\$500

99: Alexandre Dumas: Petit Dictionnaire de Cuisine

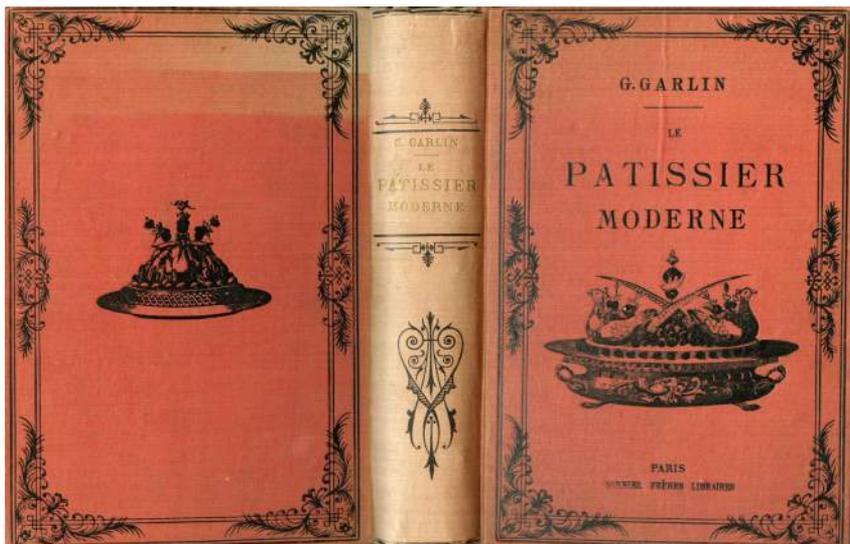


Alphonse Lemerre, Paris, 1882. First Edition. Book Condition: Good. Size: 8vo. Original printed boards rebaked in white cloth - all a bit soiled and discolored but sound, title torn in the gutter, slight browning to page edges, but clean internally. Nine years after his monumental, rambling Grand Dictionnaire, a pared down version with all the recipes and less ramble was published. iii, 819pp. **\$400**

100: Gustave Garlin: Le Pâtissier Moderne Suivi D'Un Traité de Confiserie D'Office

Garnier Frères, Paris, 1889. Illustrator: M. Blitz. Book Condition: Very Good. Size: 4to. Decorative red cloth, light wear at the corners, spine and top of rear board faded. Clean and unmarked internally. 262 in text illustrations. xvi, 997pp. Cagle 203, Vicaire 386.

Haute cuisine of the first order in the spirit and footsteps of Carême. **\$1500**



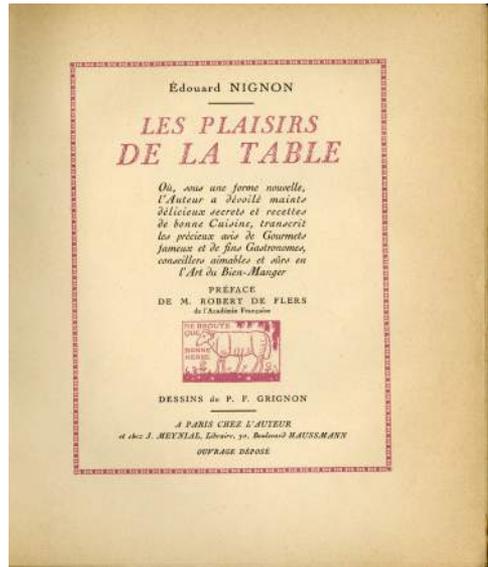
101: H. Guerre: *Traité Pratique de la Pâtisserie Avec un Aperçu des Glaces, Sirops et Confitures*

Garnier Frères, Paris, 1894. First Edition. Book Condition: Good. Size: 8vo. undated ca. 1894. Original red cloth, faded and moisture damaged. Clean internally, slight age toning but otherwise unmarked. 196pp and 16 chromolithograph plates picturing over 100 delights. Not in Cagle, Vicaire. \$750



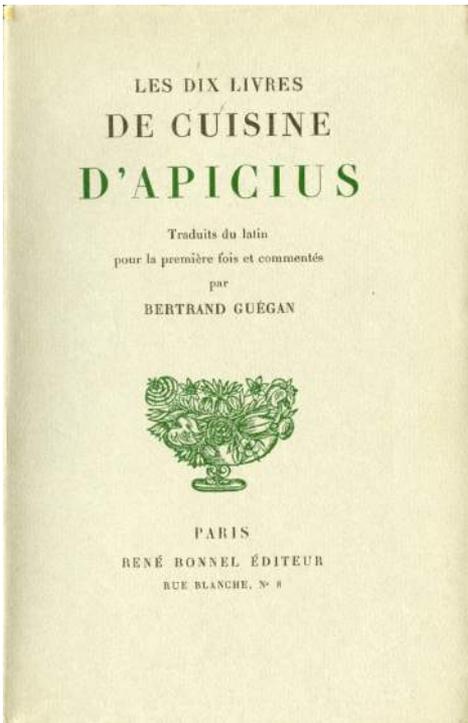
102: Édouard Nignon: Les Plaisirs de la Table

J. Meynial, Paris, 1926. First Edition. Illustrator: P.F. Grignon. Book Condition: Very Good. Size: 8vo. Original red wraps, light wear at edges, pages age toned but otherwise unmarked. Cagle 364 (2nd ed.), Oberle 277. \$300



103: Bertrand Guégan; Apicius: Les Dix Livres de Cuisine D'Apicius

René Bonnel, Paris, 1933. First Edition. Condition: Near Fine. Size: 8vo. Original printed wrappers with glassine. A bit of wear and darkening to the glassine. Clean internally and largely uncut. 371 of 679 copies. lxxvii, 322pp. Bitting 13.

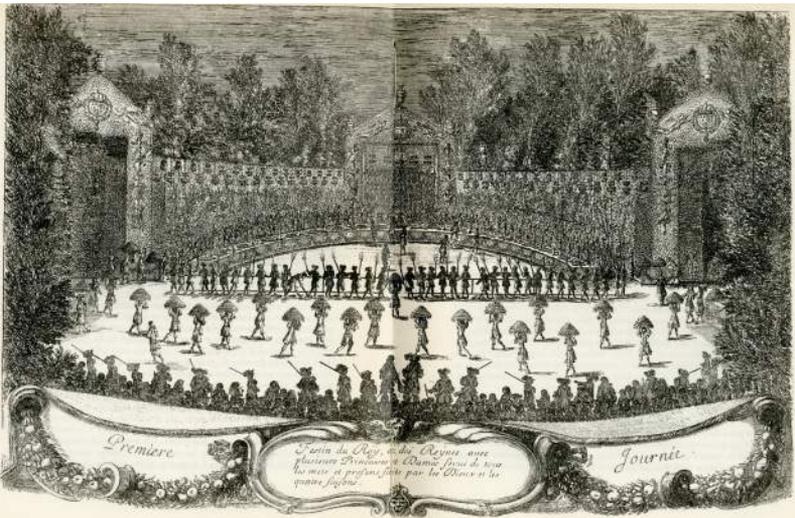


A fine scholarly translation of Apicius and the first translation into French. "A veritable mine of

information on the ancient cuisine...should serve as a standard for future treatises on the cuisine" Bitting. \$350

104: Bertrand Guégan: *Le Cuisinier Français ou les Meilleures Recettes D'Autrefois et D'Aujourd'hui*

Éditions Émile-Paul Frères, Paris, 1934. First Edition. Book Condition: Very Good. Size: 4to. Original wraps, spine sunned, modest wear at edges and spine ends, binding slightly cracked in the gutter. Number 15 of 35 deluxe copies on Holland. xci, 654pp. Mostly uncut, a few short tears in the margins, with illustrations throughout and a gastronomic map of France at the rear. Oberle 299 ("devenu fort rare"). A collection of recipes wrapped in a history of French food. \$650



Poularde a la Grimod de la Reynière (104):

Videz, flambez et trousssez une belle poularde; battez-la pour l'aplatir le plus possible; remplissez-la d'une farce faite avec le foie de la volaille, des truffes, des champignons, persil, ciboule, sel, gros poivre, moelle de boeuf, un peu de beurre et du lard, le tout bien mêlé ensemble. Taillez une douzaine de tranches de jambon nouveau de la largeur d'un doigt et de la longueur de la volaille, et autant de tranches de mie de pain. Après que vous aurez refait au beurre la poularde et que vous l'aurez embrochée, couvrez-la entièrement avec les tranches de pain, sur lesquelles, vous assujettirez celles de jambon; vous enveloppez le tout de papier; la poularde étant cuite, servez-la sur son jus. (Baron Brisse.)



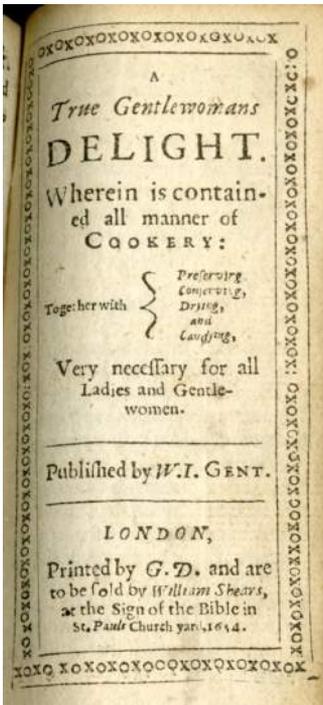
105: Bertrand Guégan: La Fleur de la Cuisine Française ou L'on Trouves les Meilleures Recettes des meilleurs Cuisiniers, Pâtisseries et Limonadiers de France du XIII au XIX Siècle, [with volume 2] La Cuisine Moderne

Éditions Émile-Paul Frères, Paris, 1934. First Edition. Book Condition: Very Good. Size: 4to (quarto). 2 volumes in original wraps, browned, brittle at edges with some light chipping and loss to page edges. Clean internally. A lovely collection of recipes from 600 years of French cuisine. xi, 373pp; xxxii, 579. Cagle 234. \$300

Arboulastre en tarte faite en la poêle - Ménagier de Paris (105):

Ayez vos oeufs et herbes et une cloche de gingembre battus, mêlés et broyés, comme devant est dit; puis ayez de la pâte pétrie ainsi comme pour le fond d'une tarte, et chauffez votre poêle à huile ou autre graisse, puis mettez votre pâte pétrie dedans le fons de la poêle, puis mettez la farce de votre tarte avec fromage gratuisé mêlé parmi à suffrisant planté. Et pour ce que le dessous, c'est assavoir la pâte qui fait le fond de la tarte, serait cuit avant que le dessus fût guère échauffé, il convient avoir une autre poêle dont le fond soit échauffé, torché et nettoyé et soit icelle poêle pleine de charbon ardent, et la mettez par dedans l'autre poêle, près et joignant de la farce pour icelle échauffer et cuire à l'essuyé et aussi à uni comme la pâte.

England:



106: Elizabeth Talbot Gray Countess of Kent; W.J.: **A Choice Manuall, or Rare and Select Secrets in Physick and Chyrurgery [with] A True Gentlewomans Delight.**

G.D., London, 1654. Fourth Edition. Book Condition: Good. Size: 24mo. Rebound in plain modern calf. Lacking the portrait, soiling to first title, last few pages chipped at edges, scattered mostly minor stains and creases. (viii), 206; (xviii), 140pp. Cagle 786/788 (1653 eds.), Bitting 201 (1659), Notaker 531.4.

First published in 1653, the Choice Manuall was compiled (at least by convention) from The Countess of Kent's

receipts by "W.J." (who signed the preface). It's likely that W.J. also compiled the second part, but it's unclear from where. The True Gentlewoman's Delight collects 232 recipes with no real organizing principle. It includes the first recipe for a fricassee ("frigasie of chickens, lamb") and a wide array of sugar cookery and preserves, including some advance in marmalade technology (see: jelly of pippins and jelly of marmalet). Unlike continental recipe books of the period, this, like a number of contemporaries, was aimed directly and exclusively at (upper class) women. **\$3500**

To bake a hare (106):

Take out his bones, and beat the flesh in a mortar with the Liver, then season it with all sorts of spices, then work it up with three or four yolkes of Eggs, then lay some of it all over the bottom of your Pie, then lay on some Lard, and so do until you have laid on all, then bake it well with good store of sweet Butter.

**107: Hannah Wolley: The Queen-like Closet, or Rich Cabinet:
Stored with all manner of Rare Receipts for Preserving, Candyng
and Cookery**



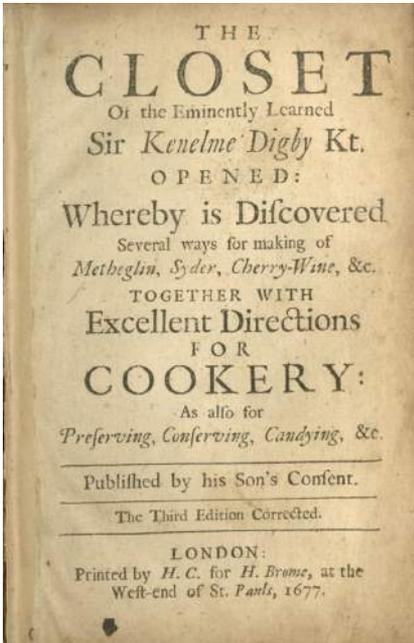
Richard Lowndes, London, 1675. Third Edition. Book Condition: Very Good. Size: 12mo. Full contemporary sheep rebacked with the original spine laid back down. Some browning, especially at page edges, foxing and minor stains. Bound without the supplement - two parts in one, the second title page dated 1674. (viii), 344, (28), the final 2 pages are ads for pills, powders and lozenges. Cagle 1063, Vicaire 878.

Wolley (sometimes Wooley, Wolly) was the first name brand in household books and the first woman to publish a cookbook in English. She published a string of popular works beginning with *The Ladies Directory* in 1661, but it was her *Cook's Guide* (1664) which established her name and led to *The Queen-Like Closet* (1st ed. 1670). Her cookery is a sustained attempt to adapt current recipes and methods for non professional kitchens. \$3000

To roste Eels with Bacon (107):

Take great Eels and scour them well, and throw away the heads, gut them, and cut them in pieces, then cut some fat Bacon very thin, and wrap them in it, and some Bay Leaves, and so tie them fast to the spit, and roste them, and baste them well with Claret Wine and Butter, and when they are enough dredge them over with grated bread, and serve them in with Wine, Butter and Anchovies; Garnish your Dish as you please.

108: Kenelme Digby: *The Closet of the Eminently Learned Sir Kenelme Digby Kt. Opened*



H.C. for H. Brome, London, 1677. Third Edition. Book Condition: Good. Size: 12mo. Contemporary boards with later rebacking which has failed (the inscription apologizes for the binding), spine worn and chipped with loss at the head, front board detached along with the free endpaper. Mild browning internally, first signatures loose, scattered minor stains, generally quite clean. With an inscription from Christopher Morley and his wife Helen to his friends Martin and Elsie Hawley Mclanahan dated Christmas 1922. Lacking

the portrait which is sometimes present (especially in the editions paired with his *Receipts in Chirurgery*). (iv), 251, (9)pp. Cagle 646, Bitting 124 (1669 1st ed.), Simon 502 (1st ed.)

Morley and Mclanahan had a long friendship centering on food and wine. Morley had purloined the name Kenelm Digby for his detective story "The Curious Case of Kenelm Digby" published the year before. Digby was one of the great travelers of his age and spoke a reputed 10 or 12 languages; this is largely a collection from his travels and is more representative of European cookery than a usual English cookbook. Of Digby, John Aubrey said "had he been drop't out of the clowdes in any part of the world, he would have made himselfe respected." And Elizabeth David: "His book is a beautiful piece of English kitchen literature as well as a collection of recipes set down with considerable accuracy." \$3000

To that Great Caliph and
Lady Caliph -

Martin Hawley McLanahan
and Elsie McLanahan

I have scoured the town, dear Caliph,
for a Closet of Sir Kenelm Digby, which
seems the destined gift for one of
your tastes: it joins to much
fine lusty writing a keen sense
of pantry and cellar dignity.*
This, the only available copy, is
not as perfect as I would wish:
the earlier pages are loose, and the
back-strap is not the original one.*
But here, with our love, it is;
bringing with it (there needs no
Rhetoricating Floscules, as the
queen little preface says) as
much gratitude and affection
as a little 12mo can carry -
Helen and Kit Morley
Christmas 1922

Inscription in item 108 from Christopher Morley. Morley's 1921 story, "The Curious Case of Kenelm Digby", dealt with a scheme to murder famous authors to increase the value of their books.

110: Thomas Tryon: *The Way to Health, Long Life and Happiness; or, A Discourse of Temperance*



H.C. for R. Baldwin, London, 1691. Second Edition. Book Condition: Very Good. Size: 8vo. Attractively rebound in full brown calf in a period style. Slight browning to page edges, otherwise unmarked internally. Lacking the final 18 page section entitled "A Dialogue Between an East-Indian Brackmanny, or Heathen -Philosopher and a French-Gentleman, Concerning the

Present Affairs in Europe." (xvi), 500pp. Cagle 1030, Simon 1480.

An influential work on diet and vegetarianism - it famously convinced Benjamin Franklin to eschew meat for a time. **\$2000**

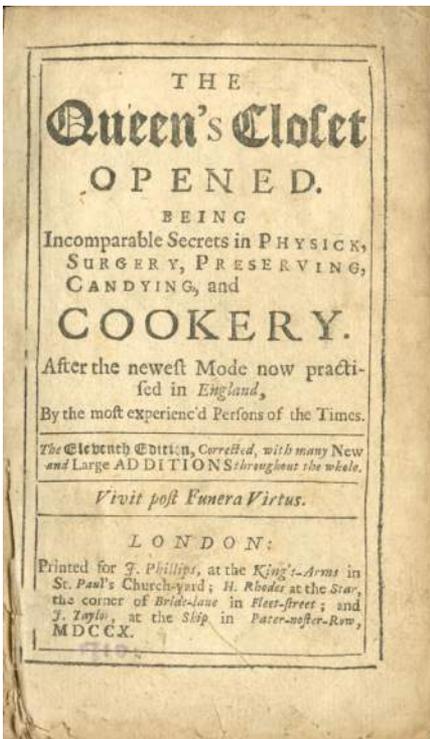
111: Louis Lemery : *A Treatise of Foods, in General*

John Taylor, London, 1704. First Edition. Book Condition: Good. Size: 8vo. Full contemporary paneled calf with modern rebacking. Worn at the corners with some loss of leather. Moderate browning and foxing throughout, otherwise unmarked; binding cracked in the gutter in spots and a signature loose. (xviii), 320, (8)pp. Cagle 821, Oberle 100, Vicaire 514.

As Oberle states, "It is a very interesting book and full of ancient lore and superstitions." On shallots: "It creates pains and disorders in the head...It agrees with old people in cold weather." Potatoes: "agree at all times with young bilious people...they were brought originally from the Country of Tapinambour in India". Though it is difficult to argue that asparagus will "cause a filthy and disagreeable smell in the urine, as everybody knows." **\$1100**

113: M.W.: The Queen's Closet Opened [with] The Compleat Cook

J. Phillips, London, 1710. Eleventh Edition. Book Condition: Good. Size: 8vo. Contemporary paneled calf, worm, cover detached, front endpaper worn and torn, final page detached and chipped, wear to Compleat Cook title; mild browning, generally quite clean. 2 works in 1. (vi), 240; (2), 138, (10). Cagle 837/840

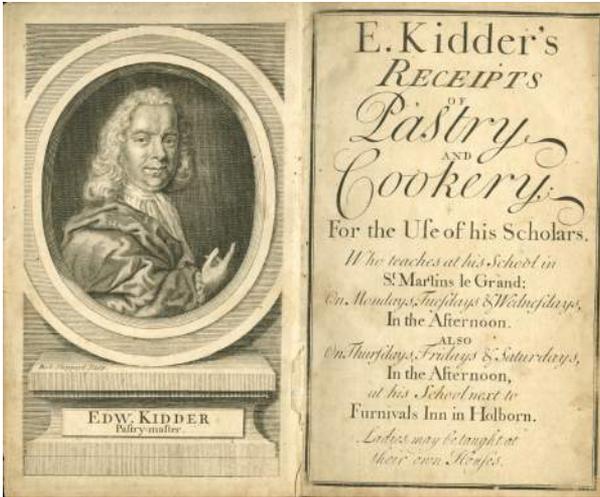


Originally published in 1655, the Queen's Closet is divided into the Pearl of Practice, which consists of medical recipes, and The Queen's Delight, which is confectionery - The Queen's Delight has a separate title page. All of the recipes were supposed to have come from the kitchen of Henrietta Maria, the wife of King Charles I and it includes a list of the luminaries that the recipes were gleaned from. Fascinating timing, as this was originally published during the interregnum, just 6 years after Cromwell had done away with Henrietta's husband at the Palace of Whitehall. \$1500

A Turkish Dish (113):

Take fat Beef or Mutton cut in thin slices; wash your Meat well, put it in a Pot that has a close cover, and add thereto a good quantity of clean pickt Rice. Having scummed it very well, put in some whole Pepper, and two or three whole Onions; let all be thoroughly boiled, then take out the Onion, and Dish up the Liquor with Sippets; the thicker it is the better.

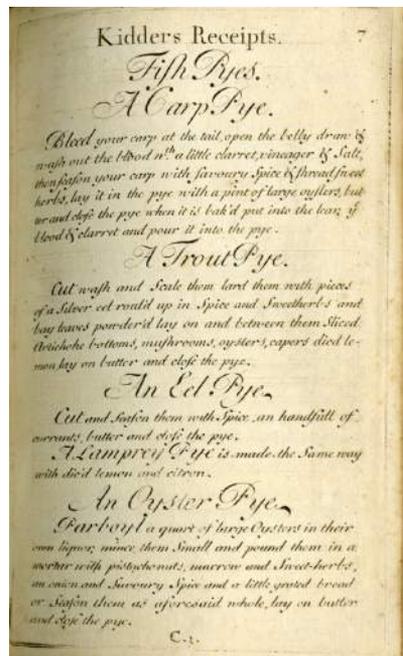
114: Edward Kidder: E. Kidder's Receipts of Pastry and Cookery for the Use of his Scholars



London, 1720.
 First Edition.
 Book Condition: Good. Size: 8vo.
 Contemporary paneled calf, worn, front cover detached, old paper label to front cover; undated ca. 1720. Frontis with a tear in the gutter,

modest foxing. 42 leaves total, 38 of recipes, frontis, title, index and Order for Bills of Fare. Rear pages lightly dampstained. Lacking the 8 plates and the advertising leaf, bills of fare leaf trimmed a little close at the top. Engraved throughout and printed on only one side. 42 leaves. Cagle 793, Bitting 259, Simon 907, Vicaire 475.

Kidder's famous pastry school taught an alleged 6,000 women the art of the pastry chef - he had multiple locations and though he didn't start to publish his cookbooks until around 1720, manuscript copies had circulated for the better part of two decades. **\$2100**



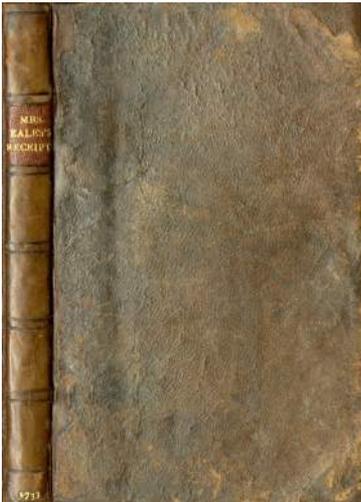
115: Chomell, M. (Noel Chomel): Dictionaire Oeconomique: or, The Family Dictionary

J. Watts, Dublin, 1727. 2nd Edition. Book Condition: Very Good. Size: Folio. Previous owner's book-plate on front pastedown. Two volumes in full contemporary paneled calf, corners worn, recently rebaced in calf. Introduction by Richard Bradley, preface, subscriber list. Scattered browning, endpapers discolored, generally clean internally. Cagle 602 (the 1st ed.), Bitting, 87.

The first English edition was London, 1725, the first French was 1709. A great deal of information on food and drink as well as gardening, weights and measures, destruction of vermin, beekeeping, etc. Attractive in-text illustrations scattered throughout. \$2000



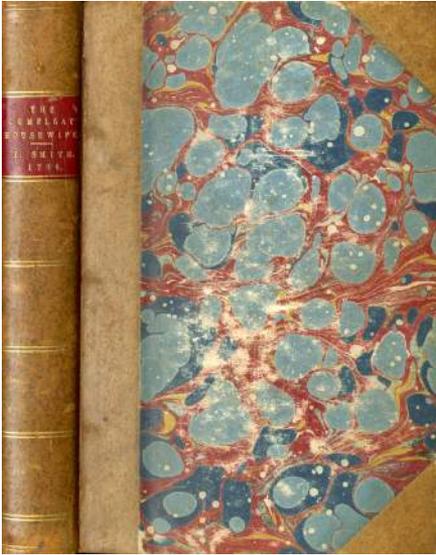
116: Mary Eales: Mrs. Mary Eales's Receipts



J. Brind, London, 1733. Second Edition. Book Condition: Good. Size: 8vo. Contemporary sheep recently rebaced. Title slight soiled with a few creases, a few minor spots of browning and staining, tear with loss of a bit of text to 67/8 and 69/70 and bottom corner torn of 69/70 and 71/72; lacking final ad leaf. (viii), 100, (2). Cagle 660, Simon 541.

The first edition was published in 1718. Her recipe "To Ice Cream" was an important advance, but does not quite arrive at ice cream. \$1500

117: Eliza Smith: *The Compleat Housewife: or Accomplish'd Gentlewoman's Companion*



J. Pemberton, London, 1734. Sixth edition. Book Condition: Very Good. Size: 8vo. Later half leather over marbled boards, hinges a little rubbed and one just starting to split. A fine, bright copy internally with six plates of place settings, with a few small tears at the attachment. Attractive George W. Eve bookplate inside the front cover. Cagle 996 (1727 1st ed.), Bitting 438.

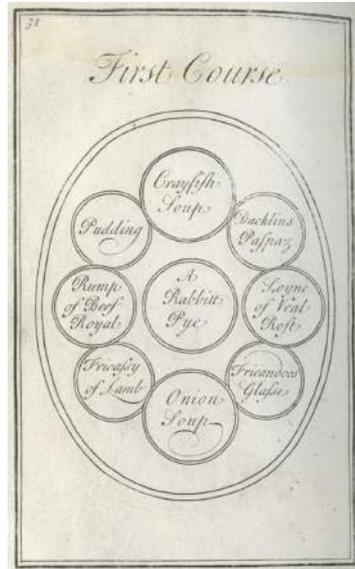
Originally published in 1727, *The Compleat Housewife* went through 18 editions over the next 50 years. It was the first published cookbook in America when William Parks printed it in Williamsburg in 1742. Famously contains the first printed recipe for ketchup - English Ketchup - a precursor of Worcestershire sauce made with shallots, anchovies, vinegar, wine, mace, ginger, cloves, pepper and mushroom liquor. **\$1350**

To make English Ketchup (117):

Take a wide-mouth'd bottle, put therein a pint of the best White-wine Vinegar; then put in ten or twelve Cloves of Eschalot, peeled and just brusied; then take a quarter of a pint of the best Lagoon White-Wine, boil it a little, and put to it twelves or fourteen Anchovies wash'd and shred, and dissolve them in the Wine, and when cold put them in the Bottle, then put in it Mace, Ginger sliced , a few Cloves, a spoonful of whole Pepper just bruised: and likewise put it two or three spoonfuls of Horseradish, then stop it close, and for a Week shake it once or twice a day; then use it; 'tis good to put into Fish Sauce, or any savoury Dish of Meat; you may add to it the clear Liquor that comes from Mushrooms.

118: Charles Carter: *The Compleat City and Country-Cook: or Accomplish'd Housewife*

A. Bettesworth and C. Hitch, London, 1736. Second Edition. Book Condition: Fair. Size: 8vo. Half leather, worn and rubbed, hinges cracking but binding sound - recent new lettering piece. Front endpaper torn, title stained with a few old ink marks, scattered mostly minor stains and browning, a few plates with ink scribbles in the margins. With 42 of 49 plates, the last two nearly detached and worn. viii, 329, (14). Lacking plates 14, 42, 43, and 46-49. The plates show table settings. Cagle 591, Bitting 78, Simon 298. **\$400**

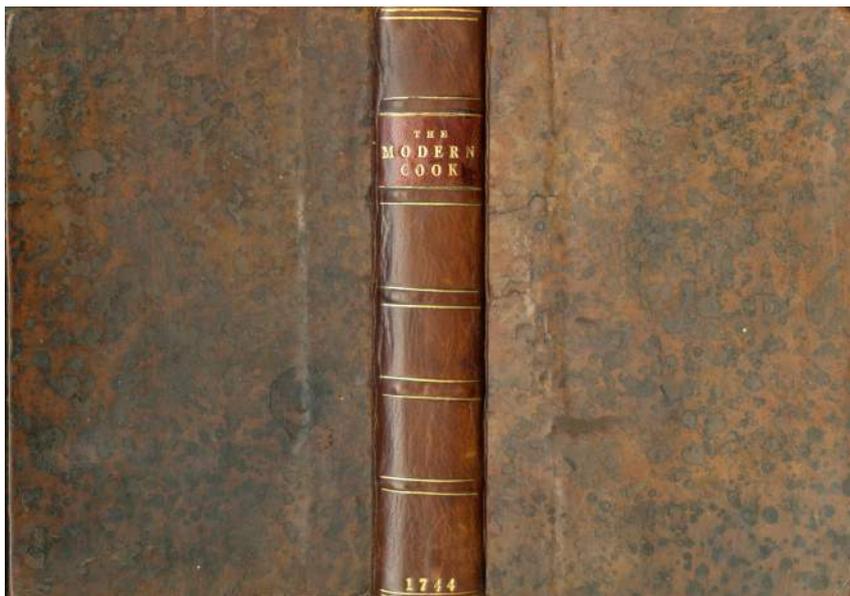


119: Vincent La Chapelle: *The Modern Cook*

Thomas Osborne, London, 1744. Third Edition. Book Condition: Very Good. Size: 8vo. Full contemporary mottled calf, rebacked. Scattered minor browning. xl, 432pp; 6 folding plates. one torn at the first fold and lacking the remainder. Cagle 803a (the 1736 ed.),

Originally published in English in 1733 (La Chapelle had been poached by Lord Chesterfield and brought to London), it survived early cries of plagiarism from Massialot (of which it is guilty) to become one of the lasting contributions to 18th century cuisine in both English and French - his is one of the first books where one can recognizably trace recipes through to the present day. It is also the first to suggest cutting green beans lengthwise ("French style") and, perhaps straining the limits of credulity to provide something novel for the English palate, there is a recipe for a tea flavored custard.

\$1850



A Cow-heel Pottage (119):

Put in your pot Seven or Eight Pounds of Buttock of Beef, a Leg of Mutton cut in two, three or four Pounds of a Leg of Veal, and the Knuckle of a Ham; put your Pot over the Stove, till the Meat sticks a little to it; pour in some Broth, without Fat; put in also a Fowl, and an old Partridge, a Mignonette, some Carrots, Parsnips, Turneps, and a Bunch of Celery, and let it boil very slowly: Boil your Cow-heel, and finish the Doing of it in a little Braise, that is, in a good Seasoning; when all is ready, take the Crusts of French Rowls, and put them into a Stew-pan; strain some clear broth upon them, taking off all the Fat, and let them soak and simmer a While over the Stove; then put it into the Soup-dish, and with your Cow-heel upon it; lastly, fill it up with Borth, serve it very hot, and let it be well tasted.

120: Louis Lemery : A Treatise of All Sorts of Food, Both Animal and Vegetables: Also of Drinkables

John Taylor, London, 1745. Fourth Edition (for the first edition, see item 111). Book Condition: Very Good Size: 8vo. Full contemporary calf, rebacked. Scattered foxing and browning, signature crossed out on first page, tears to the edges of a few pages in the index 1. xii, 372, (24)pp. \$750

121: Eliza Smith: *The Compleat Housewife; or Accomplish'd Gentlewoman's Companion*

R. Ware, London, 1750. 14th edition (see item 117 for the 6th ed.). Book Condition: Good. Size: 8vo. Full contemporary diced calf, hinges rubbed and weak, frontis and title detached and browned but present. Lacking the folding plates of table settings. Light foxing. (xviii), 392, xvipp. Cagle 997 (9th ed.), Bitting 438. \$450



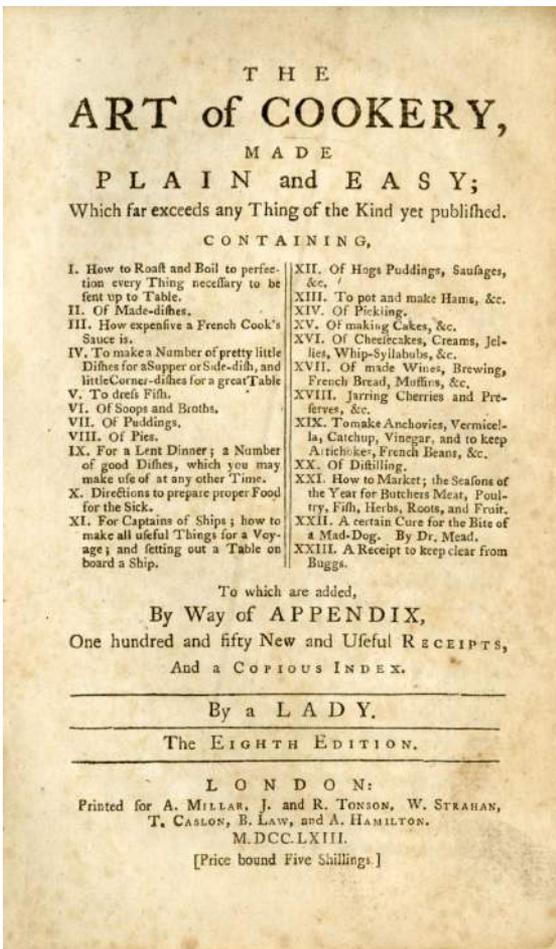
To make a currey the Indian way (122):

Take two small chickens, skin them and cut them as for a fricasey, wash them clean, and stew them in about a quart of water, for about five minutes, then strain off the liquor and put the chicken in a clean dish; take three large onions, chop them small and fry them in about two ounces of butter, then put in the chickens and fry them together till they are brown, take a quarter of an ounce of turmerick, a large spoonful of ginger and beaten pepper together, and a little salt to your palate; strew all these ingredients over the chickens whilst it is frying, then pour in the liquor, and let it stew about half an hour, then put in a quarter of a pint of cream, and the juice of two lemons, and serve it up. The ginger, pepper, and turmerick must be beat very fine.

To make ice-cream (122):

Take two pewter-basons, one larger than the other; the inward one must have a close cover, into which you are to put your cream, and mix it with raspberries, or whatever you like best, to give it a flavour and a colour. Sweeten it to your palate; then cover it close, and set it into the larger bason. Fill it with ice, and a handful of salt: let it stand in this ice three quarters of an hour, then uncover it, and stir the cream well together; cover it close again, and let it stand an hour longer, after that turn it into your plate. These things are made at the pewterers.

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



A. Millar, London, 1763. Eighth edition. Book Condition: Very Good. Size: 8vo. Rebound in modern red cloth. Light foxing, finger soiling, a few mild creases internally, title page a little loose - a nice, clean copy overall. Facsimile signature of Glasse on page one. vi, (24), 384, (24)pp. Cagle 702, Vicaire 414.

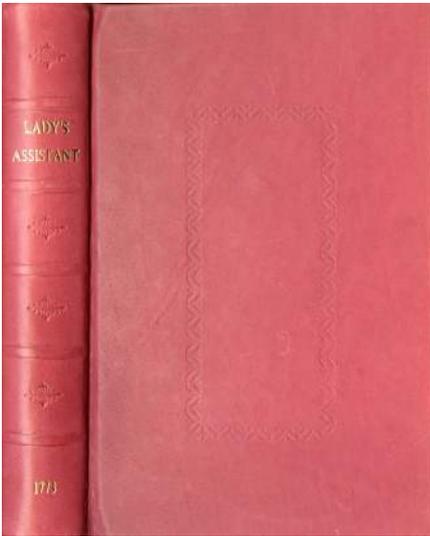
Eighth edition of perhaps the most influential of all English 18th century cookbooks. Though her advances were partly fictitious, and

her cookbooks were heavily plagiarized from Eliza Smith and, especially, *The Whole Duty of a Woman* (1737), she was responsible for the first English curry recipe "To make a currey the Indian way" and an early recipe for raspberry ice cream, one of the earliest in an English cookbook, only predated by one in Bailey's *Dictionarium Domesticum* (1736). 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). \$750

123: Sarah Harrison: *The House-keeper's Pocket-Book, and Compleat Family Cook*

C. and R. Ware, London, 1764. Eighth Edition. Binding: Book Condition: Good. Size: 8vo. Rebound in brown buckram, old recipe for turpentine on endpaper, the dedication page (To all the good house-wives in Great Britain) has loss of 1.5 inches to bottom part of the page; this has been relined with old paper but with the loss of about a dozen words, pages 102-106 have had some tears repaired with archival japanese paper and wheat paste, p. 124 likewise, tear to 202 with no loss, and the bottom half of the last page of index lacking replaced with old paper. Twenty woodcuts of table settings. (iv), 215, (23 pp. Tables of Interest), 36 pp. (Every One Their Own Physician), 6pp. Cagle 724 (1760 ed.), Bitting 217, Vicaire 438 (1755 ed.). **\$550**

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



J. Walter, London, 1773. First Edition. Book Condition: Very Good. Size: 8vo. Rebound in red calf, added endpapers on old paper. Small tear and stain to title, browning to last few pages, two pages in the middle with marginal paper repairs, old library stamp to the first page of the introduction - bright, clean copy overall. iv, 408, (9)pp. Cagle, 861, Vicaire 572, Bitting (1778 ed.)

The early editions are all scarce - a mix of indigenous British food and adapted French recipes. Mason mostly succeeds in striking a nice balance. **\$1500**

125: Ann Peckham: *The Complete English Cook or Prudent Housewife*

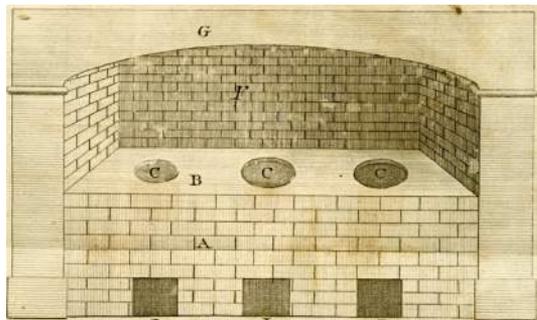
Griffith Wright, Leeds, 1773. Second Edition. Book Condition: Fair. Size: 8vo. Full contemporary calf, worn, loss of leather at spine ends. Mild foxing internally and 5 pages with a burn hole through them, with loss of text to about a dozen recipes - apparently someone cooking a Fricasay of Pigs Feet and Ears by candlelight. iv, 5-201, 34 pages of menus, 9pp of index. Cagle 919 (for the 1767 1st ed.), Bitting 360, Oxford 96 - the latter two identifying the Second Edition as 1771.

A bevy of good seafood recipes - herring, mussels, shrimps, prawns, oysters, cockles, spats, plaice, lamprey, eels, and especially lobster. Also Sham Crab made in an old crab shell out of calf's liver, anchovy liquor and lemon juice. \$750

126: Elizabeth Raffald: *The Experienced English Housekeeper*

R. Baldwin, London, 1776. Fifth Edition. Book Condition: Good. Size: 8vo. Full contemporary calf, worn, corners rounded, recently rebacked. Moderate browning internally, chipping to title and early pages, the two folding plates of place settings torn off at the first fold and incomplete, the folding stove plate is complete. Signed by Raffald on the first page. iv, 382, (18). Cagle 947 (8th ed.)

A tremendously successful cookbook originally published in Manchester in 1769 - no doubt inspired by her 16 (!) daughters, it includes perhaps the world's first recipe for macaroni and

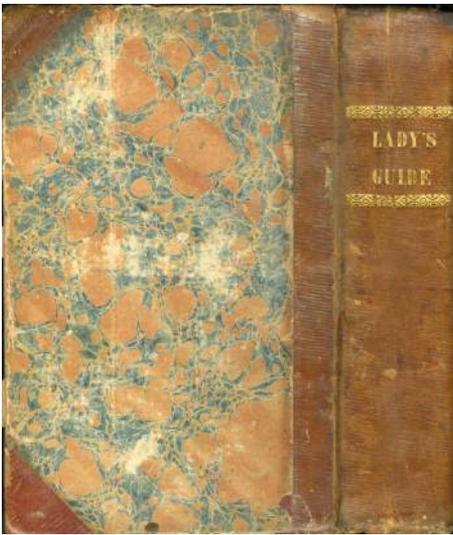


cheese. Sadly, it calls for parmesan and not fluorescent orange cheese, so it's unlikely that MY daughter would eat it. \$350

127: Elizabeth Raffald: *The Experienced English Housekeeper*

R. Baldwin, London, 1784. Ninth Edition. Book Condition: Good. Size: 8vo. Previous owner's signature in ink. Early half leather, worn, rubbed, corners bumped. Moderate browning internally, chipping to title and early pages, browning to endpapers, old signature and armorial bookplate. With a frontis of Raffald, a folding plate of a stove and two folding plates of place settings. Index leaves chipped and browned with a few paper repairs and contemporary marks. Signed by Raffald on the first page. viii, 384, (14). Cagle 946. **\$450**

128: Mary Cole: *The Lady's Complete Guide; or Cookery and Confectionary in all their Branches.*



G. Kearsley, London, 1789. Second Edition. Book Condition: Good. Size: 8vo. Previous owner's book-plate on front pastedown. Early half leather over marbled boards, worn but sound. Lacking the front endpaper, title trimmed close at the bottom with loss of date and publisher. Scattered foxing and browning, heavier in spots, scattered mostly minor stains some apparently from wax;

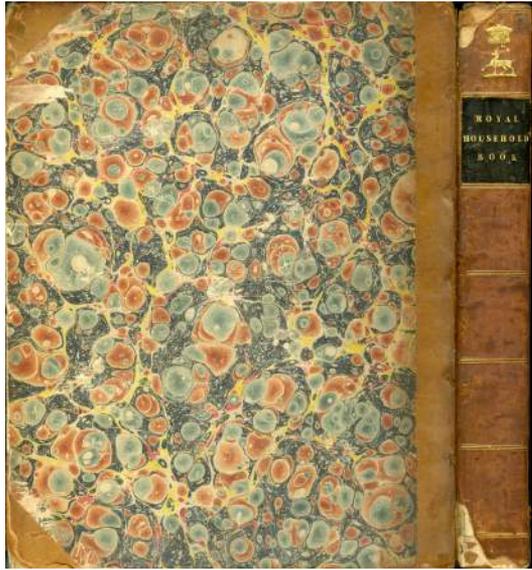
mostly quite clean. xx, xxviii, 564pp (503-564 comprise the Complete Brewer and the Family Physician). Cagle 623 (the 3rd edition), Bitting 94, Simon 363.

A prodigious collection of recipes - Cole was noteworthy in being the first author to include a list of the sources of her recipes. She specifically cites Glasse, Mason, Raffald and Farley as authors who borrowed much without acknowledgment. **\$950**

129: A Collection of Ordinances and Regulations for the Government of the Royal Household, Made in Divers Reigns. From King Edward III to King William and Queen Mary. Also Receipts in Ancient Cookery.

John Nichols for the Society of Antiquaries, London, 1790. First Edition. Book Condition: Good. Size: 4to. Contemporary half leather over marbled boards. Hinges cracked but held by cords. Four bookplates on endpapers, some overlapping, scattered foxing internally, heavier in spots, clean otherwise. xxii, 476pp. Cagle 624, Bitting 532.

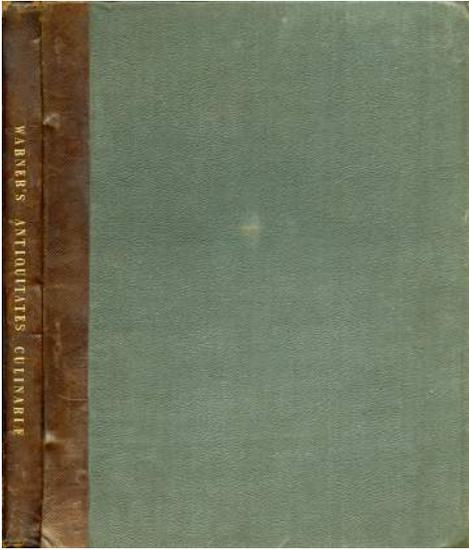
Scattered food mentions in the ordinance section (including a long section "A Declaration of the Particular Ordinances of Fares for the Dietts to be Served to the King's Highness, the Queen's Grace...") and then transcription of a ca. 14th century cookery manuscript from page 425 to the end. \$600



Rassyolys [ravioli] (130):

Take swynes lire and sethe hit, and hewe hit smalle, and do thereto zolkes of egges, and medel hit wel togedur, ande make hit right souple, and do thereto a lytel larde mynced, and grated chese, and poudor of ginger, and of canelle; then take and make balles thereof as gret as an appull, and wynde hom in the calle of the swyne, every balle by hymself; then make a coffyn of paste schapet attur hit, and lay hit therin, and bake hit; and when thai byn baken, take zolkes of egges, and bete hom welle in a vessell, and do therto suger, ande gode poudor, and colour hit with saffron, and poure above, and serve hit forthe.

130: Warner, Rev. Richard (ed.): **Antiquitates Culinariae, or Curious Tracts Relating to the Culinary Affairs of the Old English**



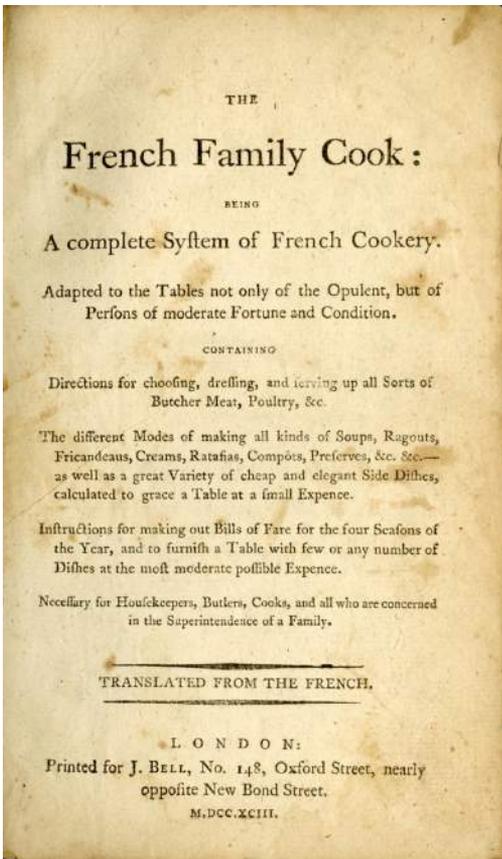
R. Blamire, London, 1791. First Edition. Book Condition: Good. Size: 4to. Original 1/4 leather over cloth, hinges starting to split, modest wear to boards. Some soiling and discoloration to title and frontis, scattered slight worming, but otherwise quite clean internally. lx, 137pp. Cagle 1049, Bitting 485, Vicaire 873, Simon 1607. Two aquatints, one

folding of a peacock feast (that is reputed to have been removed for copyright concerns, but is nearly always present).

Includes the famous ca. 1390 manuscript cookery known as *Forme of Cury* (so named by Samuel Pegge when he first published it in 1780) which was compiled by the cooks of King Richard II, a similar manuscript cookbook called *her Ancient Cookery A.D. 1381* a third which Warner reprints from "A Collection of Ordinances and Regulations for the government of the Royal Household" which was published the year prior, a short collection of recipes for the preservation of fruit, and two inthronizations which include detailed lists of provisions and menus and are from 1465 and 1504. \$1050



131: Menon: **The French Family Cook**



J. Bell, London, 1793.
First Edition. Book
Condition: Very Good.
Size: 8vo. Full
contemporary tree calf
with a later rebacking and
new endpapers. Lettering
piece chipped, scattered
foxing, last few pages
heavily browned and final
page with a number of
tape repairs; still about
very good. xxiv, 342pp.
Cagle 872, Bitting 554,
Simon 714

The first English edition
of Menon's hugely
influential *Cuisinière
Bourgeoise* (1746).
Menon's aims were
similar, if a bit more

rarefied, to Hannah Glasse's - to bring practicality and common sense to cookery. For comparison, Menon's recipe "To Roll a Turkey" and La Chapelle's "Young Turkeys in the Shape of a Foot-Ball" are very similar, but the former leaves out the veal, calf's udder, partridges, pistachios, and truffles. **\$1950**

Sauce à la Remoulade (131):

Put into a stew-pan a shallot, parsley, scallions, a little garlic, an anchovy, and some capers, the whole shred very fine; dilute it with a little mustard, oil and vinegar.

Blaumanger to Potage (130):

Take capons and sethe hom, and when thei arene yfothen, take hom up; then take almondes and blaunche hom and bray hom, and tempur hom wyth the broth, and do hit in a pot, and set hit on the fyre and boyle hit, and do therto rys parboylet; and take the brawne of the capons and cese hit smalle, and do therto; and take pyne or almondes and cut hom on foure, and frye hom in grese, and do therto; and put therto sugur, and dresse hit forthe, and floresh hit with red annys in confeit.



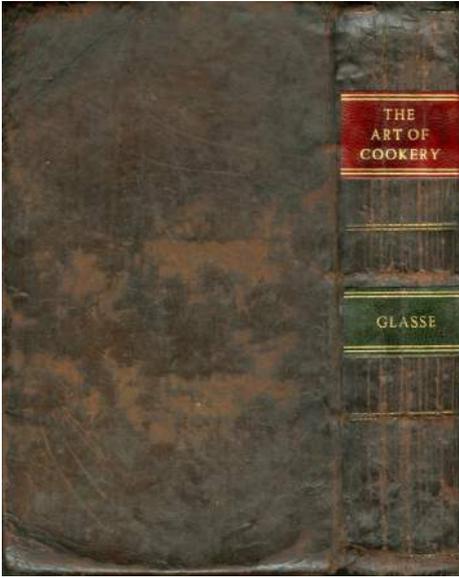
A Pecokk Feast.

*The lower part of a Bristol monumental plate
in the Church of St. Margaret, Berkeleys Lane, Norfolk.
From a periscopal work, published by M^r. Carter. Style, fourth volume.*

At a Feeste Roiall Pecokkes Shall be Dight on This Manere (130):

Take and flee off the skynne with the fedurs taylor and the nekke, and the hed theron; then take the skyn with all the fedurs, and lay hit on a table abroad; and strawe theron grounden comyn; then take the pecokke, and roste hym, and endore hym with rawe zolkes of egges; and when he is rosted take hym of, and let hym coole awhile, and take and sowe hym in his skyn, and gilde his combe, and so serve hym forthe with the last cours.

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



A. Millar, Dublin, 1795.

Later Edition. Book

Condition: Very Good. Size: 8vo. Full contemporary calf, neatly rebacked and with new endpapers. Modest foxing and staining internally, old signature to title page. Cagle 706 (1796 London ed.).

Interestingly, Glasse has changed her very early ice cream recipe from raspberry to apricot, possibly in response to Raffald's recipe

(these are the the second and third recorded recipes for ice cream in English cookbooks). **\$500**

133: Mrs. Frazer: The Practice of Cookery, Pastry, Confectionary, Pickling, and Preserving

Peter Hill, Edinburgh, 1800. Third Edition. Book Condition: Good. Size: 8vo. Full contemporary calf worn, spine rubbed and dry, hinges weak but binding still sound. Old ownership signature to title page, scattered minor foxing and staining, discoloration in the gutter at the end. xvi, 270pp with two plates at the rear, one of trussing, the other a table setting. Cagle 690, Bitting 166.

Based on Susanna Maciver's *Cookery and Pastry*, which was published in Edinburgh in 1773 for pupils at Maciver's school where Mrs. Frazer taught. A good, professional cookbook with a Scottish bent. **\$500**

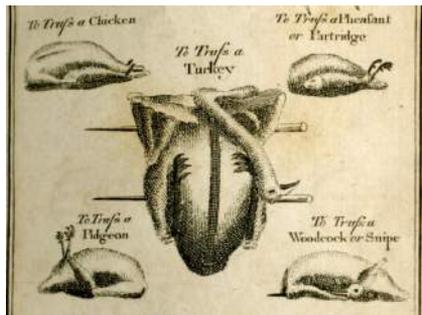


134: John Mollard: The Art of Cookery Made Easy and Refined

For the Author, London, 1802. Second Edition. Book Condition: Very Good. Size: 8vo. Rebound in full mustard cloth, scattered foxing, uniform mild browning. Large paper copy, 9 1/8" tall. xxiv, 314, (21). 12 plates of table settings, one loose and worn at the edges. Cagle 881, Bitting 328. **\$850**

135: Mrs. Frazer: The Practice of Cookery, Pastry, Confectionary, Pickling, and Preserving

Peter Hill, Edinburgh, 1804. Fourth Edition. Book Condition: Very Good. Size: 8vo. Full contemporary calf worn, neatly rebacked. Scattered minor foxing and staining, quite clean overall. (iv), 304pp with two plates at the front, one of trussing, the other a table setting. Cagle 691. **\$500**



136: William Kitchiner: Apicius Redivivus. The Cook's Oracle

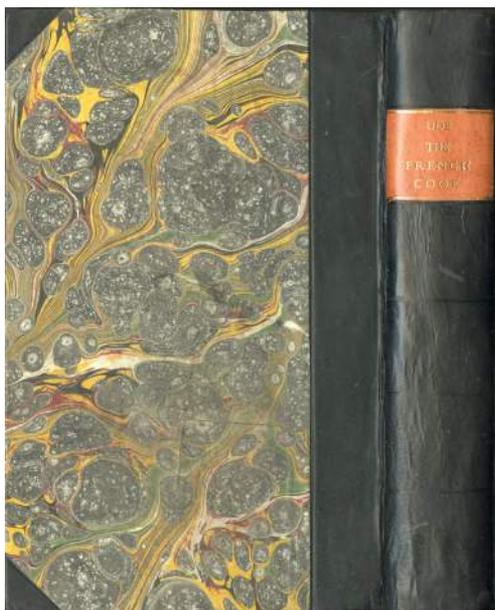
John Hatchard, London, 1818. Second Edition. Book Condition: Very Good. Size: 8vo. Previous owner's signature in ink. Rebacked in calf over original marbled boards. Scattered foxing, heavier to endpapers, otherwise a clean, bright copy. With the marketing table as frontis and the Anacreontic Song at the rear. lvii, 58-592, 8pp. Cagle 798, Bitting 262.

Famous for his prep work to dishes approach to cookery, Kitchiner's Cook's Oracle was enormously popular throughout the 19th century. His love of and mastery of condiments was exemplified by his Magazine of Taste - a table display with 28 condiments, essences and spices to suit any palate ("if Cayenne Pepper and Garlick have not completely consumed the sensibility of his palate"). **\$750**

The Velouté (137):

Take much about the same quantity of consommé and of sauce tournée, and reduce them over a large fire. When this sauce is very thick, you should have some thick cream boiling and reduced, which you pour into the sauce, and give it a couple of boilings; season with a little salt, and strain through a tammy. If the ham should be too salt, put in a little sugar. Observe, that this sauce is not to be so thick as the béchamel.

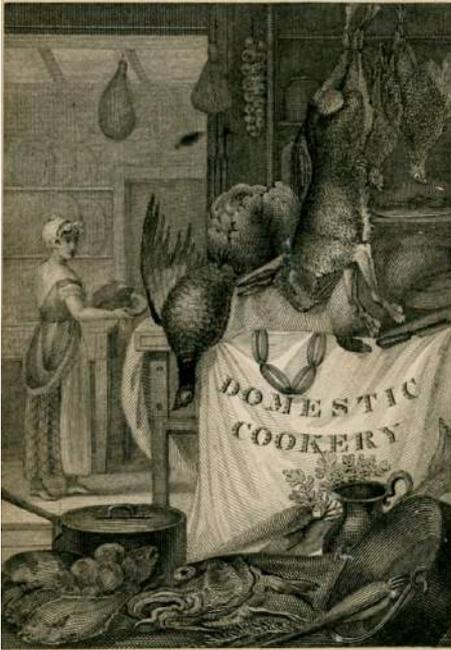
137: Louis Eustache Ude : The French Cook



John Ebers, London, 1819.
Sixth Edition. Book
Condition: Very Good.
Size: 8vo. Attractively
bound in modern half
leather over marbled
boards. Light foxing
internally, heavier to title
and frontis portrait, and
some offsetting from the
plates, otherwise clean.
xlvii, 382pp, eight plates of
table settings. Cagle 1039
(Ninth ed.) Bitting 471,
Simon 1516 (9th ed.).

Ude, once chef to Louis XVI, exemplifies a high point in British cuisine - after Waterloo, French chefs showed up on the shores of England in droves, and found a willing audience in the suddenly bulging midsections of the suddenly burgeoning middle-class. As Ude says in the Advice to Cooks section, "I dare affirm, that Cookery in England, when well done, is superior to that of any country in the world." But it wasn't to be, and this period represents a sort of high-water mark for British cuisine. **\$750**

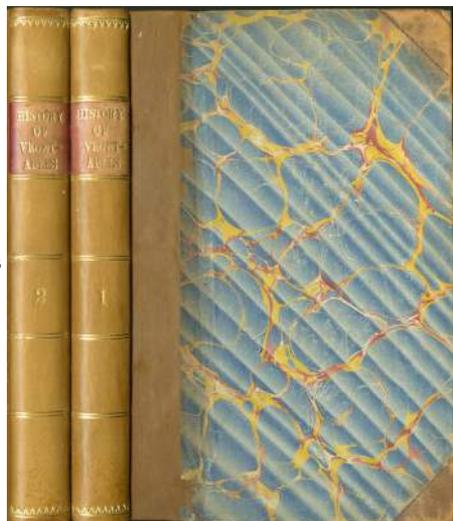
138: Rundell, Maria Eliza Ketelby: A New System of Domestic Cookery



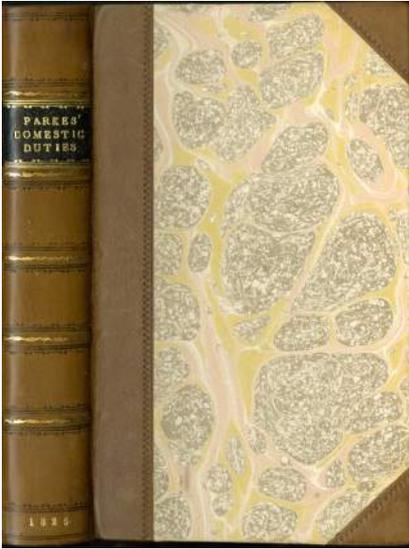
John Murray, London, 1822.
Book Condition: Very Good.
Size: 8vo. Previous owner's book-plate on front pastedown. Contemporary half leather over marbled boards, spine gilt in compartments, worn at the corners, hinges rubbed. Scattered foxing, plates browned, a few creases internally. lii, 348pp with 9 plates and a frontis. Originally published in 1806. Cagle 973 (1824 ed.), Bitting 410. \$200

139: Henry Phillips: History of Cultivated Vegetables; Comprising Their Botanical, Medicinal, Edible, and Chemical Qualities; Natural History; and Relation to Art, Science, and Commerce

Henry Colburn, London, 1822.
First Edition. Book Condition: Very Good. Size: 8vo. 2 volumes in half leather in original boards but attractively respined; corners worn and dry. Clean, well margined copy of the first edition - it was almost immediately reprinted in the same year. vii, 383; 430pp. \$500



140: Frances Byerley Parkes: Domestic Duties; or, Instructions to Young Married Ladies, on the Management of Their Households

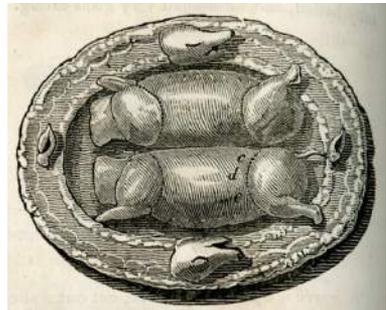


Longman, Hurst, Rees, Orme, Brown, and Green, London, 1825. Second Edition. Book Condition: Very Good. Size: 8vo. Attractively rebound in half calf over marbled boards, discoloration to top margin in one section, otherwise clean internally. ix, 487pp with a folding table. Cagle 914

Carving, sincerity, wine cellars, the dangers of the pursuit of pleasure. Stuffy advice for nearly any occasion. **\$450**

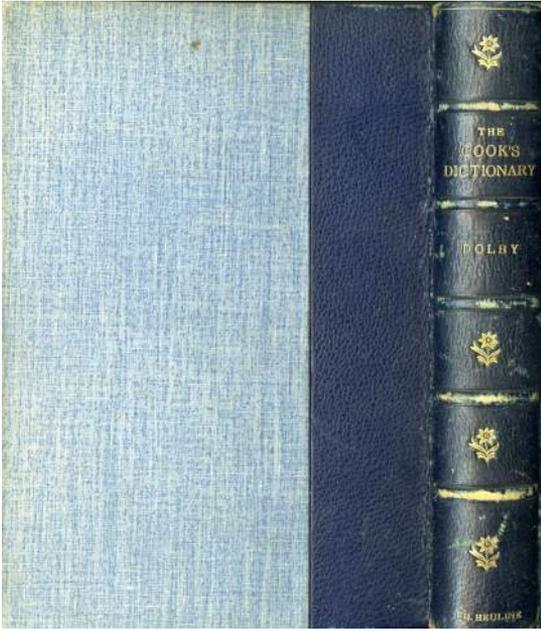
141: William Kitchiner: The Housekeeper's Oracle; or, Art of Domestic Management

Whittaker, Treacher, and Co., London, 1829. First Edition. Book Condition: Very Good. Size: 8vo. Contemporary boards rebaced and recorned. Wear at edges and some surface marks to the leather but still attractive. Mild scattered foxing internally, offsetting from frontis onto the title page. With the fish bookplate of food writer Alan Davidson on the front pastedown. (iv), 344pp. Cagle, 803, Simon 920.



Intended as a companion volume to his Cook's Oracle, it has information on seasonal fruits, vegetables and game, carving, dealing with servants, etc. **\$500**

142: Richard Dolby: *The Cook's Dictionary, and Housekeeper's Directory: A New Family Manual of Cookery and Confectionery, on a Plan of Ready Reference Never Hitherto Attempted*



Henry Colburn and Richard Bentley, London, 1832. Second Edition. Book Condition: Very Good. Size: 8vo. Previous owner's book-plate on front pastedown. Later quarter leather, a bit of wear at the extremities. Small ink marks to frontis from ownership signatures on the verso, tear to added endpaper, light scattered stains, but

generally quite clean internally with 7 plates of Bills of Fare on green paper. Cagle 648 (1830 1st ed.), Simon 518 (1833 3rd.). Bitting 126.

An early adopter of the alphabetical organization, the entries are fairly exhaustive - e.g. Tomatas features separate recipes and instructions for a garnish of, ketchup, preserved, sauce Française and sauce a L'Italienne. **\$500**

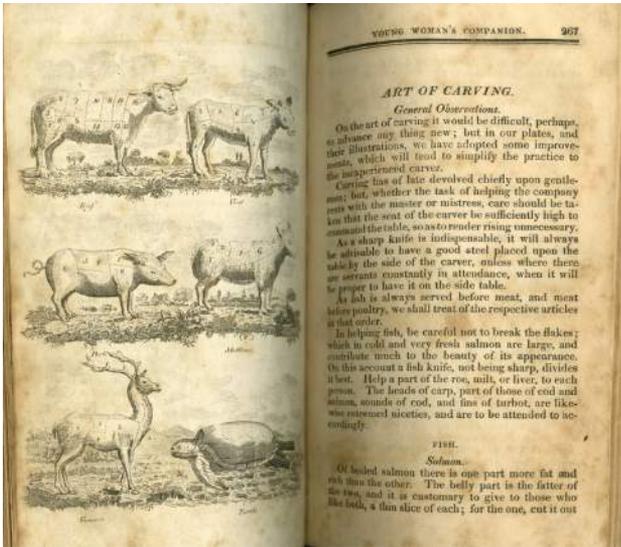
Tomatas - Sauce à L'Italienne (142):

Take five or six onions, slice and put them into a saucepan, with a little thyme, bay leaf, twelve or fifteen tomatas, a bit of butter, salt, half a dozen allspice, a little India saffron, and a glass of stock; set them on the fire, taking care to stir it frequently, as it is apt to stick: when you perceive the sauce is tolerably thick, strain it like a purée.

Sack Mead (143):

To every gallon of water put four pounds of honey, and boil it three quarters of an hour, taking care to skim it. To every gallon add an ounce of hops; then boil it half an hour, and let it stand till the next day; put it into the cask, and to thirteen gallons of the liquor add a quart of brandt. Let it be lightly stopped till the fermentation be over, and then stop it very close. If you make a large quantity, keep it a year in the cask.

143: The Young Woman's Companion or Female Instructor being a Guide to all the Accomplishments which Adorn the Female Character



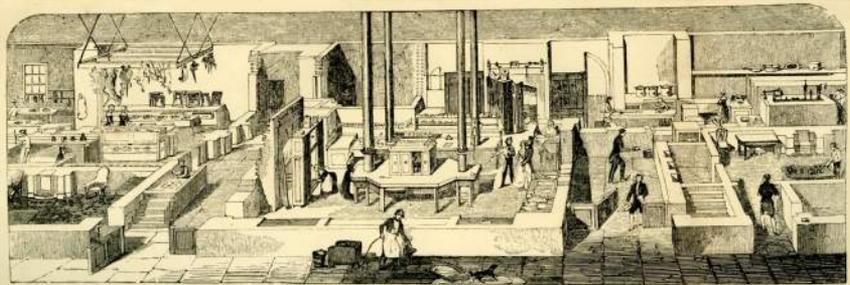
Nicholson,
Halifax, 1835.
Book Condition:
Good. Size: 8vo.
Rebound in
mustard-colored
cloth with gilt
title on the
spine, title page
is engraved and
is heavily foxed
and with two old
ownership
stamps, interior

pages have uniform age-toning and scattered soiling, text is easy to read. Contains six attractive plates depicting carving instructions in the first part and 2 pages of plates of handwriting in the second. Not in Cagle or Bitting - quite scarce even in the English editions. Undated - First English edition was 1814. 320pp, 344pp plus index.

A nice example of a top-down approach to household management with everything that you might wish a young woman knew about liquor, pickling, ox-rump soup, tarts, writing and geography. \$450

144: Alexis Soyer: *The Gastronomic Regenerator: A Simplified and Entirely New System of Cookery With Nearly Two Thousand Practical Receipts*

Simpkin, Marshall & Co., London, 1847. Fourth Edition. Book Condition: Very Good. Size: 8vo. Rebound in full brown cloth with a section of the original cloth laid back down on the front board. Foxing to frontis, old embossed stamp and small tear closed with Japanese paper on the title page. Scattered foxing including to the plates; folding plate of a bouquet de gibier, full page plate of the Soyer tendon separator, a folding plate of the famous Reform Club kitchen, seven other full page plates and a folding plate of a menu for a Reform Club dinner for Ibrahim Pacha, this last a bit browned at the edges. xl, 720, followed by 6 plates, 24, (2)pp. Cagle 1003 (1846 1st ed.), Bitting 443, Simon 1401 (Sixth ed.). **\$250**



145: One Who Has Tested the Receipts: *The Manual of French Cookery. Dedicated to the Housekeepers of Cooks of England Who Wish to Study the Art*

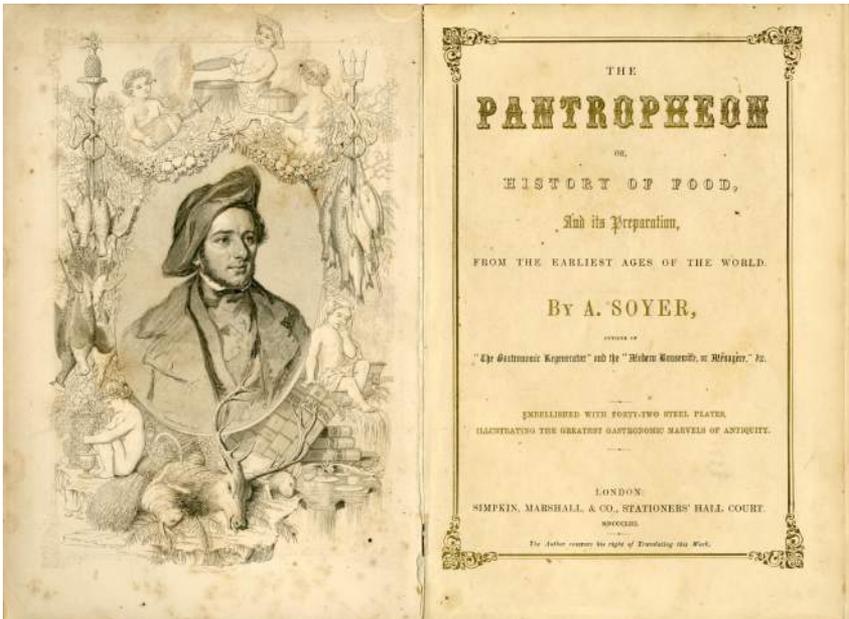
Chapman and Hall, London, 1853. First Edition. Book Condition: Very Good. Size: 8vo. Original green cloth, wear at head of spine, corners a little bumped, mild uniform age toning to pages. "Simplified for the benefit of the most unlearned." A wide collection of French, mostly bourgeois, cookery that attempts to make a case for French cuisine. "Frogs: Like the preceding receipts, this is a dish not palatable to English tastes, from prejudice; but that once conquered will be found delicate and good." Oxford (Appendix). **\$300**

146: Alexis Soyer: **The Pantropeon; or, History of Food, and its Preparation, from the Earliest Ages of the World.**

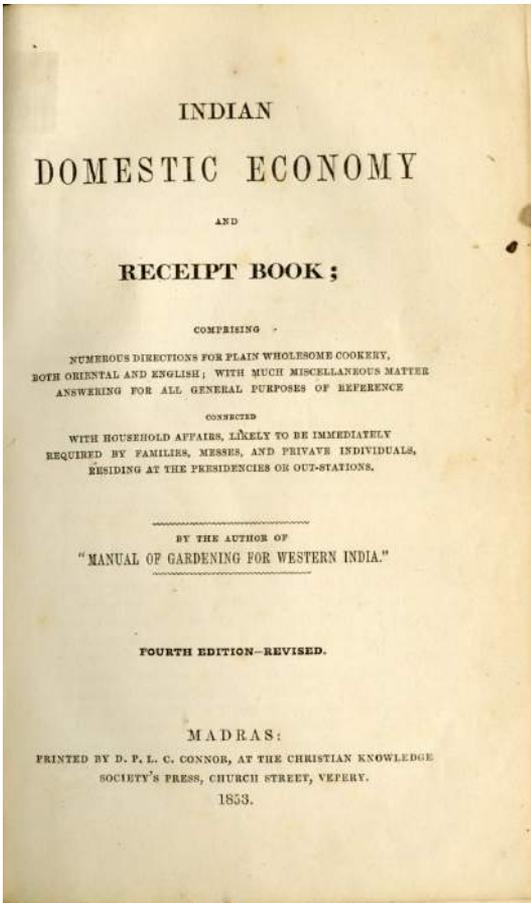


Simpkin, Marshall & Co., London, 1853. First Edition. Book Condition: Good. Size: 8vo. Original blue cloth, neatly rebaked with the spine laid back down. Steel-engraved frontispiece portrait of Soyer and 41 plates. Age toning and occasional foxing and staining, including to some of the plates - a few plates browned with small tears at

the edges. A good, sound copy of Soyer's sprawling history of gastronomy. xvi, 474, (2)pp. Cagle 1005, Bitting, 443, Simon 1405, Vicaire 798. **\$600**



147: Dr. Robert Flower Riddell: **Indian Domestic Economy and Receipt Book**



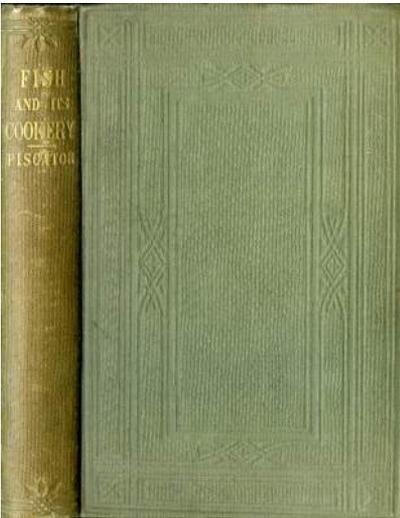
Christian Knowledge Society, Madras, 1853. Fourth Edition. Book Condition: Good. Size: 8vo. Previous owner's signature in ink. Contemporary half calf over marbled boards, rebaked with the spine laid back down functionally, but not professionally. Scattered mostly minor foxing and staining, scattered marginal pencil marks, and some dog eared pages. viii, 674pp (647-674 is an appendix containing an act regulating the post in India) Cagle 1102.

First published in Bombay in 1849, Riddell was an advisor to the Nizam of Hyderabad. Riddell's cookbook is one of the first great catalogs of Anglo-Indian cookery, the first Pan-Indian cuisine - ironic, because he went to great lengths to explain the vast differences between a number of the regional cuisines (noting, for example, that the Muslim and Hindu cookeries were as different as English and French cuisine). In his detailed descriptions of grinding the spices for curries, he notes that English gravestones and marble tablets were providing the substrate for curry grinding. \$750

Quoormah (147):

Slice and wash the mutton several times; pound the green ginger fine with a little ghee and salt, and rub over the meat; then warm the ghee and put in the sliced onions; when they become brown, put in the mutton and fry it well, adding the garlic ground up in a little water, also the cloves, cardomon seeds and pepper; when the meat becomes tender, put in the cream and almonds, and lastly the lemon juice and saffron; after a short time bring the stewpan down, and let it rest on an easy charcoal fire, when, in the course of twenty minutes, it will be fit for serving.

148: Piscator (William Hughes): A Practical Treatise on the Choice and Cookery of Fish



Longman, Brown, Green and Longmans, London, 1854. Second Edition. Book Condition: Very Good. Size: 12mo. Original stamped green cloth, light fading and wear to spine, slight bumping to corners. iv, 291pp.

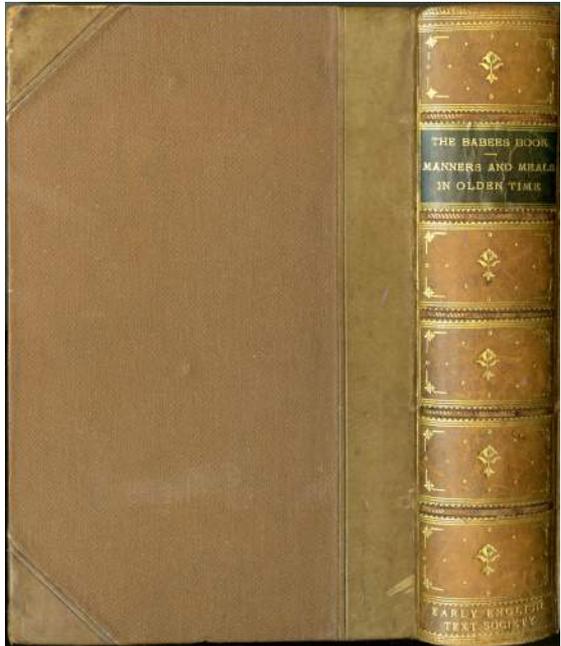
Descriptions of all sorts of fish along with instructions for cleaning, preserving, boiling, frying, baking, stewing, pickling, and currying, as well as the making of pies, sauces, and soups. Under the same pen-name, the author wrote a well regarded treatise on angling. **\$450**

To fry Turbot Cutlets (148):

Cut off the fish from the bones in cutlets of about a hand's breadth; take off any skin that may adhere to the dark side, but allow that on the pale side to remain. Sprinkle the pieces well with egg and bread-crumbs, and fry them in a plentiful supply of dripping. Brills, large plaice, flounders, and dories, may be prepared in the same way. The heads and bones will make a gravy for the fish.

149: Furnivall, Frederick J. (ed.): Early English Poems and Treatises on Manners and Meals in Olden Time: The Babees Book, The Boke of Nurture of Hugh Rhodes and John Russell, Wynkyn de Worde's Boke of Kervynge, The Book of Demeanor, The Boke of Curtasye etc.

Early English Text Society, London, 1868. Early Edition. Book Condition: Very Good. Size: 8vo. Early half leather over cloth boards, light wear and lifting to cloth, spine attractively gilt. Some foxing early on, otherwise clean. The second part, separately paginated, is French and Latin poems on similar subjects. cxxxvi, 405, 132pp. Cagle 692, Bitting 172.



Includes the Boke of Kervynge originally published, pre-fork, by Wynken de Worde in 1508. \$250

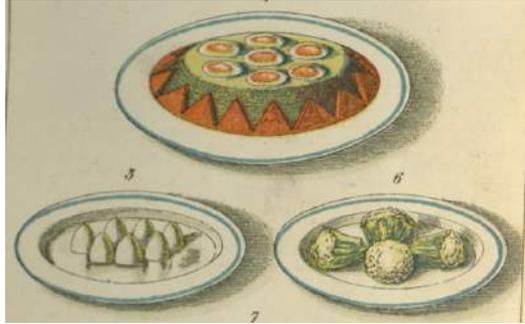
The sewynge of fysshe, The fyrst, seconde, & thyrde course (149):

1: To go to sewynge of fysshe: musculade, menewes in sewe of porpas or of samon, bacon herynge with suger, grene fysshe, pyke, lampraye, salens, porpas roasted, bake gurnade, and lampraye bake. 2: Gelly whyte and rede, dates in confetes, congre, samon, dorrey, brytte, turbot, halybut for standarde, base, troute, molette, cheuene, sele, eles & lamprayes roost, tenche in gelly. 3: Fresshe sturgyon, breme, perche in gelly, a loll of samon, sturgyon, and welkes; apples & peres roasted with sugar candy. Fygges of malyke, & raysyns, dates capte with mynced gynger, wafers and ypocras, they ben agreable, this feest is done, voyde ye the table.

150: Mary Jewry: *Warne's Everyday Cookery*

Frederick Warne, London, 1872. First Edition. Book Condition: Good. Size: 8vo. Full contemporary calf, worn at the corners, hinges a little rubbed but quite sound overall. Lacking everything before the table of contents

including the color frontispiece, but otherwise complete. (2), 364pp. Biting 246. In text illustrations and 7 chromolithograph plates. \$200



End

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