

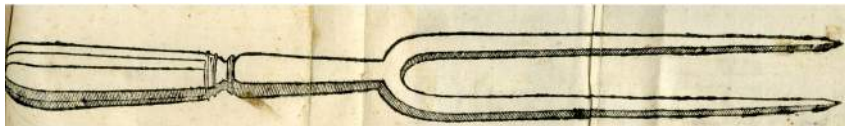
RELLENO

PAZZO COOKERY



Catalog Two

Pazzo Cookery
Catalog 2





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).

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All books are guaranteed as described and are returnable for any reason within 30 days of purchase. Payment by check, money order, credit card, bank wire or Paypal. Institutions billed according to their requirements. Reciprocal discounts to the trade. Postage is \$5 in the U.S. and at cost abroad, Massachusetts residents please add 6.25%.

Where the first catalog focused a little more on Europe, here we focus on the cookery of Mexico from the first published recipe book to the great Josefina Velázquez de León's series of foundational cookbooks celebrating the diversity of Mexican cuisine. You will also find a nice selection of English books, and a carefully chosen smattering of American and European books and a few items from the last catalog that I thought needed a second look (and price).

Contents:

Mexico: items 1-68

England: items 68-91

Elsewhere - items 92-111

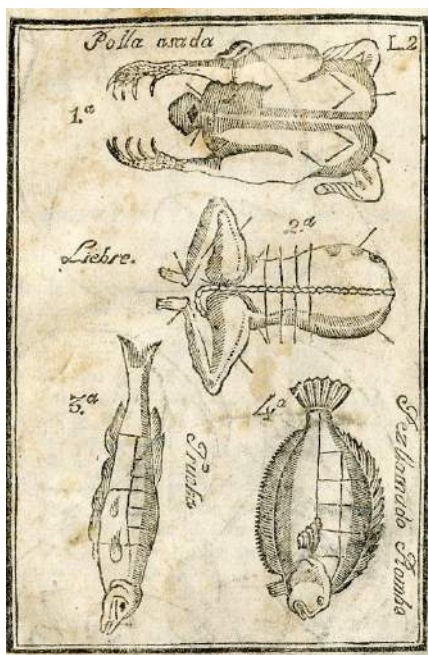


This fruit clown, intended for a child's party, was presumably not meant to be terrifying.

1: Blanquel, Simón (ed.): *Novisimo Arte de Cocina, ó Escelente Coleccion de las Mejores Recetas*

Alejandro Valdes, Mexico, 1831. First Edition. Contemporary acid calf, attractively speckled, spine a little rubbed, title page torn with significant loss to top right corner, a similar tear to page 3/4, lacking page 5/6, facsimiles of all three bound in, scattered foxing and stains, mostly minor, final index leaf stained and with a tear to the bottom corner with loss to one page number. Just about good overall. 245, 2 plates, xxviii pp. Cagle 1197.

The *Novisimo Arte de Cocina* shares the mantle of first Mexican cookbook with *El Cocinero Mexicana*, both published in 1831. 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. **\$1450**

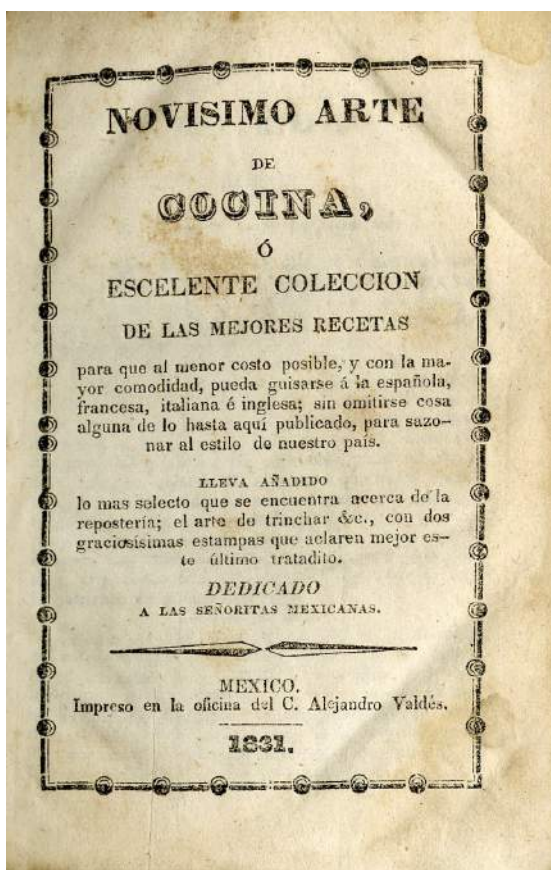


2: Blanquel, Simón (ed.): *Novisimo Arte de Cocina, ó Escelente Coleccion de las Mejores Recetas*

Alejandro Valdes,
Mexico, 1831. First
Edition.

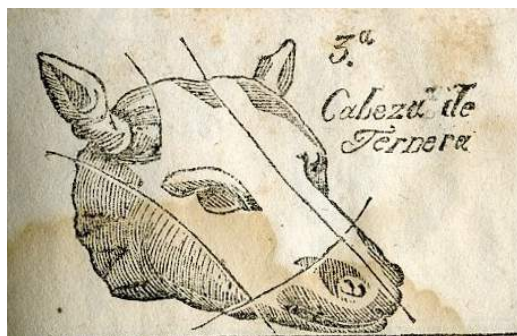
Contemporary acid
sheep, red morocco
spine label, slight
bowing to covers,
modest wear.

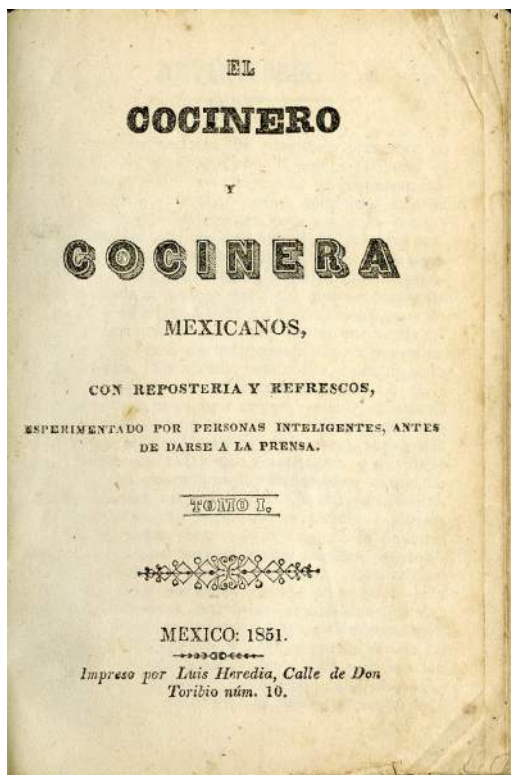
Scattered staining and
foxing, endpapers
stained, light
dampstain to bottom
edge through most of
volume; an attractive
and better than usual
copy overall of this
much used cocinero;
very good overall.
245, 2 plates, xxviii
pp. Cagle 1197.



More in the line of a
colonial cookbook than *El Cocinero* also published in 1831, with
many recipes from European sources, but a variety of classically
Mexican dishes are also
represented, including
drinks and desserts.
Nun's sighs, enchiladas,
and a mole recipe all
make an appearance.

\$3000





3: *El Cocinero y Cocinera Mexicanos, con Reposteria y Refrescos, Experimentado por Personas Inteligentes, Antes de Darse a la Prensa*

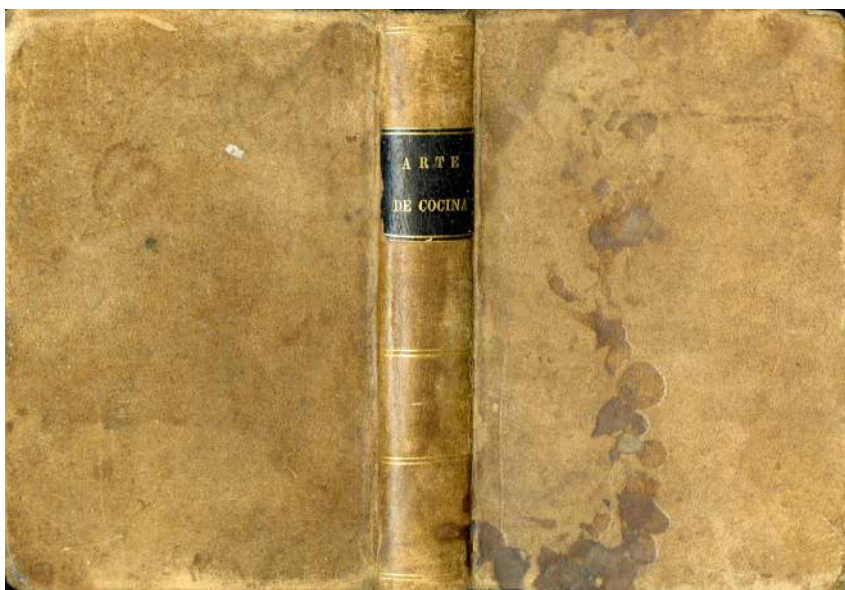
Luis Heredia, Mexico, 1851. First Edition. Rebound in full calf, light dampstain to edge of title and first few pages of both books, otherwise very clean internally. Lacking the final index leaf but otherwise complete, 2 volumes in 1 with a short section on gardening between the two; very good overall. Quite scarce. (4), 211, 8, 128, 14 (of 16)pp. Not in Cagle, Vicaire, Bitting, Palau, etc.

A specifically Mexican cookbook that pointedly states that table settings and outside influences will be dispensed with. Lots of rice, fish, chicken and nice recipes for tongue, menudo, squash, nopales, pipian, a barbecued cow head and chiles rellenos. **\$1500**

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

Besserer y Kienast, Philadelphia, 1852. 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 (see items 1 & 2) and first published in the United States in 1850. Though it was the first Spanish cookbook published in the U.S., it was unlikely that it was intended, even in part, for the U.S. market. Though not as completely Mexican as the other cookbook printed in 1831 with which it shares the first Mexican cookbook title (*El Cocinero Mexicano*), it contains a wide array of Mexican and Spanish recipes. **\$650**



5: Jules Gouffé: *El Libro de Cocina*

Ed. Rodriguez y Co. / Ed. Dublany Comp., Mexico, 1893. First Edition. 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, many of equipment, throughout (at least one, of a rabbit on a spit, by José Guadalupe Posada).

Though a student of Carême and one of the chief practitioners of 19th century haute cuisine, Gouffé's Mexican cookbook is exhaustive, presenting an



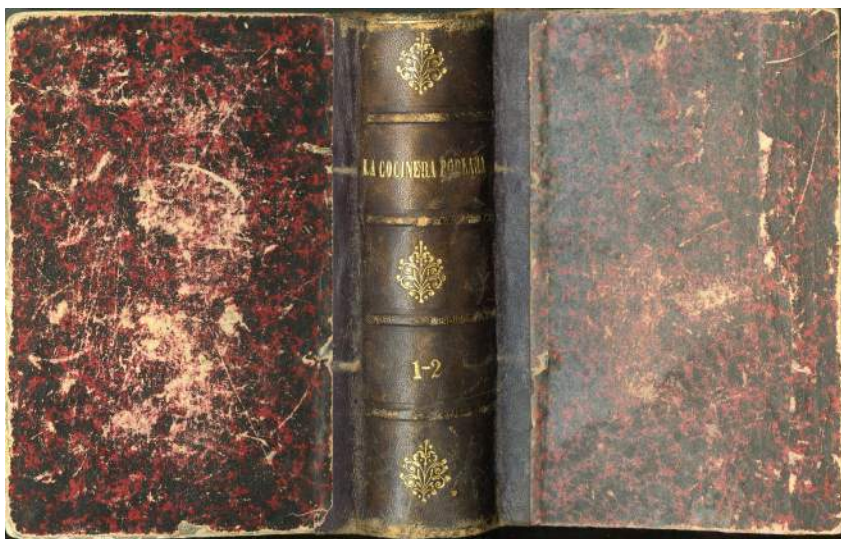
astounding selection of food from the most difficult to prepare to simple, everyday fare - paired with instructions on all facets of household management. The Mexican and Spanish section is more weighted toward the Spanish (there was an 1885 Madrid edition of Gouffé's cookbook) as the target market was 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. **\$1500**

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

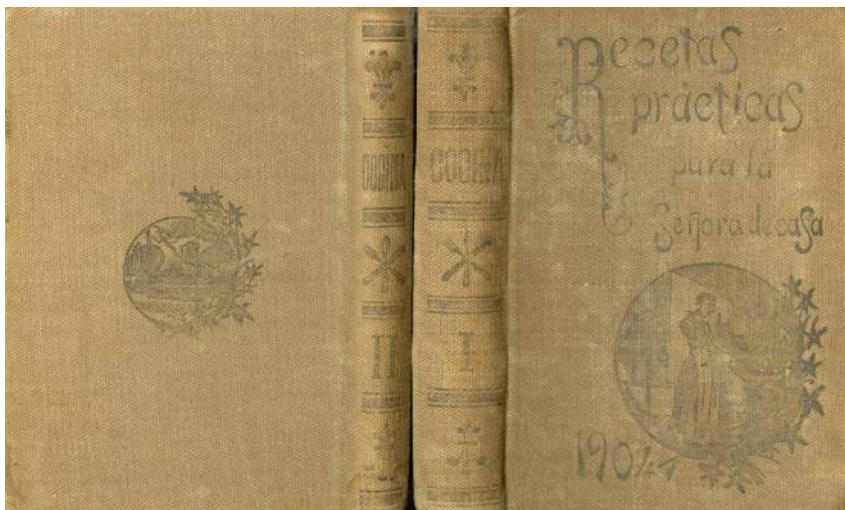
Narciso Bassols, Puebla, 1895. Fifth Edition. Contemporary 1/4 leather over marbled boards, two volumes bound as one. Mild foxing and age toning, a few small stains, light wear internally. 447pp, 342pp. Not in Cagle, Bitting, Vicaire, etc

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 twelve recipes for the famous Puebla dish mole poblano.

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. **\$500**



7: *Recetas Practicas Para la Señora de Casa:*
sobre cocina, reposteria, pasteleria, neveria, etc. y Aumento a la
Sexta Edicion



La Gaceta, Guadalajara, 1904. Fifth Edition. 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*), deserts 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. **\$400**

8: Antonio Blandina Torres: *La Cocinera Vegetariana*

Grupo de Propaganda del Centro Naturista de Mexico, Mexico, 1918. First Edition. Decorative wraps heavily worn and chipped, repair to upper corner, modest browning internally, old pen notes to title; good overall. 200pp

A nice early vegetarian cookery with menus and recipes along with some theory and scientific data on foods. **\$250**

9: Maria Ibarrola de Salceda: *Moderno Recetario de Cocina Mexicana*

Talleres Graficos "Michoacan", Mexico, 1929. First Edition.

Wear and staining to wraps, light browning internally. 176, (14)pp.

A wide variety of deserts, cocktails, sauces, and main dishes both European and Mexican. **\$150**

10: Alejandro Pardo: *Los 30 Menus del Mes*

Herrero Hermanos Sucs, Mexico, 1929. Fifth Edition. Cloth backed illustrated boards, modest wear, light browning to pages. 301pp

A nice example of a monthly cookbook, an enduringly popular form in Mexico, with detailed menus and instructions for each dish on each of the 30 days. **\$75**



11: Maria A. de Carbia: *Marichu va a la Cocina y Recibe con Distincion*

Patricio Sanz, Mexico, 1934. Second Edition. Original cloth heavily worn with 2" section of loss to spine; modest even browning to pages; good. 306pp

The second edition of this popular Marichu book - before Josefina Velazquez made Mexican food respectable, the most popular cookbooks featured international food. **\$50**

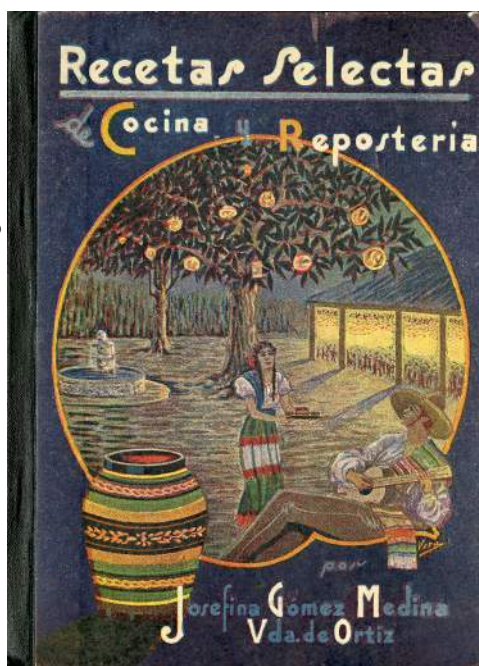
12: Maria A. de Carbia: *El Numero Dos de Marichu: Lo Que Toda Ama de Casa Debe Saber*

Patricio Sanz, Mexico, 1934. First Edition. Original cloth heavily worn, modest even browning to pages; good. 316pp. **\$50**

13: Josefina Gómez Medina Vda. de. Ortiz: *Recetas Selectas de Cocina y Reposteria*

Talleres Graficos,
Guadalajara, 1937. First
Edition. Original printed
boards, corners a little worn
and bumped, light soiling to
rear, quite attractive and
very good overall and
unmarked internally. 172pp

First edition, reprinted in
1939 and 1944, of a broad
based cookery. Cocktails,
salchichoneria, antojos and
regional dishes, salsas, etc.
\$200



In the 1930s Josefina Velázquez de León opened a cooking school, Academia de Cocina Velazquez de Leon, and a few years later founded a publishing imprint to print her cookbooks. These books spread the remarkable regional ingredients, recipes, and techniques from all over Mexico and created a national cuisine:

14: *Los 30 Menus*. 4th Ed., 1940. Wrappers worn and chipped, old pen phone number to front cover.; good. 120pp. **\$65**

15: *Platillos Regionales de la Republica Mexicana*. 1st ed., 1946. Original printed wrappers, light wear at edges; very good. 399pp with 8 pages of ads at rear. The first of her regional cookbooks and an enormously influential work, paving the way for the inclusion of regional dishes into a national cuisine. *Platillos Regionales* changed the Mexican cookbook forever. **\$300**



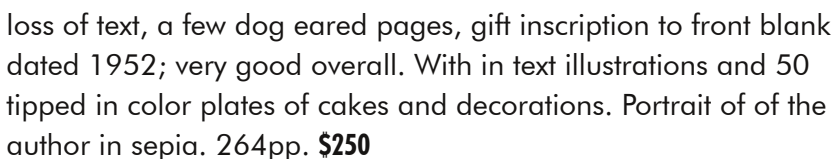
16: *Selecciones Culinarias: Reposteria Casera*. 1st ed., 1946. Original printed wrappers, tape repair to spine, minor stains, old recipe to front blank, light browning internally; good. 79pp. **\$65**

17: *Selecciones Culinarias: Postres Antiguos Mexicanos*. 1st ed., 1947. Original printed wrappers, a bit of wear and chipping on bottom right, light browning; very good. 83pp. **\$75**

19: *Selecciones Culinarias: Antojitos Mexicanos*. 1st ed., 1947. Original printed wrappers, cover stained, old pen note to cover and page 26, light browning internally; good. Undated ca. 1947. 72pp. **\$75**

20: *Selecciones Culinarias: Dulces Mexicanos*. 1st ed., 1947.
Light wear to original wraps, a bit of bio-predation to the lower
right corner; good. 82pp. **\$65**

22: *Pasteles Artísticos: Recetas de Pasteles Artisticamente Decorados*. 1st ed., 1949. Publisher's blue cloth, worn at edges, boards rubbed, modest browning internally, tear to corner of one leaf with no





23: *Cocina Poblana*. 1st ed., 1952. Original printed wrappers, light wear and browning - an unusually nice copy. 56pp. **\$125**

24: *Cocina Regional de Michoacan*. 1st ed., 1952. Original printed wrappers, light wear and creasing - a nice, bright copy. 56pp. **\$100**

25: *Cocina Yucateca*. 1st ed., 1952. Original printed wrappers, light wear; very good. 61pp. Classic Yucatan dishes like cochinita pibil, squash flower tamales and chirmole Meridano as well as a wide range of fish dishes. **\$125**

26: *Cocina de Nuevo Leon*. 1st ed., 1952. Original printed wrappers, light wear and general browning; good. 56, (6)pp. Machaca con huevo, cabrito, cajeta de membrillo and other classic regional dishes. **\$100**



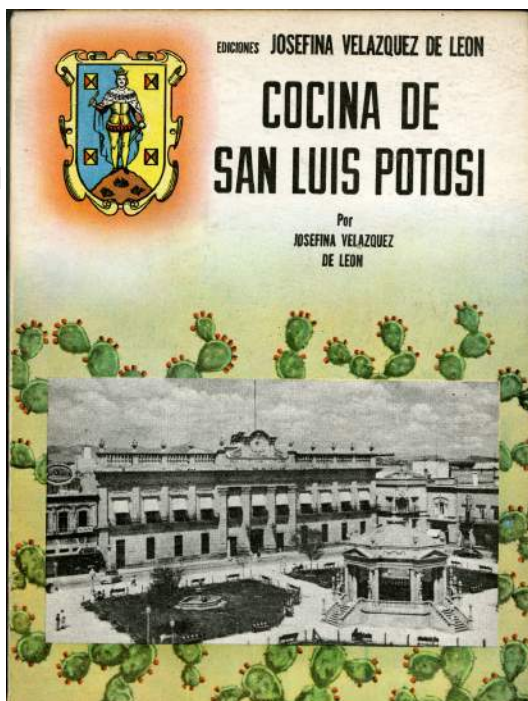
27: *Cocina de Chihuahua*. 1st ed., 1952. Original printed wrappers, light wear. 69, (3)pp. **\$125**

28: *Cocina de Zacatecas*. 1st ed., 1957. Printed card covers, a bit of wear and bumping at corners; very good. No title page, as printed, preface dated 1957. 127, (6)pp with 6 pages of photos, unpaginated after the preface. A wide selection of cookery from Zacatecas and Fresnillo collected from Josefina's classes there. Caldo, gorditas, conejito. **\$175**

29: *Cocina de Abolengo*. 1st ed., 1952. Printed card covers with a dust jacket - light wear to jacket, mild browning to pages. 360pp. A substantial cookery of old time Mexican (i.e. mostly Spanish) recipes. **\$175**

30: *Cocina de San Luis Potosi*. 1st ed., 1957. Printed card covers, light wear at edges, mild browning to pages; very good. 136pp. 155 recipes including cabuches, Enchiladas Potosinas, and a nice group of atoles. **\$150**

31: *Cocina Criolla de Nueva Orleans*. 1st ed., 1952. Modest wear and browning, scattered stains to cover, old owners name to top of front cover. Mild browning internally, otherwise unmarked; good. 98pp. The only one of Josefina's regional cookbooks to fall outside of Mexico. **\$100**





32: *Los 365 Menus del Año...Obra Dividida en 12 Folletos*. 1st ed., 1952. 12 volumes in original printed wrappers, modest wear, some age toning to pages, a few mostly minor stains, January heavily worn at the edges, most are in very good condition, a few good. Scarce complete set of monthly menus and recipes. **\$650**

33: *Las Mejores Recetas de Cocina y Reposteria de la Academia de Cocina Velazquez de Leon*. 1st ed., 1952. One volume of the 3-volume set. Original printed card covers with jacket, light wear at the edges, jacket with a few small tears at edge; very good overall. **\$125**



34: *Cocina Moderna en los Aparatos Modernos*. 1st ed., ca. 1952. Original printed wrappers, modest wear and light browning. Lacking or without a title page. 136pp. **\$125**



35: *Primeras Comuniones*. 1st ed., 1952. Discoloration to cover, light browning, very good otherwise. 25pp with a few pages of ads at the rear. **\$50**

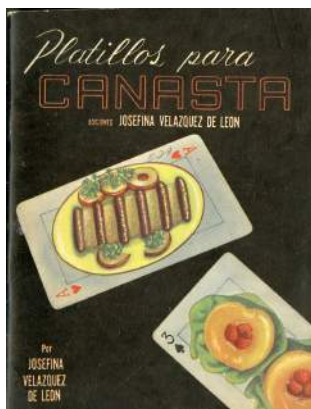


36: *Tele-Cocina: Folleto No. 61*. 1st ed., undated ca. early 1950s. Light wear to original wraps, pen mark to cover; good. 30, (2)pp. **\$50**

37: *Moderno Recetario de Cocina y Reposteria*. 1st ed., undated ca. early 1950s. Light wear; very good. 45pp. **\$50**

38: *Selecciones Culinarias: Mariscos y Crustaceos*. 1st ed., 1952. Wraps chipped and worn with old tape repair to spine. Modest general browning to pages, otherwise unmarked internally; good. 69pp. **\$50**

39: *Selecciones Culinarias: Panes de Levadura*. 2nd ed., 1954. Original printed wrappers, scattered minor stains; very good. 83pp. **\$75**



40: *Platillos para Canasta*. 1st ed., undated ca. mid 1950s. Light wear and chipping to wraps; side stapled; very good. 26pp.

Scarce collection of recipes for hosting canasta games. Canasta came out of Uruguay and exploded in popularity in Mexico and elsewhere in the 1950s. **\$75**



41: *Cocina Rapida para la Mujer Moderna*. 1st ed., undated ca. mid 1950s. Modest wear and creasing to wraps; very good. 63, (3)pp. Driving, dancing, water skiing, preparing delicious appetizers; the modern woman could do it all. **\$75**

42: *Huevos: 30 Recetas para Prepararlos*. 1st ed., 1956. Modest wear and browning; good. 44pp. **\$65**

43: *Fiestas para Niños*. 1st ed., 1956. Wear and rubbing to original wraps, scattered stains, binding a little loose. Scattered pen notes to margins; good. 118pp plus index and 8 color plates. **\$100**

44: *Cocina al Minuto*. 1st ed., 1956. Wear and chipping to wraps, side stapled; good. 30pp. **\$40**



45: *Cocina Selecta*. 1st ed., 1956. Wear and browning to wraps, cover lightly soiled; good. 38, (2)pp. **\$50**

46: *Fiesta de los 100 Libros*. 1st ed., 1956. Light wear to original wraps; good. A selection and celebration of the first 100 cookbooks. 31pp. **\$75**

47: *Sugestiones Para su Mesa*. 1st ed., 1956. Original printed wrappers, light age toning; very good. 55pp. **\$75**

48: *Como Preparar Exquisitos Platillos Con la Nata de la Leche*. 1st ed., undated ca. late 1950s. Light wear to wraps; very good. 45pp. **\$50**





49-57: 30 Recetas de Platillos Populares: Pescado Seco, Pastas Para Sopa, Leche. Garbanzo, Harina de Trigo, Harina de Maiz, Pan Frio, Camaron Seco y en Polvo, Pure de Jitomate. Modest wear and stains, each good or very good. **\$25 ea.**



58: *La Cocina de la Recién Casada*. 2nd ed., 1961. 2 volumes bound up in similar burgundy cloth, wraps and title pages discarded when rebound, extra photocopies leaf bound into volume 1. Scattered stains, occasional chipping and wear to page edges with a bit of loss at edges of beginning and final pages, but no loss of sense, modest browning, a few pencil marks. A good set overall of these guides for the recently married - uncommon, just one first edition (1951) and one second in OCLC. 354, (16)pp;351, (26)pp. **\$250**

59: *Mexican Cook Book for American Homes*. Later ed., 1978. Light wear to original wraps. 320pp in two columns in Spanish and English. First published in 1956, it is her only cookbook in English. **\$75**

60: Maria del Castillo: *Cocina Mexicana*

Editorial "Olimpo", Mexico, 1957. First Edition. Light wear at edges of original wraps - a nice, bright copy. One of 2000 copies of the first edition; reprinted in 1957 and 1966. 141pp

A nice, high-minded, mid-century Mexican cookery. She quotes Brillat-Savarin in the introduction. **\$75**

61: Paz Zozaya: *Recetario de Cocina*

Impresora Valle, Mexico, 1960. First Edition. Light wear and browning at edges, small tear at top of spine, spiral binding; clean internally. 91pp. Undated ca. 1960 **\$50**

62: Lucia T. de Madrigal: *Mis Recetas de Cocina*

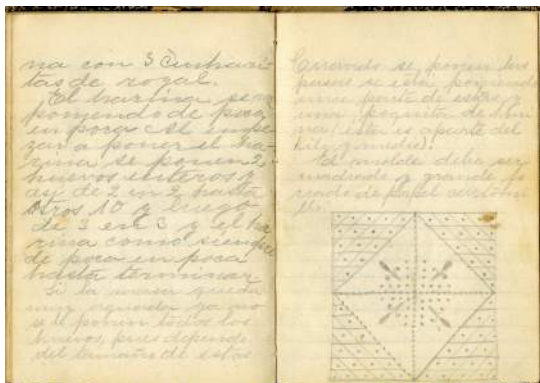
Academia Hogar, Mexico, 1960. First Edition. Light wear to original wraps. 494pp **\$125**

a few manuscript recipe books:

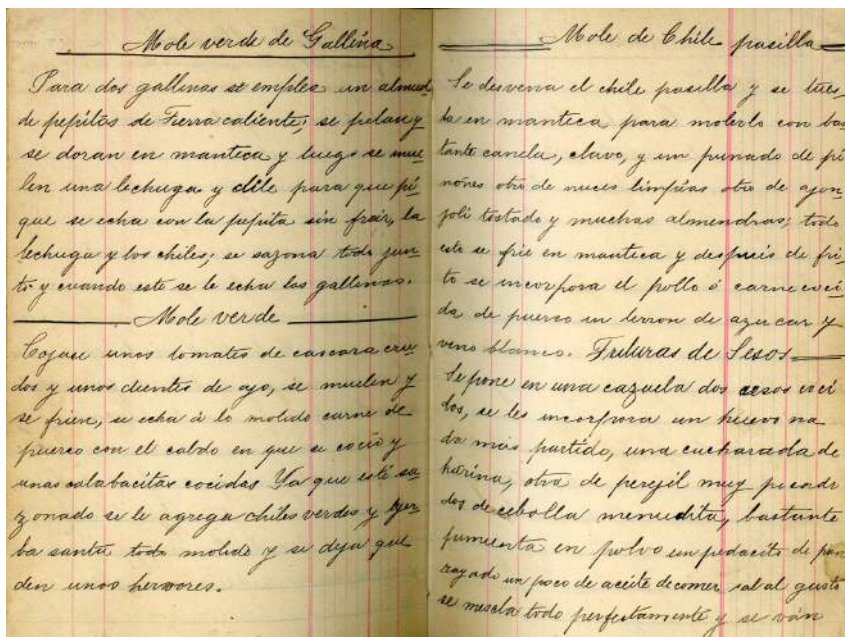


63: Manuscript Mexican Cookbook, ca. early 20th Century

Undated cookbook written in one or two hands largely in pencil with a few recipes in pen. 4 1/2" x 6 1/2", 75 pages of recipes, most recipes taking a page or two, a few with 2 per page. Many chicken recipes along with fritters, desserts, pasta, and a few European recipes. A nice little cookery. **\$350**



64: Manuscript Mexican Cookbook, ca. late 19th Century



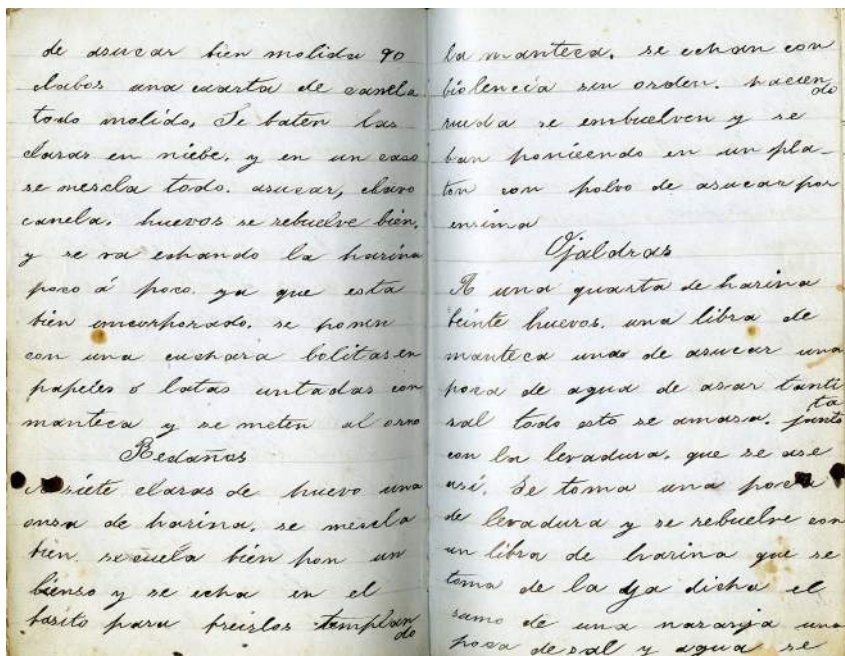
Cloth backed boards. Undated cookbook written in one hand in pen. 4 1/2" x 6 1/2", first page loose, a few minor stains, two pages with a water stain that has obscured a few words; wear to cover, reinforced at rear inner hinge. 53 pages, mostly one or two recipes per page in a neat, consistent hand.

A lovely little collection with salsas (mayonesa, tomate, rubia) chicken, pork, rellenos, a selection of moles (guajolote, verde de gallina, verde, de chile pasilla), soups, salads, and bread pudding. **\$750**

65: Manuscript Mexican Cookbook, ca. late 19th Century

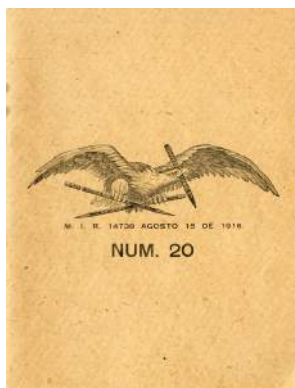
Leather backed boards. Undated cookbook written in one or two hands in pen with a few pages in pencil. 5 3/8" x 8", one page loose, a few loosening, 50 pages of recipes, mostly one recipe per page. Many blanks at the end.

(65 cont.) A nice collection tending towards desserts and European recipes. Croquettes, suspiros, budin, mueganos, pasteles, turrón de yemas, buñuelos. A nice, typical Mexican upper class cookery for the period. \$450



66: Manuscript Mexican Cookbook, ca. 1916

Mexican cookbook kept in a 8 1/2" x 6 1/2" notebook dated 1916 on the cover, 19 numbered pages in ink with 43 numbered recipes. It begins with soups (asparagus, de la Reina, de Monteca) continues with desserts (dulce de leche, pan de corrida, dulce de coco y mango), and then main dishes (asado de carnero, chiles con mata, carne de chilpotle, lengua en Zafrado, enchiladas). \$250



67: M.E. Mercado: Manuscript Mexican Cookbook, ca. 1893

Cloth backed marbled boards dated and signed at the front. 31 leaves numbered 4-34 (with evidence of the other pages torn out at front) with two additional leaves laid in at the rear, one attached. Largely in one hand, including one of the laid in leaves (the other possibly not) with a few colorful decals laid in.

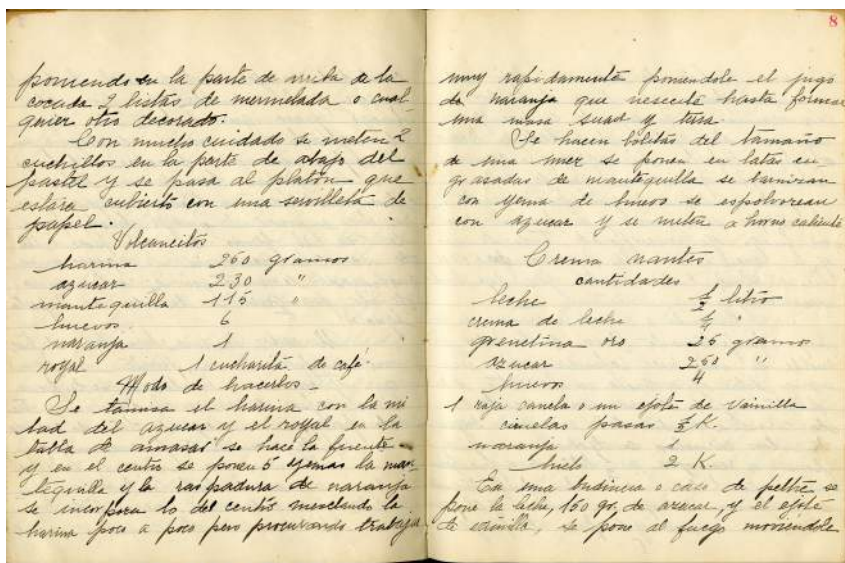
Recipes for many advanced deserts including Volcano Huevos en Nieve and a number of helados, many European, especially Spanish, main courses. Laid in are recipes for chiles frios, mole frances, and cochinito en salchichon. **\$750**



68: Consuelo Fuentes Barragán: Manuscript Mexican Cookbook, 1923

Half cloth over marbled boards, pages 8 1/2" x 6 1/2", dated 1923 on the first page, signed Consuelo Fuentes Barragán and titled "Escuela Gariela Mistral Reposteria", apparently related to cooking classes there, numbered leaves 1-39 filled on both sides (save 38 on 1) with recipes, mostly 1 recipe per page, largely in ink, a few pages in pencil. Leaves 128 and 129 also filled with recipes on both sides, possibly in a different hand. 82 pages of recipes in all.

Jaletinas, pastels, petit choux a la crème, huevos, helados, and a few savory dishes - taquitos flor de calabaza, lengua a la Castelana, sopa, adobillo. The final pages in a different ink and hand and dated 1947. An impressive group of mostly professional seeming recipes. **\$600**



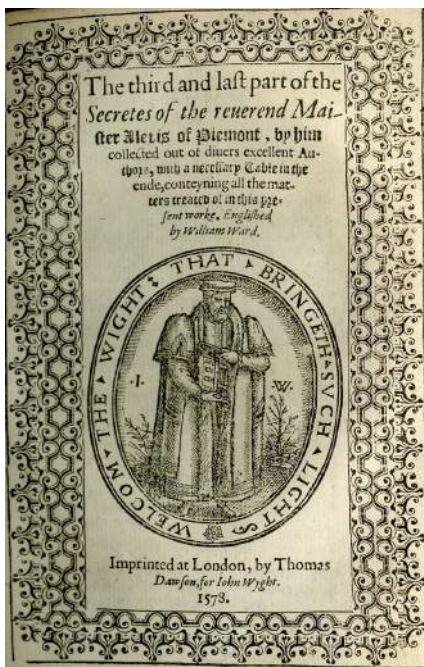
England:

69: Piemont, Alexis of [Giralamo Ruscelli]: The Secretes of the Reverend Maister Alexis of Piemont: Containyng Excellente Remedies Against Diverse Diseases, Woundes and other Accidentes...

Jhon Kyngston and Thomas Dawson for John Wyght, London, 1580. Parts one and two published 1580, three and four 1578. 19th century full paneled calf, worn with surface scrapes, inner hinge split, sound otherwise; four parts in one volume, each with a separate title page. First title and last page soiled and darkened, scattered very minor foxing and staining, long repaired tear to c5 with no real loss of text, lacking Bvi in part two, old, neat manuscript copy bound in place. A few old marginal notes, some mispagination corrected, a bit of worming deep in the gutter; largely in black letter, an attractive copy overall. (6), 117, 10 leaves; 75, (5) leaves; (1), 75, (9) leaves; (15) leaves, 57pp, 59pp. Cagle 978 (1595 edition).

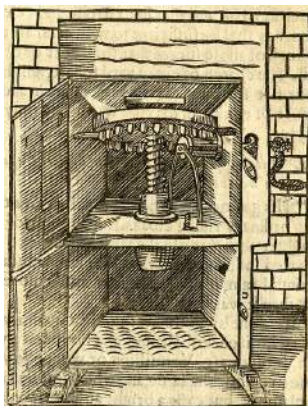
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The 1595 is often referred to as the first collected edition of the four parts, but they were often collected like this with the two separate publishers, Kyngston (parts 1 and 2) and Wyght (3 and 4). First published in Italian in 1555, it set off a storm of translations and copy cat books of secrets that lasted over two centuries. It features the first appearance of the recipe for plates made of sugar and gum tragacanth that could be eaten off of and then eaten. Also, the great medieval mulled wine Ypcoras, a variety of peach, melon, lemon and cherry candies, and a dizzying array of soaps, ointments, perfumes and plague cures. **\$3500**



70: Hugh Plat (Platt): *The Jewel House of Art and Nature: Containing Divers Rare and Profitable Inventions, Together with Sundry New Experiments in the Art of Husbandry* Elizabeth Alsop, London, 1653.

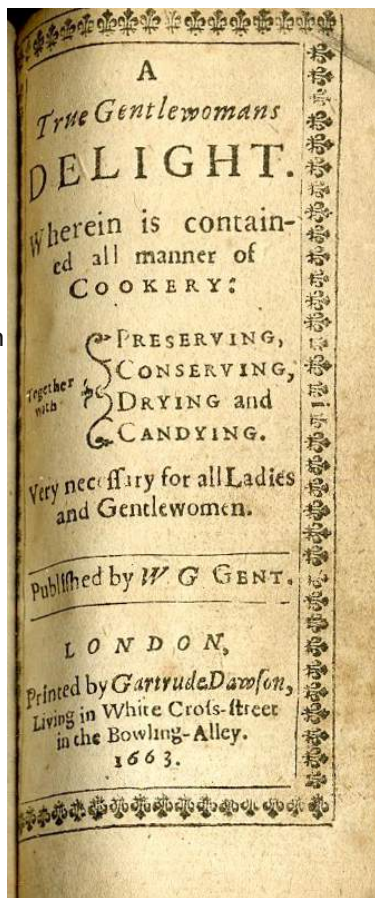
Previous owner's signature in ink. 19th century full leather, modest wear at edges, old private library label to base of spine, endpapers refreshed, old ownership marks to title and final page, pages browned at the edges, a few marginal marks and notes; very good overall. Second edition, first published in 1594. (8), 232pp. Cagle 935, Bitting 373, Simon 1186 **cont.**



Part book of secrets, part citizen science text, Plat collected recipes, experiments, and useful and implausible suggestions into an enduring treasure of information, misinformation and anecdote. Food and drink items include: preserves, syrups, ypocras, and a machine for making hard-tack out of corn for the navy. It also includes this useful tip for preventing drunkenness: "Drink first a good large draught of Sallet Oyl, for that will float upon the Wine which you shall drink, and suppress the spirits from ascending into the brain. Also what quantity soever of new milk you drink first, you may well drink thrice as much wine after, without danger of being drunk." If I'd only had this advice in college, I could have really done some damage. \$1950

71: Kent, Elizabeth Talbot Gray, countess of; W.J.: *A Choice Manuall, or Rare and Select Secrets in Physick and Chyrurgery* [with] *A True Gentlewomans Delight. Wherein is contained all manner of Cookery*

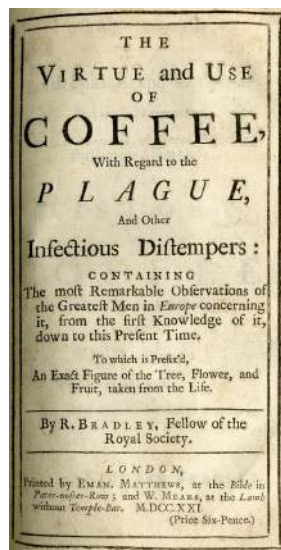
G.D., London, 1663. 14th edition. 24mo. Rebound blindtooled modern calf. Heavy wear and chipping to first title with loss to top border and touching the first title line, modest browning and soiling to page edges, last few pages heavier and last page chipped at the edges. Scattered minor stains and creasing. "The Epistle" bound between 190 and 191. (14), 190, (2), 191-233, (26)pp; 140pp. Cagle 786/788 (1653 eds.), Bitting 201 (1659), Notaker 531.10. **cont.**



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 others from the same period, was aimed directly and exclusively at (upper class) women. **\$2000**

72: Bradley, Richard; Quélus, D.; Brookes, R. (trans.): *The Gentleman and Gardener's Kalendar, Directing What is Necessary to be Done Every Month in the Kitchen-Garden, Fruit-Garden, Nursery...With Directions for the Making and Ordering Hop-Grounds. Also The Design of a Greenhouse [with] An Appendix to the New Improvement of Planting and Gardening [with] The Virtue and Use of Coffee, With Regard to the Plague, and other Infectious Distempers (An Historical Account of Coffee) [with] The Natural History of Chocolate. Being a Distinct and Particular Account of the Cacao-Tree...Wherein the Errors of Those Who Have Wrote Upon This Subject are Discover'd; the Best Way of Making Chocolate is Explain'd*

cont.



W. Mears, J. Roberts et al, London, 1720. Sammelband of works published, respectively, in 1720, 1726, 1721, 1724. The first title is a third edition, the rest are the first (though Coffee appeared in a different form a year or so earlier). Contemporary paneled calf, fine blindtooled, front hinge cracked but held by cords. In a fine custom half morocco clamshell box. Scattered light browning and occasional creasing, light soiling here and there, author added to title page of last volume, otherwise generally fine internally. The last book on Chocolate lacking the final page of medical recipes (the completion, in one long sentence, of a recipe for skin conditions). xv, 124, (4)pp; 72pp; 34, (5)pp;viii, 94 (of 95)pp. 1 plate & 3 folding plates of greenhouse designs in first volume, 1 folding plate in the second (appendix lacking at least one plate) and one plate in the Use of Coffee. Sabin 67091 (French ed. of Natural History of Chocolate), Bitting 55 (for Bradley's Short Historical Account of Coffee, 1714).



The coffee section, though occasioned by an outbreak of the plague in Marseille in 1721, largely contains the history and use of coffee. The coffee tree in the 3rd book, Bradley claims, was drawn by him from a growing tree. He discusses the best method of roasting (an iron vessel turned on a spit), decoction (pouring boiling water over the powder rather than boiling), and grinding (warmed right before ground). In *The Natural History of Chocolate*, Quélus mixes history,

medicine, confection and botany. He gives a long description of making chocolate as a beverage both with additions like vanilla, cinnamon, pepper and ginger and without. The final section reviews a variety of plants including bananas, manioc, chile pepper and the corn beverage atole. **\$2500**

73: George Smith: *A Compleat Body of Distilling, Explaining the Mysteries of that Science in a Most Familiar Manner*

Henry Lintot, London, 1731. Second Edition. Previous owner's book-plate on front pastedown. Contemporary paneled calf, well worn, front board nearly detached, rear cracked but secure, edges worn, spine dry with loss to leather at ends. Tear to top edge of title but no loss, a few minor stains, modest soiling and foxing, generally clean internally. Originally published in 1725 and reprinted a number of times. Two parts in one, the second with a separate half title but continuous pagination.(8), 152pp. Lacking front endpaper. Cagle 717 (1725 ed.)

Recipes and methods for vinegar, usquebaugh (whiskey), aqua-mirabilis, much more. Widely influential in the 18th century. **\$950**



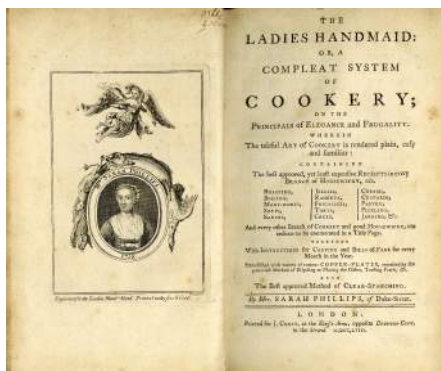
74: Richard Bradley: *The Country Housewife and Lady's Director in the Management of a House, and the Delights and Profits of a Farm*

D. Browne, London, 1736. Sixth edition. Contemporary calf, corners heavily worn, spine dry, hinges cracked, binding still sound. Browning and light soiling to title and frontis and a small tear in the gutter to the frontis, small tear to edge of last preface

page, a few minor flaws, last few pages of second index with a dampstain to upper quarter, lacking rear endpaper, quite clean and fresh otherwise. 2 parts in 1, with separate titles. xi, 187, (8)pp; vii, (1), 188, (10)pp. Not in Cagle, Bitting 55, Simon 237.

Filled with seasonal recipes for carp, eels, wine, leg of beef in imitation of venison, hare (keeping, dressing, roasting), tortoise pie, and a nice section on trussing with illustrations. **\$1500**

75: Sarah Phillips: *The Ladies Handmaid: or a Compleat System of Cookery on the Principals of Elegance and Frugality*



J. Coats, London, 1758. First Edition. Early 20th century brown morocco in an antique style, title in blind to cover and spine. Scattered mostly minor foxing; a nice copy. 472, (18)pp with 4 plates and a frontis. Cagle 926, Bitting 369, Simon 1167.

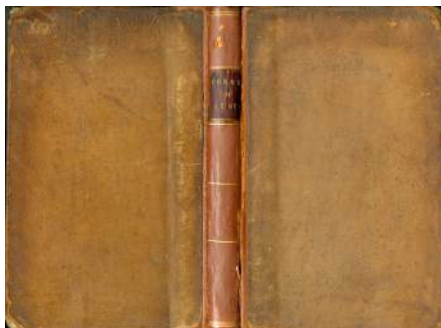
A rare cookbook famous for its delicate treatment of vegetables in contravention of everything we know of English 18th century cookery. On Asparagus: "when they are a little tender take them up. If you boil them too much you lose both colour and taste." The plates depict trussing and three table settings. **\$2350**

76: Ann Shackleford: *The Modern Art of Cookery Improved*

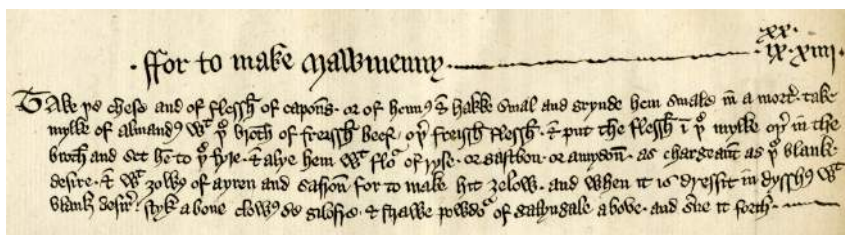
J. Newbery, London, 1764. First Edition. Rebound in full modern calf, blindtooled, scattered foxing and finger soiling, a few minor creases and dog ears, rear endpaper dampstained, a few old pencil marks; very good. xxiv, 284, (14)pp. Cagle 709, Bitting 430, Vicaire 791.

An array of mostly budget conscious recipes. A proto-Worcestershire called Mr. Quin's Sauce, "Portable Soup", a dizzying range of puddings and an Essay on Aliments. **\$1750**

77: Samuel Pegge: *The Forme of Cury, a Roll of Ancient English Cookery, Compiled, about A.D. 1390, by the Master-Cooks of King Richard II...*



J. Nichols, London, 1780. Quarto. Previous owner's book-plate on front pastedown. Contemporary leather worn at edges, rebacked but failed, front board detached, lacking portrait but with the facsimile plate. Old inscription to title, scattered minor foxing and staining. Very good internally. iv, 188, (2)pp.



Pegge's edition of the *Forme of Cury*, for over two centuries the most recognized and reprinted of English cookery manuscripts, marked the beginning of the English interest in their food heritage. Beyond its popularity and longevity, the *Forme of Cury* is an enormously important repository of Royal medieval cuisine. Whether you hanker after a cawdel of mussels, lamprey in galantine, or just a nice blancmange, the *Forme of Cury* has got you covered. **\$950**



78: A.F.M. Willich: *The Domestic Encyclopaedia; or a Dictionary of Facts, and Useful Knowledge*

Murray and Highley, London, 1802. First Edition. 4 volumes in contemporary leather backed marbled boards. Rubbing to boards, hinges rubbed and cracked, spines a little dry, but bindings still sound. Scattered minor foxing and staining, some pencil marks in the margins, a few small closed tears; mostly very clean internally. xvi, (1), 528pp, 6 plates; xiii, 512pp, 7 plates; xii, 510pp, 5 plates; xiii, 490pp, 10 plates. Biting 499.



From ice-boats to cocoa-nuts to turnip drills: A wide range of information for the polymath domestic. **\$500**

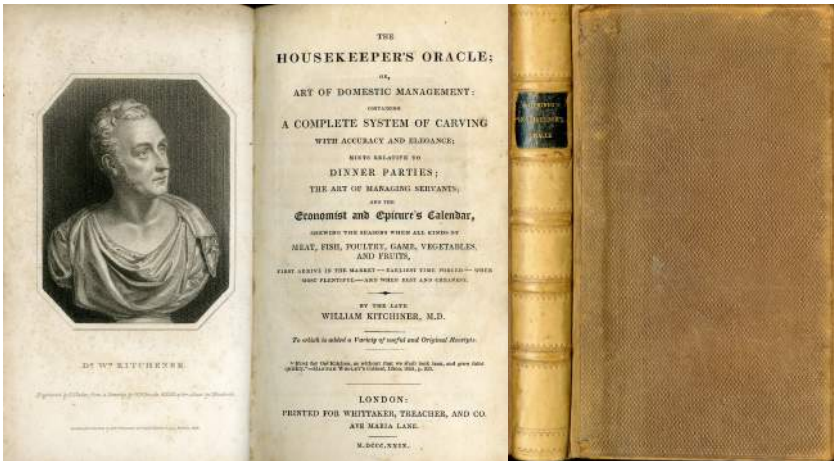
79: *The Housekeeper's Receipt Book; or, The Repository of Domestic Knowledge*

Published by the editor and sold by all periodical publishers in Town and Country, London, 1817. Contemporary leather backed marbled boards, neatly rebacked, boards rubbed. Modest scattered foxing and browning, a bit heavier early on, a few minor stains. (4), 376pp, with a frontispiece and nine plates. Cagle 760 (1818 ed.), Simon 865 (1813 ed.)

Although there were editions in 1813, 1815, 1816, 1817 and 1818, they are all curiously scarce. Tips on brewing, flatulence, and 133 pages of cookery. **\$500**



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



Whittaker, Treacher, and Co., London, 1829. First Edition. Early diced russia, rebacked. Wear at edges and some surface scrapes to the leather but still attractive and very sound. Mild scattered foxing internally, offsetting from frontis onto the title page. (iv), 344pp. Cagle, 803, Simon 920.

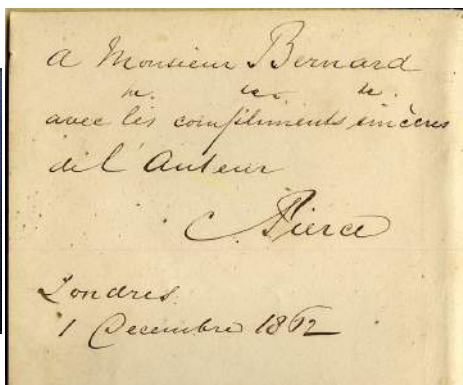
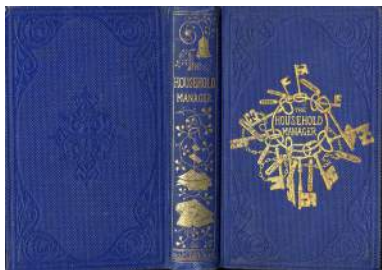
Intended as a companion volume to his Cook's Oracle, it has information on seasonal fruits, vegetables and game, carving, dealing with servants, etc. **\$400**

81: Joseph Worrall: *The Domestic Receipt Book*

J. Walton, Todmorden, 1832. Later plain paper wrappers, scattered foxing, fore-edge slightly soiled affecting the right margin in spots, rear endpapers and last few pages a bit discolored and worn, a few notes in an early hand. 106, (7)pp. Cagle 772

There were also editions in London and Rochedale, both the same year, the London is considered the first. **\$300**

82: Charles Pierce: *The Household Manager: Being a Practical Treatise Upon the Various Duties in Large and Small Establishments, From the Drawing-Room to the Kitchen*



George Routledge, London,
1857. First Edition. Publisher's blue cloth, gilt, light wear at edges. viii, 370pp. Bitting 371.

Inscribed by Pierce to the great 19th century pastry chef Émile Bernard. Bernard was the pastry chef to Napoleon III and co-authored *La Cuisine Classique* with Urbain Dubois. A terrific culinary association; with Bernard's bookplate to front pastedown.
\$450

83: J.H. Walsh: *The English Housekeeper's Book: Being Practical Advice for Purchasing the Supplies of the House*

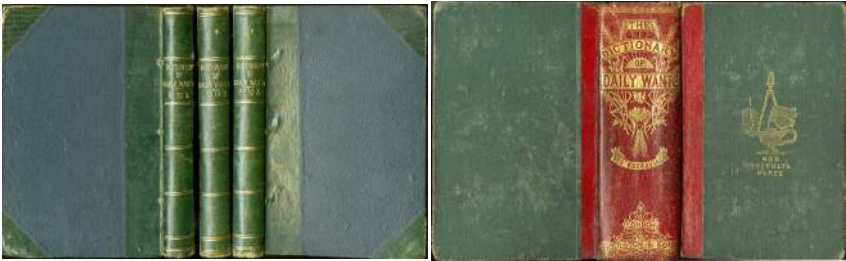
Routledge, Warne, and Routledge, London, 1860. Early green cloth, light wear at edges, mild browning to pages, some chipping and dryness to page edges, scattered minor tears and creases, tear to 405 touching some text but with no loss of sense; good. xi, 425pp with 12 plates. Bitting 483

Apparently intended as a companion to his 1858 English Cookery Book, it includes a wide range of management as well as brewing, pickling and preserving. Originally published as *The Economical Housekeeper* in 1857. Both editions are scarce. **\$250**

84: Robert Kemp Philp: *The Dictionary of Daily Wants*

Houlston & Wright, London, ca. 1860. Early Edition. 3 volumes in half green leather over coated cloth. Light wear at edges, corners a little worn and bumped, scattered minor foxing, a few dog ears. In text illustration; not paginated.

Philp had modest ambitions for his work: "The Dictionary of Daily Wants may be said to have done for matters of practical utility in domestic affairs, what the great naturalist Linnaeus did for the science of botany". **\$250**



85: Robert Kemp Philp: *The Dictionary of Daily Wants*

Houlston & Wright, London, ca. 1860. The single volume edition backed in red leather. Modest wear, corners worn through, scattered foxing. **\$150**

86: *Coelebs in Search of a Cook*

James Blackwood, London, 1860. First Edition. 12mo. Original flexible card covers with cloth covering, corners a little bumped. Very light foxing, otherwise unmarked; a nice copy of a fragile book. vii, 9-167pp.

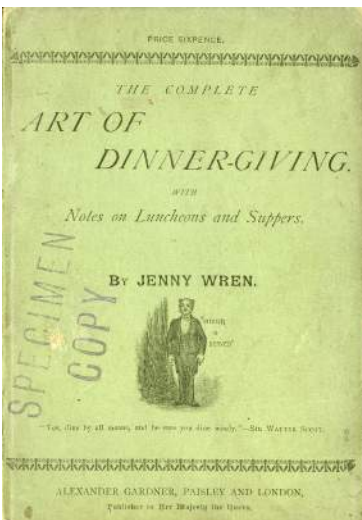
A variety of recipes, some of them new, and written in the spirit of Hannah More's *Coelebs in Search of a Wife* (and sometimes attributed to her). **\$150**

87: Cassell's Household Guide



Cassell, Oetter, and Galpin, London, 1871. Four volumes bound in two in contemporary half leather over marbled boards, light wear, scattered mild foxing and a few light dampstains, a bit heavier to endpapers, offsetting from frontispieces, otherwise very clean internally. Undated ca. 1871. With color frontispieces and illustration throughout with one additional color plate in each volume. 394pp; 398pp; 381pp; 397pp. Cagle 596a (for the parts issue) . **\$300**

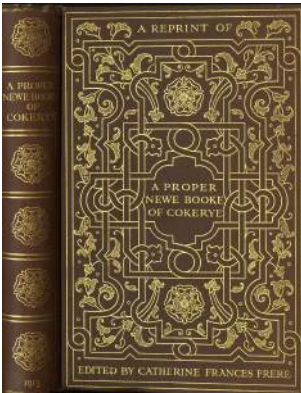
88: Jenny Wren: The Complete Art of Dinner-Giving with Notes on Luncheons and Suppers



Alexander Gardner, Paisley, London, 1891. First Edition. Green printed card covers, slightly darkened, old "Specimen Copy" stamp to cover, wear to spine, endpapers a little discolored but very clean otherwise. 65pp

Just a few copies in OCLC. A wide range of advice and menus for suppers and terrific period advertisements on the endpapers for Kola-nut, Nervetonine, etc. **\$200**

89: Catherine Frances Frere: *A Proper Newe Booke of Cokerye*

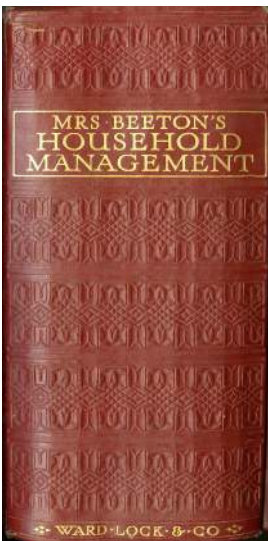


W. Heffer, Cambridge, 1913. Previous owner's signature in ink. Original richly gilt cloth. A lovely scholarly edition of an undated (but ca. 1572 and not after 1575) cookbook in the library of Corpus Christi College in Cambridge. Slightly over opened at the break between the preface and the cookbook proper, foxing to endpapers. clxiv, 124pp. Cagle 940, Bitting 168. **\$200**

90: Charles Cooper: *The English Table in History and Literature*

Sampson Low, Marston & Co., London, 1929. First Edition. Publisher's orange cloth, very light wear, light rubbing to jacket, chipping and a bit of loss at tail of spine, scattered very slight foxing. 230pp. Bitting 98. **\$100**

91: Mrs. Beeton: *Mrs. Beeton's Household Management: A Complete Cookery Book*



Ward, Lock & Co., London, 1936. 4to. Red coated cloth backed cloth boards, light wear at edges, a bit heavier at spine ends. An attractive copy, undated ca. 1936. 1680pp with illustration throughout, some in color. **\$125**

END OF ENGLISH BOOKS

92: Ruscelli, Giriolamo; Wecker, Johann, Jacob: *De Secretis Libri Septem*



Ludovici Kunig, Basil, 1603. Fourth Edition. Full early calf, neatly respined, modest soiling and staining, top corner of title torn, but complete and just about very good. 361, (30)pp.

Originally published in Venice in 1555, this is a Swiss edition of Ruscelli's famous Secrets with Wecker's work on wines added as an eighth book. **\$750**

93: Castore Durante: *Il Tesoro della Sanita*



Lucio Spineda, Venice, 1605. Previous owner's book-plate on front pastedown. Early plain calf, worn, lacking spine label, endpapers refreshed and title adhered to added endpaper in the gutter with a small tear, bidding a touch shaken. Scattered minor foxing, toning and staining, final leaf with a tear in the blank margin. (14), 324pp. Cagle 1133 (1st ed.), Bitting 137 (1601 ed.), Vicaire 303 (various eds.), Simon 537 (1st ed.)

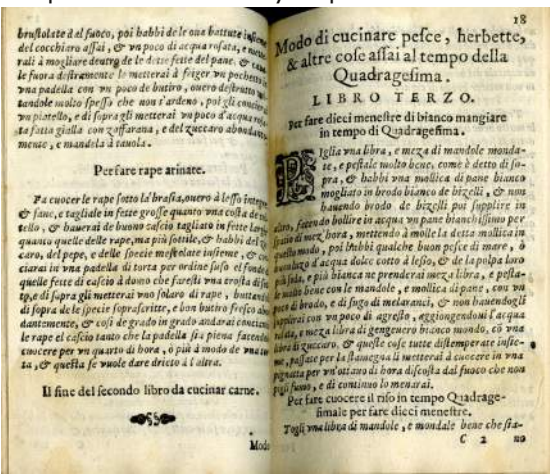
First published in Latin in 1565 and Italian in 1586, Durante gives twelve rules for enjoying wine and talks at length about meat, fish, vegetables and condiments. **\$550**

94: Giovanni Rosselli: *Epulario, Il Quale Tratta del Modo del Cucinare ogni Carnes, Uccelli, & Pesci d'orgni Sorte*



Lorenzo Valla, Messina, 1606. Small octavo rebound in half morocco. New endpapers, title soiled with old notes crossed out and top edge of typographical border trimmed, modest foxing, a few minor stains, lacking leaves G1 and 2 (49 and 50) and G 7 and 8 (the final two index leaves). 49 (of 51), (3) (of 5) leaves. Cagle 1177 (1630 ed.), Bitting (1750 ed.), Vicaire 750 (various eds.).

Originally published in this incarnation in 1516, the Epulario plagiarized Maestro Martino's famous 15th century cookbook and expanded its audience exponentially. Martino was originally cribbed for Platina's famous De Honesta Voluptate, but this edition, by the likely fictitious Rosselli, spread his recipes everywhere. It went through numerous editions all the way up until 1750 and was famously translated into English in 1598 where one of the recipes spawned the 4 and 20 blackbirds recipe. An enormously important cookbook for its transmission of



the Western World's first modern book of recipes. Just about all the editions are rare - this edition with one (microform) copy in Worldcat. \$2500

95: Nonnius, Ludovicus (Nuñez, Luis): *Diaeteticon sive de re Cibaria Libri IV. Nunc Primum Lucem Vedit*



Petri Belleri, Antwerp, 1646. Third Edition. 4to. Full contemporary blind tooled calf, well worn with loss to leather on the spine and corners. Scattered mild foxing, otherwise quite clean internally. The Crahan copy with his bookplate (item 181a in the 1984 sale at Sotheby's). Engraved title, stamp to first page of preliminaries. (22), 526, (1)pp. Cagle 19, Oberle 33, Crahan 181a (this copy).

Originally published in 1627. Born in Anvers the son of a Portuguese doctor, Nuñez traveled widely through Italy and corresponded with Renaissance luminaries like Justus Lipsius. His *Diaeteticon* was widely influential, though it is largely a recapitulation of classical views on food. **\$950**

96: [Bonnefons, Nicolas de]: *Le Jardinier François*

Raphael Smith, Paris, 1679. Contemporary sheep, worn, joints cracked, chipping to spine. Lacking front endpaper, neat early notes to rear endpaper, otherwise clean internally; good. (12), 383, (7), 4 pages of ads; without the 3 plates that earlier Paris editions had.

Styled the dernière edition, though it was printed well into the 18th century, Bonnefons's little 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. **\$350**



97: François Massialot: *Nouvelle Instruction Pour Les Confitures, Les Liqueurs et les Fruits*

Saugrain Fils, Paris, 1740. Full contemporary calf, wear at corners and a bit of loss and degradation to the leather at the base of the spine and edges. Scattered foxing, one plate soiled and worn at edges, notes in pencil to endpaper and front endpapers loose, occasional mild staining and soiling, quite clean internally, overall. (16), 518, (30)pp, and 4 folding plates. Cagle 324 (1776 ed.), Vicaire 455, Simon 1022

Originally published in *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. **\$650**

98: Menon: *La Cuisiniere Bourgeoise*

P.M. Nyon le jeune, Paris, 1788. Modern full coated cloth, paper spine label. With the original front paper wrap bound in with discarded sheets used as endpapers; title page adhered in the gutter to endpaper, light wear to page edges, very good internally. 514pp. Cagle 339 (1777 ed.), Oberle 116 (1766 ed.).

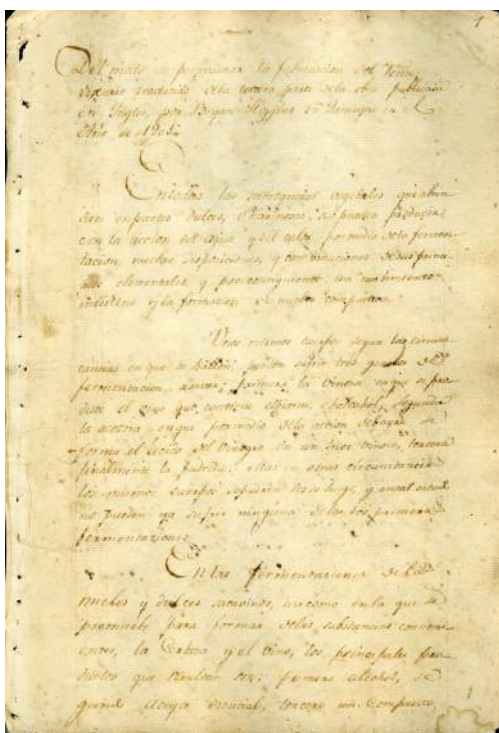
Originally published in 1746, the eminently sensible *Cuisiniere Bourgeoise* was the first French cookbook written explicitly for women, and remained popular straight through the revolution and well into the 19th century. **\$200**

99: Bryan Higgins: *Del Modo de Perfeccion la Fabricacion del Vomo* [Manuscript Translation of Observations and Advices for the Improvement of the Manufacture of Muscovado Sugar and Rum, Part III]

43 unbound folio leaves filled on both sides, undated ca. 1801 or shortly after. Age toning to first pages, ink burns throughout, but not affecting legibility for the most part. Old stab stitching holes in the gutter, otherwise unmarked.

Higgins was an eminent Irish chemist who was commissioned by the colonial assembly to investigate ways to improve sugar and rum production in Jamaica. He lived there and investigated for a few years and published his findings in 1797, 1800 and 1801 in St. Jao de la Vega in Jamaica. Part III, translated here, contains the bulk of the information in the first two along with corrections to their errors. Likely translated in order to bring these

advancements to the early Cuban sugar and rum industry which subsequently underwent a terrific period of growth and modernization. **\$1500**



100: Louis Eustache Ude: *The French Cook*



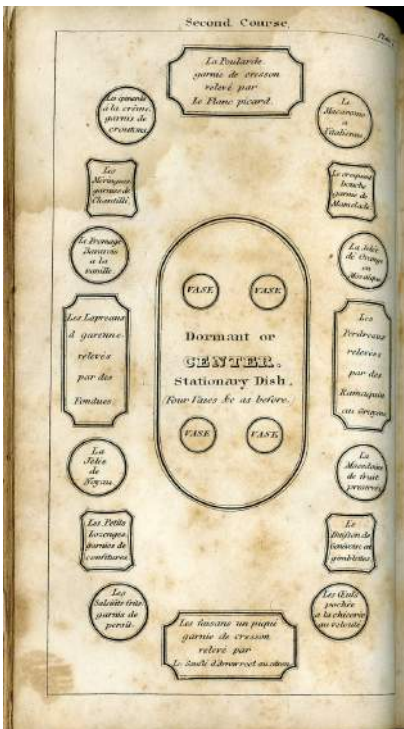
Carey, Lea, & Carey,
Philadelphia, 1828.

Previous owner's
signature in ink.

Contemporary half red
leather, heavily worn and
chipped, corners worn
and bumped, spine
chipped with some loss,
hinges cracked but

binding still secure if a little loose. Heavy browning and staining
to preliminaries and plates, moderate foxing to first 2/3 of book,
lighter thereafter, tear to bottom corner of the second to last index
leaf with loss of a few letters; a functional and complete copy of a
scarce book in a period binding; good, overall. The first

American edition of Ude's
popular French Cookery. 439pp
and 8 plates of menus. Biting
471



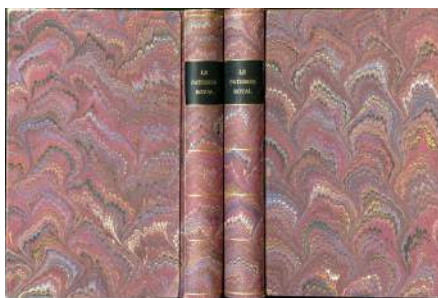
Louis Estache Ude's French
Cook follows in the footsteps of
La Chapelle in importing
French cookery to an English,
and now American, audience.
The first French cookbook
published in America, its effect
on high society was
tremendous. His turtle soup was
so perfect (and detailed - in a
book of mostly pithy recipes, it
occupies 3 pages) that Miss
Beeton herself stole it. \$500

101: A. Martin: *Le Cuisinier des Gourmands, ou La Cuisine Moderne...suivi de L'Art de Découper les Viandes*

Charles Froment, Paris, 1829. First Edition. 12mo. Contemporary leather backed boards, rubbed at edges, mild foxing and toning, a few dog eared pages and a handful of pages opened roughly, half title a little rumped, but otherwise unmarked. A nice copy. 320pp. Cagle 308, Vicaire 570. Scarce, just 4 copies in Worldcat.

Martin wrote a series of books on culinary topics: melons, oysters, bees, truffles, etc., all of which are uncommon. **\$500**

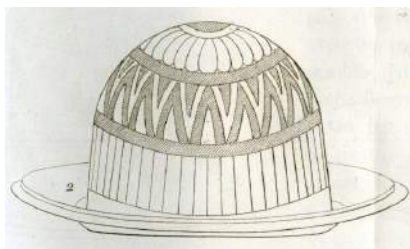
102: Antonin Carême: *Le Pâtissier Royal Parisien, ou Traité Élémentaire et Pratique de la Pâtisserie Ancienne et Moderne.*



L'Auteur, Paris, 1841. Third Edition. Two volumes rebound in marbled boards. Scattered mild foxing and

toning, small stain to top edge of the beginning of volume 1. With 41 plates including the extra engraved title. 435pp. Cagle 128, Oberle 189 (1841 3rd ed.), Simon 287, Bitting 74.

Remarkable designs that still persist as a sort of Platonic 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. **\$950**



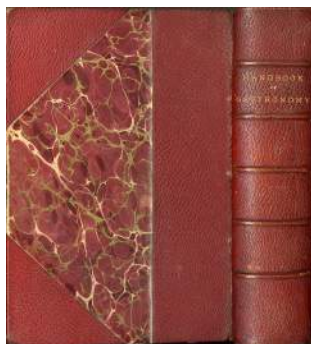
103: Mademoiselle Rose: *Cien Fiambres Variados*



Saturnino Calleja & Herrero Hermanos, Madrid & Mexico. Early Edition. 32mo. Undated, ca. 1880, original decorative paper over boards, worn and chipped but still attractive. Light age toning to pages. 206, (16)pp. A nice collection of recipes for picnic food. **\$125**

104: Jean-Anthelme Brillat-Savarin: *A Handbook of Gastronomy*

J.W. Bouton, New York, 1884. Previous owner's book-plate on front pastedown. Contemporary half leather over marbled boards, light edgewear, slight offsetting from frontis and a few other illustrations. A lovely edition with vignette illustrations by Lalauze. 514pp. **\$350**



105: *Nouvelle Cuisinière Canadienne*



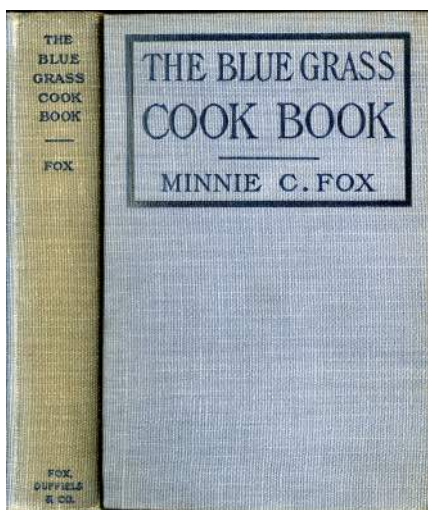
Librairie Beauchemin, Montreal, ca. 1900. 12mo. Original decorative wraps, chipped, front cover detached, very good internally. Driver calls it the 6th ed. in her Bibliography of Canadian Cookbooks. 270pp. Cagle 25 (1865 4th ed.), Vicaire 238

A later edition of the first French language cookbook written in Canada originally published in 1840 as *La Cuisinière Canadienne*. An enormously influential cookbook, it combines French, English and emergent Québécois cuisine for the first time. **\$150**

106: *Choice Recipes Collected by the Palo Alto Woman's Club*

Palo Alto, 1903. First Edition. Thick card covers covered later on in brown paper (adhered to boards), very good internally with slight browning and a few dog ears. Scarce collection of recipes, no copies in OCLC. 95pp additionally interleaved with blanks and with four leaves of ads at the front and back. Cook 28. **\$250**

107: Minnie C. Fox: *The Blue Grass Cook Book*



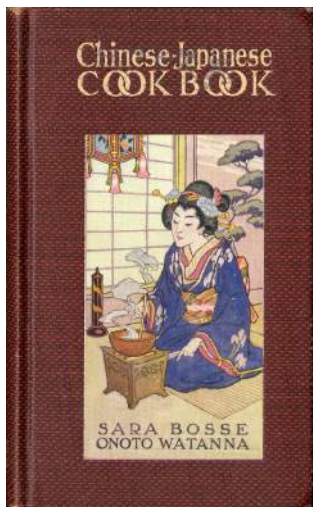
Fox, Duffield & Company, New York, 1904. First Edition. Publisher's blue cloth, light wear at edges. One page in the table of contents with two small tears but no loss, a few dog eared pages, scattered early pencil notes, otherwise quite clean. xlii, 350pp.

Cagle (Am.) 197, Biting 164. With frontis photograph and 11 tipped in plates, all but one being photographs.

One of the first cook books to acknowledge the central role of African American cooks in the creation of Southern cuisine - a foundational work of American and Southern cookery. **\$600**



108: Bosse, Sara; Watanna, Onoto [Winnifred Eaton]: *Chinese-Japanese Cook Book*

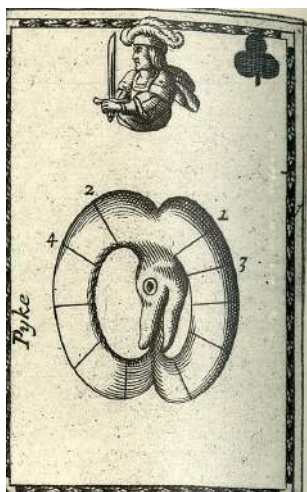


Rand McNally, New York, 1914. First Edition. 12mo. Publisher's burgundy cloth with laid down illustration. Light rubbing to boards, unmarked internally. Lucy Grace Allen's copy with her signature dated 1916 to front pastedown. 120pp. Biting 50.

The authors were half British half Chinese sisters. Winnifred made a career out of passing for Japanese, writing a series of popular romance novels under her Japanese sounding but

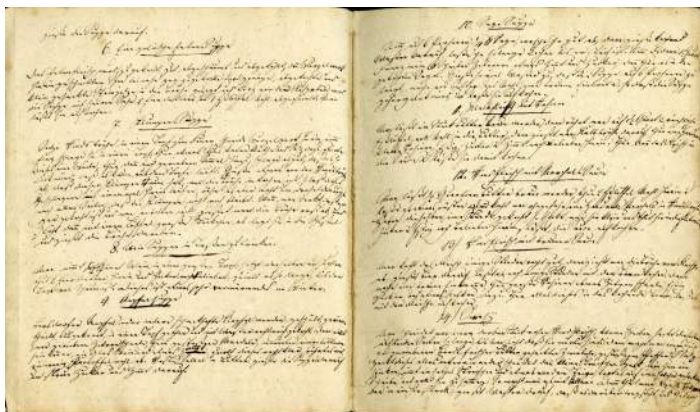
not Japanese pseudonym. This is the first American cookbook to prominently feature Japanese recipes and one of the earliest to feature Chinese. Lucy Grave Allen's copy, dated the year after she co-founded the Boston School of Cookery and became the first director. A really nice American cookery association. **\$650**

109: Virginia & Harold Wayland: *Of Carving, Cards & Cookery*



Raccoon Press, Arcadia, CA, 1962. Simulated vellum, small crack to front hinge, fine otherwise in a very slightly soiled red cloth slipcase. Number 152 of 275.

Charming food themed facsimiles of cards tipped in throughout. **\$100**

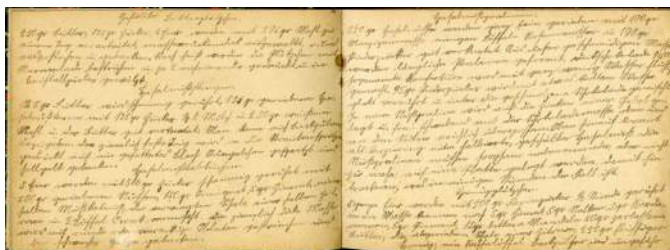


110: Manuscript Cookbook in German (19th century)



Leather backed paste paper boards, front cover ink stained, binding sound, on laid paper; undated ca. early 1800s. 140 numbered recipes, approximately 73 unnumbered, many with the recipe source (largely just a few names). \$650

111: Manuscript Cookbook in German (ca. early 20th century)
 Floral pastepaper boards, taking up the first 32 pages of a larger notebook, with blanks and then 3 partially filled leaves at the rear. Recipes on front and back, generally one or two recipes per page. Two recipes and an index (showing 26 recipes) laid in - one, later, on the rear of a 1942 magazine page from Munich during World War II with a nationalistic song. In one or two hands. **\$150**



END

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