

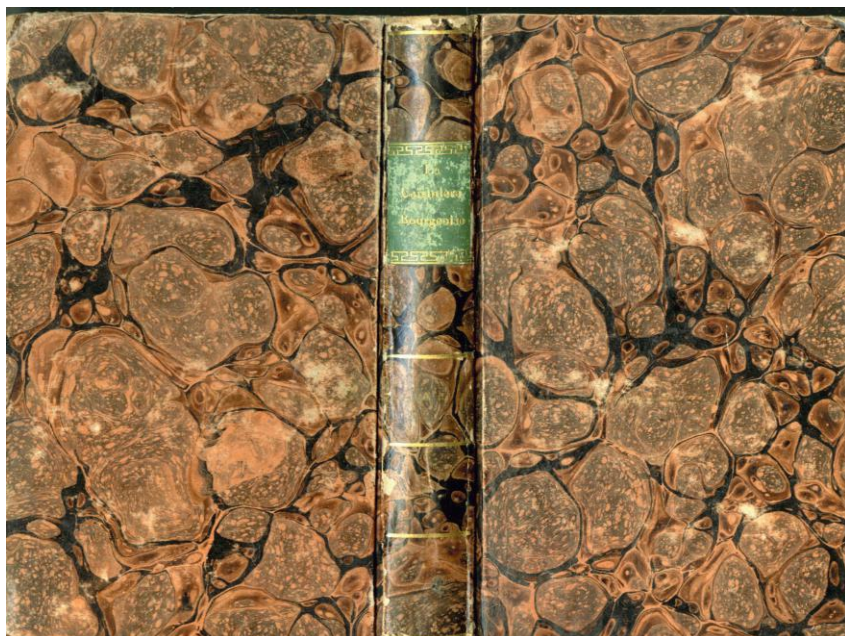




Refertus

Pazzo Cookery

Catalogus vi





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 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, 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%.



Make Children Happy

Save the Coupons from "VOIGT'S FLOUR PRODUCTS"



The United States: 1-26

Food and Food History: 27-40

Food Science: 41-62

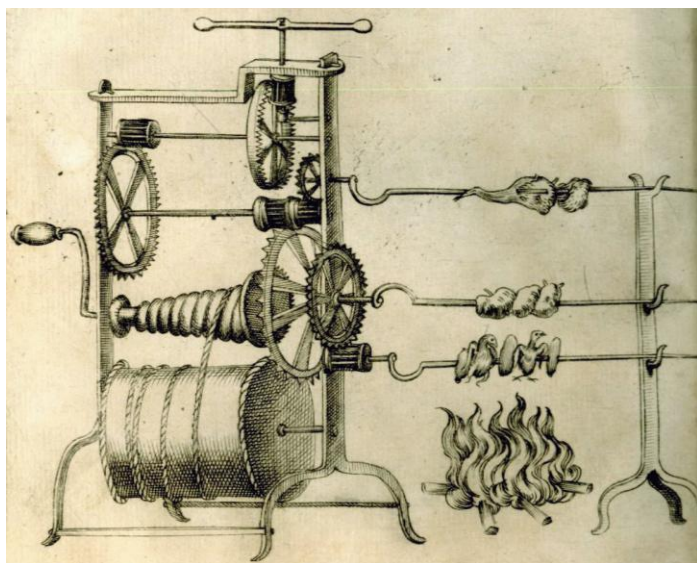
France: 63-84

Drinks: 85-106

Continental ex. France: 106-122

Caribbean, S. Am.: 123-125

Mexico: 126-139



Books and a few things from the United States:

1: Leinz Bakery: Richard Leinz (RichLeinz) Brass Bakery Bread Tokens

Illic & Hartmann, St. Louis, 1920.
Bread tokens for the Richard Leinz Bakery in St. Louis. Undated but ca. 1920s. Illic & Hartmann operated around the turn of the century into the 1930s producing tokens for a variety of local businesses in the St. Louis area. They became especially popular during the Great Depression. Most of these are for 1 loaf of bread, the later ones specify a .10 loaf. Printed on both sides. **\$5** (2 doz. available)



2: Mattel: Musical Blackbird Pie

Mattel, Los Angeles, 1954.
Illustrator: Louis Song. Tin musical blackbird pie from Mattel in the original box. Plays "Sing a Song of Sixpence" with just a couple of twangy notes. Mechanism for putting the birds back in the pie works well — five (not, regrettably, twenty-four) blackbirds pop out of the pie at the end of the song. Light wear to box, toy itself in fine condition. **\$150**



3: Delicious Mince Pies "Like Mother Used to Make"

43 1/2" x 12" advertisement for mince meat — slight rubbing and creasing, recently backed with linen. Undated ca. first quarter of the 20th century. A finely preserved large advertisement for the once ubiquitous pastry filling. T.E. Dougherty Company was active from 1885-1943 with mince meat as their main product. **\$400**

4: Child, Lydia Maria: Domestic Economy: "The True Economy of House Keeping." Broadside

Large linen backed broadside of recipes and advice taken from Child's popular *The Frugal Housewife*. Varnished

with some cracks to paper and a small spot on the lower right where the paper has worn away. Verso blank with more or less uniform browning and a few stains and marks. Tacked to contemporary or early rollers as intended "This Chart is Intended to be Suspended Like a Map". Marked the Twentg-seventh (sic) Edition. Just three copies of broadside editions in OCLC and just one of this edition (at the American Antiquarian Society).



Broadside measures 22 x 27 1/4 inches. BAL 3105 and 3106 list earlier broadside editions (3106 in 7 columns and slightly smaller) published around the 1829 publication date of *The Frugal Housewife*. Undated but the 27th edition of *The American Frugal Housewife* (the title was changed in 1833 to avoid confusion with Susannah Carter's *The Frugal Housewife*) was printed in 1841. **\$750**

5: Voigt Flour: Voigt's Flour Products: "A Wonderful Offer!" A Charming Sleeping Doll

22" x 17" advertising poster for Voigt's flour offering a charming sleeping doll for only \$1.00! "A Special Plan to Make Children Happy". Neatly pasted to a backing board, slight wear in a few spots. **\$125**

6: For Sale By George Murdock, A general assortment of West India Goods and Groceries

5" x 11.5" price list for George Murdock's West India Goods and Groceries.

Undated but manuscript date for the receipt on the verso is 1807. Murdock was in business at 14 Market Square at least into the 1820s as two of his ads appear in The New England Farmer in 1826 and 1827. Fascinating list of early American imports: Arrack, alspice, cassia, chocolate, East-India soy, Isinglass, pineapples, French hair powder, wines, etc. Manuscript receipt on rear details a purchase of loaf sugar, raisins, currants, mace, nutmeg. Tears at edges, paper is thin a couple spots, but intact and legible.

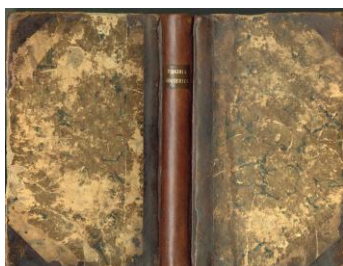
\$200



7: Rudd's Old Virginia Country Style Sausage Original Advertising Artwork



Original advertising art for Rudd's Sausage on card stock along with two proofs and a negative image. In the original shipping envelope from Virginia Engraving Company postmarked Aug 3, 1937. A little rumpled, a few small tears at edges. No details have emerged on Rudd's; possibly it was a business that never went far as the shipping address was to Mr. Robert Rudd in Richmond VA. Still, a lovely early 20th century piece of advertising and a nice looking pig. **\$250**



8: Mrs. Mary Randolph: *The Virginia Housewife: or, Methodical Cook.*

Plaskett & Cugle, Baltimore, 1831.
Fifth Edition. Contemporary half

leather over marbled boards — much rubbed and worn and bumped at corners, neatly rebacked with new endpapers. Moderate foxing throughout, but otherwise unmarked. Three difficult to read contemporary names on rear pastedown (Mrs. Murdock? Mrs. ___ Neff?). i-xii, 13-180pp. Cagle 629, Lowenstein 531, Bitting 388.

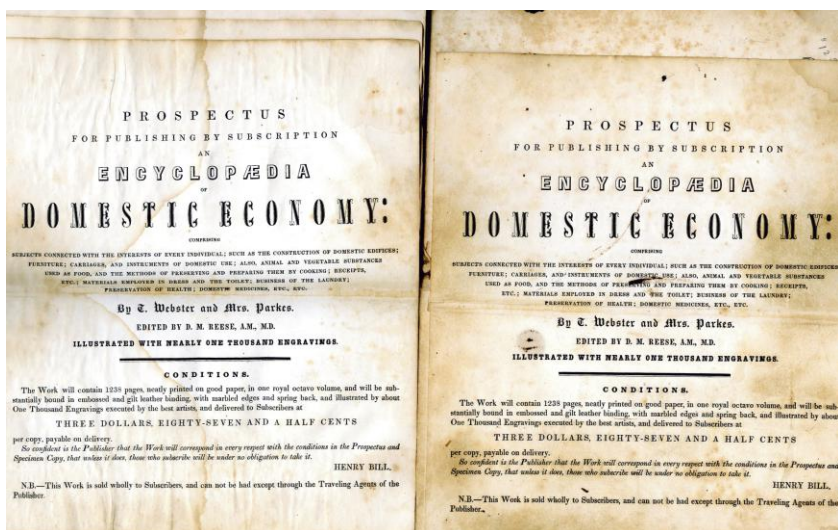
The 5th edition and 1st Baltimore. This stereotype edition was the basis for subsequent reprints until 1860. A mix of American, Southern, and World recipes: East Indian Curry, Gaspacho, Ropa Veija (sic), Sweet Potato Buns, Dough Nuts — A Yankee Cake, Apple Pie, Plebeian Ginger Bread, Blanc Mange, Mock Turtle, and West Indian Gumbo speak to its reach. Many recipes use local ingredients: pickled nasturtiums, gooseberries, tomato catsup, corn meal bread, etc. **\$850**

9: Webster, Thomas; Parkes, Mrs.; Reese, David Meredith:
***An Encyclopædia of Domestic Economy* (salesman's**
sample and subscription book)

Harper Bros, New York,
 1845. Full leather, 8vo.
 Salesman's sample and
 subscription book with a
 prospectus of *An*
Encyclopædia of Domestic
Economy, A Biography of
Wonderful Characters, &
Incidents of Travel in



Yucatan along with a Harper's catalog and 38 pages of
 subscriptions, a second volume has just the prospectus
 pages and 16 further pages of subscriptions with blanks at
 the end. Subscriptions list location (mostly around
 Galesburg and Knoxville IL, volume 2 into Wisconsin)
 amount and profession. Tide marks to prospectus pages,
 some slight staining, ink stains, etc but generally clean. An
 interesting look at the subscription publishing industry in
 the mid 19th century. **\$250**

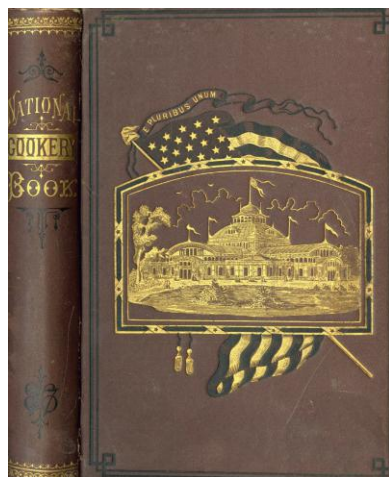


10: [Gillespie, Mrs. Elizabeth D.] : *The National Cookery Book, compiled from original receipts for the Women's Centennial Executive Committee of the International Exhibition of 1876*

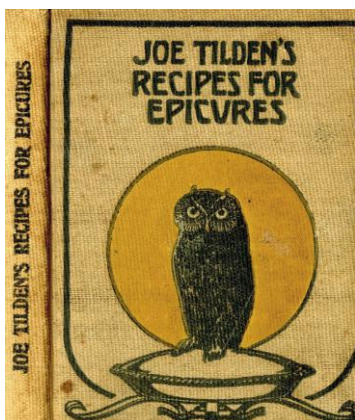
Women's Centennial Executive Committee, Philadelphia, 1876. First Edition. Joints cracked and tender but holding, rear cloth slightly rippled from moisture. Some discoloration and finger soiling, mostly in the margins, short tears to the upper margin of a number of pages which are a touch fragile with age. A good copy of a scarce cookbook compiled for the 1876 exhibition in Philadelphia.

Contemporary gift inscription dated July 4, 1876. 357pp. Not in Cagle or Bitting. i-xvi, 17-357pp. 8vo

An interesting collection of recipes with a national focus. "The turkey is a true son of the soil. He has never been asked for his naturalization papers!" Hopping John, Tomato Toss-Up, Scrapple, Baked Bear's Meat, Woodchuck, Mud Turtle (from a section of seven Oneida recipes introduced by what is now recognized as a racial slur), Parker House Rolls, Republican Cake and a section on Purim recipes (Queen Esther's Toast, Haman's Ears, Kichlers, Crimslech). Often identified as the first really National cookbook, it includes 14 Jewish recipes as well as a number of indigenous recipes which (though headed by a slur) was extremely unusual at the time. The first Jewish cookbook published in the U.S. was Esther Levy's Jewish Cookery Book on Principles of Economy in 1871, also in Philadelphia. **\$750**



11: *Joe Tilden's Recipes for Epicures*

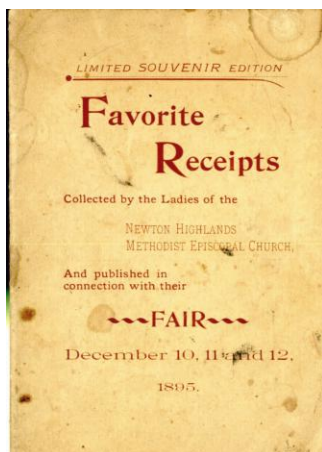


A.M. Robertson, San Francisco, 1907. First Edition. Original decorative cloth, mild soiling, slight scattered foxing, a few small stains, some erased notes on the interspersed memo pages, old note to pastedown. A nice copy. 132, (3)pp. 12mo

Major Joseph Tilden was, according to the introductory note, "one of the most famous Bohemians and epicureans of the Pacific Coast. This is his collection of recipes, published posthumously. Palestine Soup, Bacalas a la Viscaina, Fried Chicken Maryland style, a section of drinks (mostly punches). **\$50**

12: *Favorite Receipts Collected by the Ladies of the Newton Highlands Methodist Episcopal Church*

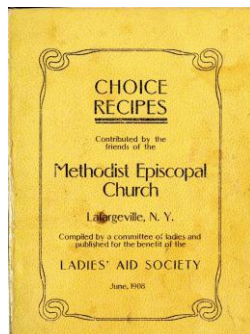
Newton Highlands, MA, 1895. Small booklet, light dampstain to upper corner, cover discolored, generally clean internally. Published in connection with their fair and a limited souvenir edition. 24pp with advertising interspersed. One copy in OCLC, not in Cook (America's Charitable Cooks).



Nicely printed pamphlet with the contributors credited: Mock oysters, Spanish Cream, Bride's Cake, Maple Sugar Frosting, Doughnuts. **\$150**

13: *Choice Recipes Contributed by the Friends of the Methodist Episcopal Church Lafargeville, N.Y.*

G.H. Bates, Clayton, NY, 1908. First Edition. Original yellow wraps, worn, soiled, scattered mild cooking stains internally, additions to one or two recipes. A good copy of a rare pamphlet — no copies in OCLC, not in Cook (America's Charitable Cookbooks). 38 (7)pp. Ads at rear. 8vo

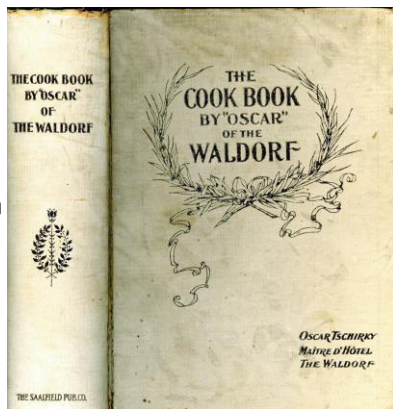


Ice cream, Doughnuts, Sour Milk-Cake, Parker House Rolls, Chow-Chow, Tomato Catsup, Chili Sauce (no chiles were harmed in making this sauce), Mock Duck. **\$200**

14: *Tschirky, Oscar: The Cook Book by "Oscar" of the Waldorf*

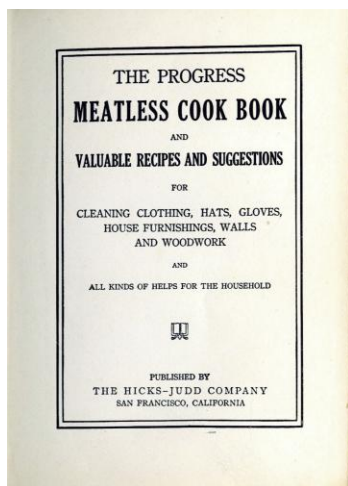
Saalfeld, Chicago, 1908. Second Edition. Corners worn and hinges rubbed, boards a little soiled, slightly shaken, but still attractive and intact. Generally very clean internally. xxii, 907pp. Biting 467, Cagle 760 (1st ed.). First edition was 1896. 4to

One of the high points of early U.S. restaurant cookery. The Waldorf, like Delmonico's where Oscar got his start, was a NYC institution. Tschirky, though not a chef (he rose from busboy to maître d') parlayed his fame into this cookbook which, at 907 pages, aimed for completeness. **\$150**



15: Lake, Mrs. Carlotta: *The Progress Meatless Cook Book and valuable recipes*

The Hicks-Judd Company, San Francisco, 1911. Original embossed cloth, wear at corners, a few surface marks and stains, front hinge rubbed in two spots. Binding a little shaken, bright internally with a few notes and recipes added in a contemporary hand. Old ownership label to pastedown, stamp to endpaper. 272pp. Just four copies in OCLC, Biting 594



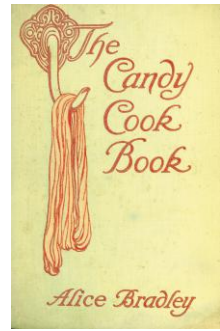
Pages 17-184 (there are memoranda pages interspersed that are unpaginated) are food recipes, the rest household hints: Johnny cakes, popovers, lots of egg recipes, soups, sandwiches, mushrooms dishes, vegetable "chili con-carne" that contains neither chile nor carne, lots of nuts, fruit salads, pies (sweet potato, rhubarb, squash) and some interesting vinegar and drink recipes. A fascinating book precisely because, unlike many vegetarian books of the period, it seems to be entirely non-ideological (no asceticism here, there's a recipe for a Manhattan) beyond presenting economical meatless recipes. **\$650**

16: Hutloff, Paul: *The Modern Baker's Recipe Book*

Paul Hutloff, Union Hill, 1909. First Edition. Original brown cloth, discolored and a bit soiled but sound. Scattered foxing and browning — errata laid onto endpaper, old Jan Langone Wine and Food Library Label to endpaper. A few pencil notes to text. 129, (7)pp with ads on pink paper at rear. 328 recipes, a mix of deserts and breads. **\$100**

17: Alice Bradley: *The Candy Cook Book*

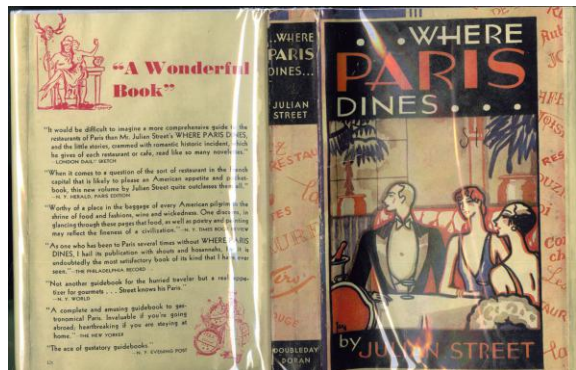
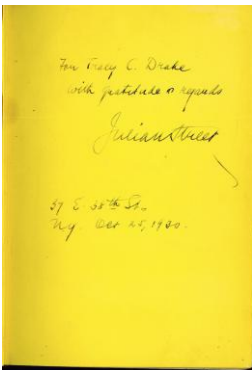
Little Brown, Boston, 1926. Revised Edition. Previous owner's signature in ink. Original decorative cloth, spine sunned and discolored; fine internally. An attractive copy. Illustrated with photos. 222pp. Fudge, popcorn candies, gelatines, hard candies etc. **\$35**

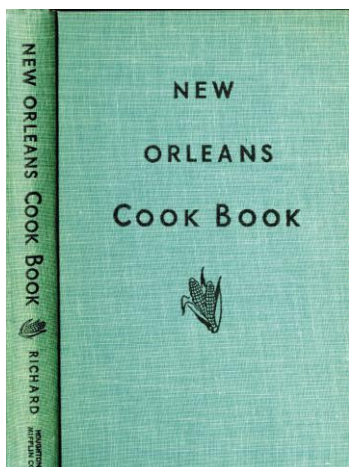


18: Street, Julian: *Where Paris Dines: With Information About Restaurants of All Kinds...*

Doubleday, New York, 1929. First Edition. Original black cloth, corners slightly bumped, light wear, in a nice facsimile jacket. A revised edition of a previous Paris guide, but the first under this name. Inscribed by Street to Tracy Drake, founder of the Drake Hotel and the Blackstone Hotel and Theater. Street was from Chicago — a nice association of two turn of the century high society characters. 321pp

A prodigious list of places to eat and drink in Paris between the wars along with a wine guide and a nice section of vocabulary. The inscription is dated Oct 25, 1930 "37 E. 38th St., NY". Perhaps a theater party they both attended in Murray Hill. **\$300**



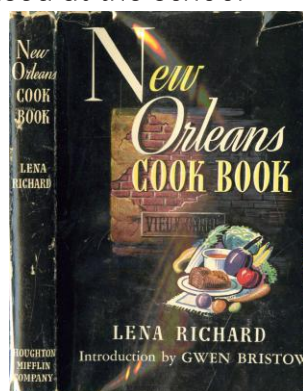


19: Richard, Lena: *New Orleans Cook Book*

Houghton Mifflin, Boston, 1940. First Edition. Original teal cloth, unclipped jacket with chipping and wear at the edges and a small tear to the upper right of the cover but very little loss. NF/VG overall. Richard originally published the book herself the year before under the name

"Lena Richard's Cook Book". 146pp. Tipton-Martin 52 (who notes that when Houghton Mifflin republished the book they changed the name and removed her portrait "a subtle reminder...that she was an outlier")

Richard began cooking in 1906 at age 14 helping her mother keep house for a wealthy New Orleans family. She attended Fannie Farmer's Boston Cooking School in 1918 but found, in her own words "When I got 'way up there, I found out in a hurry they can't teach me much more than I know." and "When it comes to cooking meats, stews, soups, sauces and such dishes we Southern cooks have Northern cooks beat by a mile. That's not big talk; that's honest truth." Her food was much praised at the school and paved the way for this book, her own cooking school in 1937, and her groundbreaking television cooking show in 1949. Lena's Red Sauce, Turtle Soup, Red Bean Puree, Oxtail, Gumbo, Country Fried and Creole Fried Chicken (Creole with a mix of flour and cracker meal, country with just flour). **\$500**



20: Collection of Rochester Gas and Electric Recipe Booklets

Rochester, NY, 1945. 8 booklets, a few professionally bound, the others side stapled, all put out in the 1940s by Rochester Gas and Electric for their customers. Most undated, one dated 1945: Breads, pickles, relishes, catsups, sweets, canning advice etc. **\$50**



21: Baker, Charles: *The Gentleman's Companion*.

Crown, New York, 1946. The first trade edition after the limited edition by Derrydale. In original red cloth, spines slightly sunned, gift inscriptions dated 1946 in each volume. Housed in a complete but worn and cracked slipcase. A nice collection of food and drink recipes by the peripatetic food writer including some by Ernest Hemingway and William Faulkner. Near fine in a good slipcase. 220pp, 217pp. **\$200**

22: Ulmer, Mary; Beck, Samuel: *Cherokee Cooklore*

Museum of the Cherokee Indian, 1951. First Edition. A few stains to front cover, fine internally. 72pp

Photographs of Cherokee elder, Aggie Lossiah, teaching Cherokee children how to make Cherokee bean bread with recipes and food notes along with a somewhat sketchy "For Palefaces" section at the end. **\$25**



23: Muhammad, Elijah: *How to Eat to Live*

Muhammad Mosque of Islam No. 2, Chicago, 1967. First Edition. Jacket worn at edges with a section of back panel missing near the spine, stain to jacket spine and some splitting to front panel. NF/G. Advice for eating and living according to the strict dietary rules of the Nation of Islam. 132pp **\$100**

24: Margolis, Jack S.: *Cooking for orgies & other large parties: How to cook and serve fabulous six-course gourmet dinners for 10 to 30 people in one hour for \$1.00 per person*

Cliff House, Los Angeles, 1973. Second Edition. Original printed red wraps, light wear, small paper lift to back cover, light dampstain to bottom of preliminaries. Collection of sensible recipes and menus for orgies. Dedicated "To Graham Kerr and Julia Child, who are invited to come to our house next week, sit around naked and have some really good food for a change." **\$150**



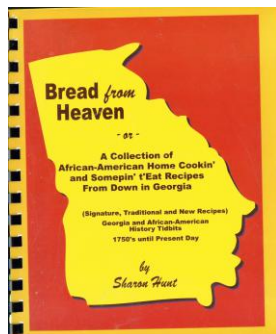
25: Arbuckle, W.S. (Wendell S.): *The Little Ice Cream Book*

Wendell S. Arbuckle, 1981. First Edition. Original blue cloth. Fine copy. 141pp

Recipes, history and methods for ice cream making from "Mr. Ice Cream". Arbuckle had a doctorate in Dairy Science and wrote an important ice cream text in 1966 (*Ice Cream*). Recipes from *Masters Ice Cream Book* (1844), speculative ancient recipes, ices, etc, Just 4 copies in OCLC. **\$100**

26: Hunt, Sharon: *Bread From Heaven : Or a Collection of African-Americans' Home Cookin' and Somepin' Eat Recipes from Down in Georgia*

Sharon Kayne Hunt, 1992. Original comb binding. Faint cover wear. 416pp.



A combination of history and recipe book contextualizing 250+ years of African American cuisine from in and around Georgia. Hoppin John, Jollof Rice, Groundmeat Stew, Okra Gumbo, Low Country Boil, Broccoli, Rice & Cheese Casserole, Possom and Sweet Potatoes; a prodigious collection of recipes from specific regions in Georgia. **\$75**

Food and food history

27: Vettori, Pietro: *Trattato delle lodi, et della coltivazione de gl'ulivi*

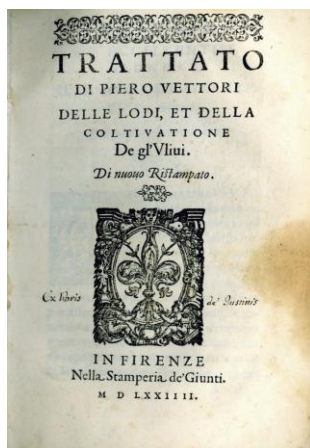
Giunti, Florence, 1574. Second Edition, 4to. The second edition of Vettori's treatise on the olive in contemporary vellum. Vellum a bit worn, discolored, small section of loss to spine, title penned to spine. Minor but persistent stain in the right margin through most of the volume. Modern ownership signature to endpaper and contemporary ownership note to title page. Scattered moderate browning and foxing; very good overall. (8), 90, (1) pp with errata at end. Printed entirely in the Giunti italic type. Graesse VII 302, Brunet V 1180 (Bonne edition de cet ouvrage estimé, Elle est Préférable de celle de 1569), Pettas 464 (1st ed.), Cagle 1191, Oberle 687 (plus recherchée et le plus complète)

CONT...

The second and best edition of Vettori's treatise on the olive and olive cultivation. Oberle describes it as "One of the most ancient works on olive cultivation. It is a classic in Italy, often cited and reprinted for the purity and elegance of its style."

\$1850

28: Felici, Giovanni Batista: *Parere intorno all'uso della Cioccolata*



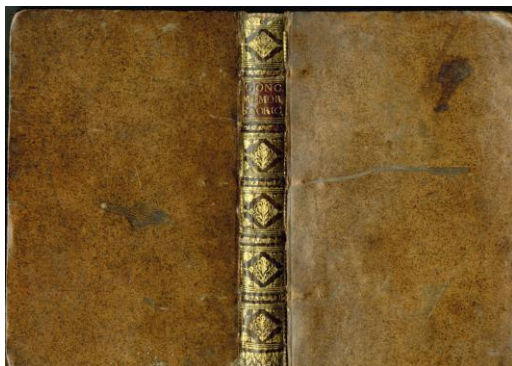
Giuseppe Manni, Florence, 1728. First Edition. 4to, contemporary vellum, slight discoloration, corners worn, small patch of loss on rear near spine. Faint occasional foxing, A few scribbles on final page of preliminaries and a tear across A1 but without loss. A nice wide margined copy on fine paper. xii, 88pp. Cagle 1139, Bitting 155 ("one of the rare works on chocolate. Not listed by Vicaire.")

An infamous treatise in the form of letters to Lisabetta Griolami D'Ambra which attacks chocolate as a pernicious, life shortening vice. He counseled against adding humorically hot spices (cinnamon, pepper, cloves) to the already hot beverage and, amazingly, allowed that while it might cure consumption, that didn't mean that it was good for you. **\$1750**

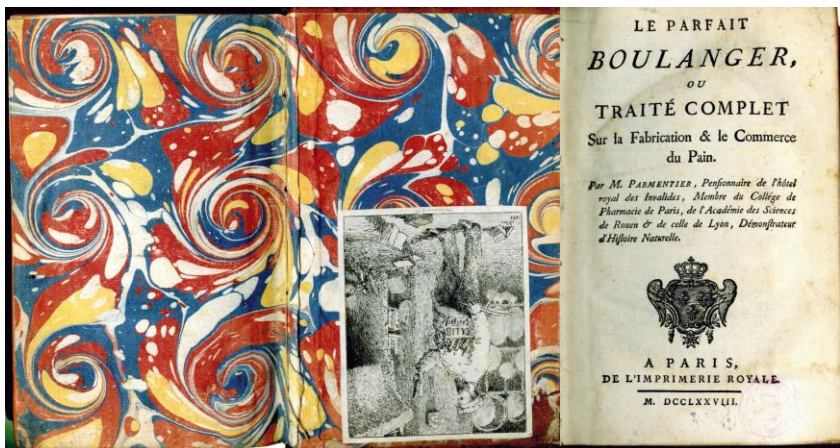


29: Concina, Daniele: *Memorie Storiche sopra l'uso della Cioccolata in tempo di Digiuno* [with] *Riflessioni sopra la lettera responsiva ad un amico intorno alla Quaresima appellante*

Simone Occhi, Venice, 1748. First Edition. Contemporary calf, a few surface marks, corners slightly bumped, front hinge a touch rubbed. Quite fresh internally, old ownership signature to title. Bound with the reply to the work published the following year. (8), xcxcvi (2) pp; 71, (1)pp.



An interesting text covering the history of chocolate and it's use during Lent. It is written as an answer to an unidentified archbishop who asks if it's true that drinking a cup of chocolate during Lent is a mortal sin. Concina replies in the affirmative at some length. Bound with a response not usually present. **\$1000**



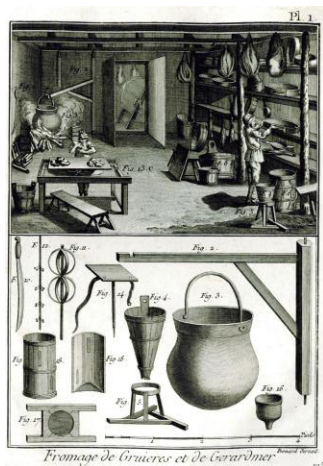
30: Parmentier, M. (Antoine-Augustin): *Le Parfait Boulanger, ou Traité Complet sur la Fabrication et le Commerce du Pain*

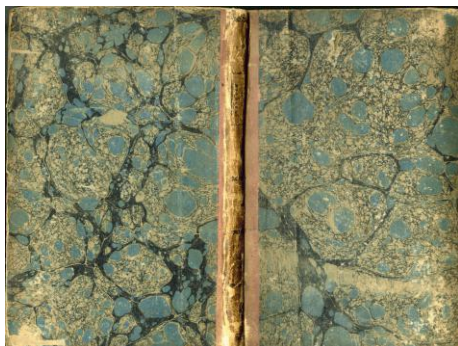
Imprimerie Royale, Paris, 1778. First Edition. Contemporary speckled calf, corners worn, a bit rubbed, joints slightly tender, but attractive and sound overall. Scattered minor foxing, otherwise fine internally. With the 1888 bookplate of famed gastronomic bibliographer Georges Vicaire to the front marbled pastedown showing a standing chef reading a book. liii, (1), 639pp. Vicaire 656, Bitting 357, Cagles 374, Oberle 813.

The introduction serves as a history of bakeries, then goes on to describe in detail advances in the baking of bread — most of which were or would be in evidence at the school of bread making begun by Parmentier and Cadet de Vaux (who sent Benjamin Franklin a copy of this book upon its publication in 1778). It covers bread making from wheat production through all sorts of bread including, naturally, potato bread. A nice copy and a great association. **\$2000**

31: Diderot etc: *Encyclopédie: Art de Faire les Fromages*

Geneva?, 1779. The section of cheese making along with 4 plates extracted from a quarto edition of *The Encyclopédie*. A couple of the plates browned and foxed and worn in the margins, but attractive and good impressions. Pages 73-96 and plates on Fromage d'Auvergne, de Gruieres et de Gerardmer and the tools for making them. In a marbled folder. **\$200**





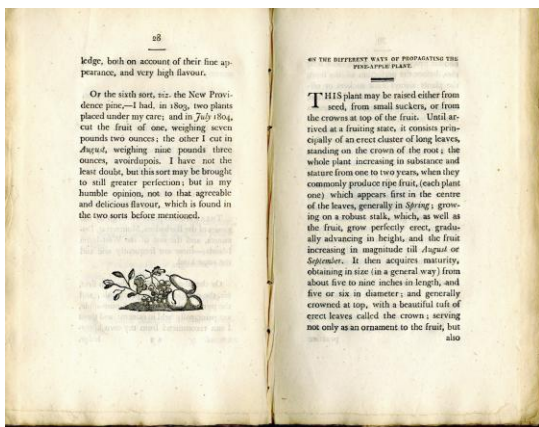
32: Griffin, William: *A Treatise on the Culture of the Pine-Apple*

S and J Ridge for the Author, Newark, 1806. First Edition. Leather backed marbled boards, worn at edges, old library

spine number. Partially untrimmed, some pages opened a bit incautiously, but generally fine internally. With a note to the half title attributing authorship to Andrew Smith and an ownership signature dated 1877; old library stamp at end of final page (from St. Pancras Public Library) and stamps to verso of title and a few other spots. A few early pencil notes to text. Rare. Seven copies of the second edition (1808) in OCLC, none of the first. viii, 9-13, 1-78pp.

Written towards the end of the pineapple craze in England by the gardener to John Manners Sutton. As with other contemporary accounts, a great deal of attention is given to the building

and heating of the structures to grow the pineapples in. Huge stoves allowed pineapples to be turned out year round — though they were often too expensive to eat (an English grown pineapple could cost the equivalent of 10,000 pounds) so were rented out to travel from fancy occasion to fancy occasion until they rotted and were often accompanied by security. **\$850**



33: Poutet, Jean-Joseph-Étienne : *Traité sur l'art de perfectionner le sirop et le sucre de raisin*

Jean Mossy, Marseille, 1811. First Edition. Contemporary acid calf, worn at corners, hinges rubbed, covers slightly sprung. Old bookplate and bookseller ticket to marbled endpapers. (8), 103pp.

6 copies in OCLC. Published the same year that Napoleon settled on the sugar beet to replace cane sugar. With a long dedication to Parmentier (who had written a book on grape sugar in 1809 and an article in *Annales de Chimie* in 1811). "C'est à vos savantes instructions que je dois mes succès sur le sucre". **\$250**

34: Combles, de; Louis Du Bois: *Traité de la culture des pêcheurs*

Raynal, Paris, 1822. Fifth Edition. Original blue wrappers, modest wear. Old note to half title, old bookplate inside cover. xxii, 141, (2)pp. Scarce edition of an earlier work with additions by Du Bois. **\$100**

35: Viborg, Erik: *Mémoires sur l'éducation, les maladies, l'engrais et l'emploi du Porc*

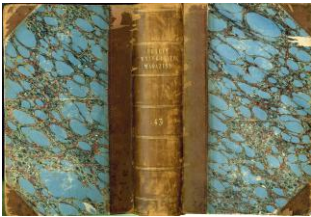
Madame Huzard, Paris, 1835. Second Edition. Original wrappers with new glassine cover, front wrap nearly detached, modest foxing, page edges a little rumpled and discolored. First signature loose, partially unopened. With six charming illustrations of pigs — one with a tiny tear in the margin. 269, (1)pp. **\$250**



36: Roques, J.: *Histoire des Champignons Comestibles et Vénéneux*

Fortin, Masson et Cie, Paris, 1841. Second Edition. Original wraps, worn, scattered staining, front cover almost detached, binding structure starting to fail. Lacking the atlas volume with the plates, but textually complete; old private library stamp to half title and old signature to title. Generally very clean internally with a few small stains. 482pp. Vicaire 749

An important treatise on edible and poisonous mushrooms with suggestions for preparation throughout. **\$150**



37: Wilde, William: *The Food of the Irish* (in *The Dublin University Magazine* February, 1854)

Original half leather over marbled boards, old University Library bookplate inside front cover. Contains January-June of 1854. Wilde's essay leads off the February issue and is pages 127-146.

Wilde (father of Oscar) was a polymath — a doctor, census taker, folklorist and social commentator. He represents, as does this essay, a conundrum. He sympathized with the Irish peasantry, could see many of their troubles with clarity, collected huge amounts of medical data on their suffering, yet supported the insupportable English response to the famine. Even this essay filled with admiring prose for the people and culture, essentially blames the starving masses for their problems — a lack of imagination, culinary ingenuity, stupid reliance on the bounty of the potato etc; though he does mention an impressive number of ways that the potato is served.. **\$350**

"When kitchened with "point" [i.e. seasoned], mollified with milk, or softened by a drop of the crature', the like of the potato will never again be found for 'rent-paying, pig-feeding, love-making, child-breeding, faction-fighting, and country-dancing properties". (item 37)

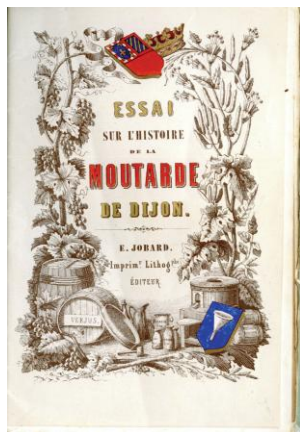
38: Maublanc, A.: *Les Champignons Comestibles et Vénéneux*

Paul Lechevalier, Paris, 1939. Third Edition. Two volumes in brown cloth, light wear, a few minor stains, slight yellowing to some plate edges. Bindings slightly shaken, but intact. A nice pair, each with 112 color plates of mushrooms. Ads at rear. **\$100**



39: (Garnier, Joseph): *Essai Sur L'Histoire De La Moutarde De Dijon*

E. Jobard, Dijon, 1854. First Edition. Original green wraps in later (but old) glassine protector. Illustrated title with the arms of Dijon, printed in color, same design on cover. Engraving of Dijon after page 4. Browning to plate, faint scattered foxing, old pencil note to front blank; a lovely copy of a scarce work. 32pp. Vicaire 342-3

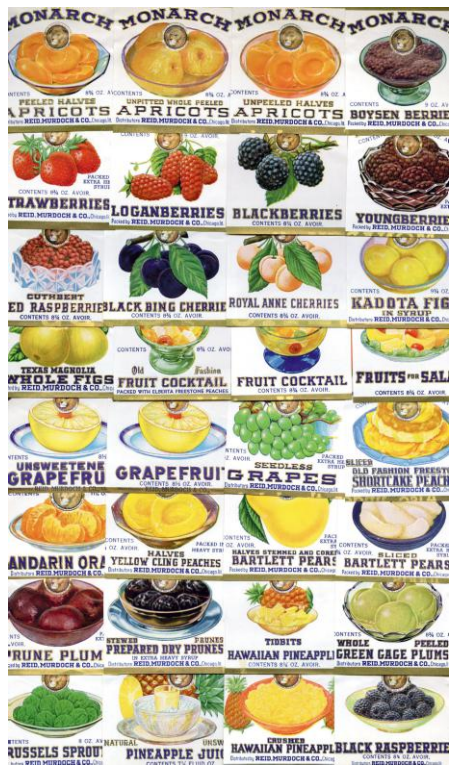


A rare early history of Dijon mustard. The engraved barrel of verjus on the title page bearing witness to that being the original ingredient (not white wine vinegar). Encompasses a fine little history of mustard from Roman times, etymology, Dijon mustard statutes, etc. **\$900**

40: Monarch Finer Foods: Monarch Finer Foods Advertising and Label Sample Binder

Large (19" x 12") binder with preliminary section of factory and store photos, testimonials, diagrams, and company history all laid onto pages or in pockets. The first few pages torn at the binder holes, otherwise fine. Many of the photos on large folding sheets. The main section is 17 (15 are double sided) leaves of actual product labels, pages most with from 10-12 labels each (around 360 labels in total), then a further section of advertising materials, actual store display colored sheets, pockets of xeroxed advertising suggestions for customers, lists of "descriptive words and phrases" to "help in making up newspaper advertisements and circulars" etc. A prodigious distillation of mid century grocery distribution. Undated, ca. 1950s.

Monarch was an early agricultural company begun in 1853 in the mid west to supply gold rush era wagon trains and is still in business today. **\$900**



Food science

41: Lemery, Louis: *Traité des Aliments où l'on trouve par ordre, et séparément la différence...*

J.B. Cusson & P. Witte, Paris, 1702. First Edition.

Contemporary calf, a bit worn at the edges and corners.

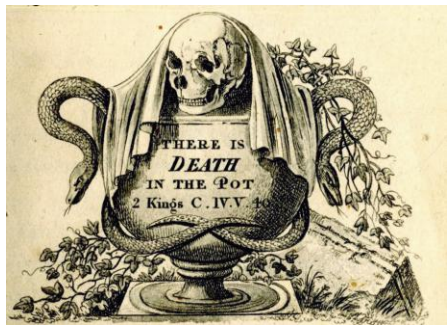
Scattered mostly minor foxing. Old signature and address label to pastedown of an A. Pepin. A nice copy of the first edition. (56), 542, (3)pp. Oberle 99 (1705 2nd ed.), Cagle 276

The first edition of a much reprinted, revised, and translated work on the science of food — though with a great many digressions on history, superstition, and medieval wisdom. **\$950**

42: Frederick Accum: *A Treatise on the Adulterations of Food and Culinary Poisons*

Longman, Hurst, Rees, Orme, and Brown, London,

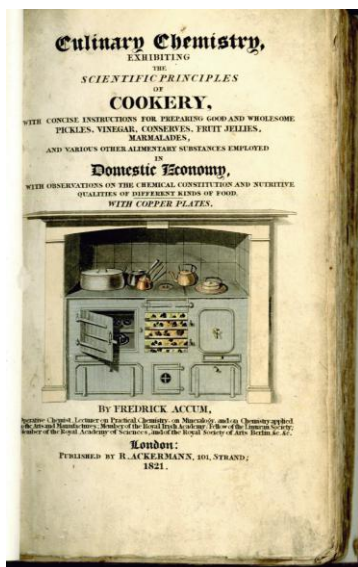
1820. Second Edition. Neatly rebound in green cloth, some age toning to title, slight scattered foxing. A nice, bright copy overall. Second edition, same year as the first of what is generally considered the first book on food additives, an important book both gastronomically and historically. xxiv, 360pp. Cagle 536 (1820 1st ed.), Bitting 2, Simon (BG) 16



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. **\$300**

43: Accum, Frederick: *Culinary Chemistry, Exhibiting the Scientific Principles of Cookery...*

R. Ackermann, London, 1821. First Edition. Original boards rebacked in cloth, lacking the frontispiece but otherwise complete. Colored vignette illustration to title, endpapers refreshed, slight wear and age toning to title, scattered very minor foxing and staining. With ads for his *Adulterations of Food* book at the rear. 356, xx pp. Cagle 531, Bitting 2, Vicaire 4.



The first really scientific look at cookery, though surely not to blame for the self-indulgent excesses of molecular gastronomy. Sections on abstinence and competitive eating, pickling, vegetarianism, smoking, curing, etc. **\$650**

44: Fontenelle, Julia: *Manuel théorique et pratique du vinaigrier et du moutardier*

Roret, Paris, 1827. First Edition. 12mo. Original printed wrappers in a later glassine wrapper. Light foxing, a few minor stains. List of Roret Manuals before title. 272pp **\$350**

45: Faure, Pierre-Hippolyte: *Monographie de l'acide acétique*

Poussielgue, Paris, 1841. 4to. Leather backed marbled boards. Original plain wraps bound in. Attractively bound thesis on vinegar. 63pp. 4 copies in OCLC. **\$100**

46: *The Tricks of Trade in the Adulterations of Food and Physic*

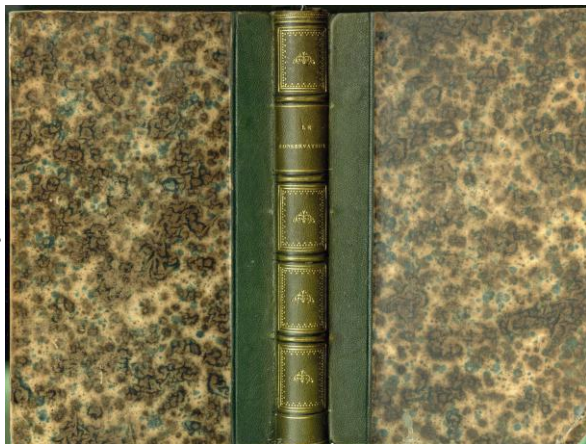
David Bogue, London, 1856. First Edition. 12mo. Original publisher's cloth, worn, chipped at spine ends, but sound. Modest age toning to pages, tiny worm trail on one page edge. Old ownership embossed stamp to endpaper. 191pp with a David Bogue catalog at rear.

Written in the wake of Accum's works on food adulterations; sections on water, milk, sugar, tea beer, tobacco, chocolate, flour etc. Just two copies of the first edition in OCLC and a dozen of the 1859. **\$200**

47: Appert, Nicolas; Fosset, Adolphe, and others: *Le Conservateur, Contenant: 1. Le Livre De Tous Les Menages, Par Appert. 2. Anciens Procèdes De Conservation. 3. Monographie Des Vins*

Au Depot de Librairie, Paris, 1854. Half green leather over marbled boards, marbled endpapers. A nice binding. Light scattered foxing, old ownership label of J.B. Bruyère inside front cover. From the Collection A. Carême. 472, (2), pp with 5 folding plates at rear. Vicaire 35, Cagle 35 (earlier editions), Simon BG 136, Bitting 14

Later edition, first published in 1810 and much reprinted — a nice copy detailing Appert's invention of canning. **\$200**



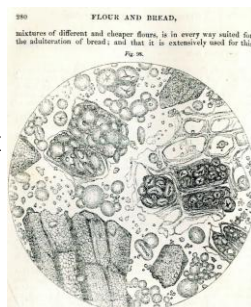
48: Johnston, James F.W.: *The Chemistry of Common Life*

William Blackwood and Sons, Edinburgh, 1856. Two volumes in original blind stamped cloth, light wear and fading at edges. vii, (3), 352, (15)pp; (4), 466pp

An exhaustive work on culinary and other everyday chemistry. Sections on narcotics, odor science, water, bread, meat, beverages, liquor fermentation. **\$100**

49: Hassall, Arthur Hill: *Adulterations Detected; or, Plain Instructions for the Discovery of Frauds in Food and Medicine*

Longman, Brown, Green, Longmans, 1857. First Edition. Original blindstamped cloth, worn at corners, top of front hinge starting, old signature to endpaper; bright internally. 712, 12, (8)pp. Last 8 pages are a catalog of Achromatic microscopes.



Butter, bread, flour milk. Hassall's book distinguishes itself from other period books on food adulteration by its frequent use of microscopy. **\$150**

50: Hoskins, Thomas: *What We Eat*

T.O.H.P Burnham, Boston, 1861. First Edition. Wear at edges of publisher's cloth, a few stains to front cover. Scattered minor foxing. Very light dampstain to bottom right towards the end. 218pp with a 4pp catalog at rear.

A mixture of history and discussion of methods of detecting adulteration which focuses on tea, coffee, sweets and drinks. **\$50**

51: Smith, Edward: *Foods*

Henry S. King, London, 1874. Third Edition. Original cloth, worn, old sticker to spine, spine a bit dulled. Scattered foxing, one small bump in outer margin; generally bright internally. 485, 36pp

Interesting scientific look at food full of graphs of fat/starch content, "thermometric force of foods", salts in blood etc. 129 diagrams, woodcuts and tables. **\$35**

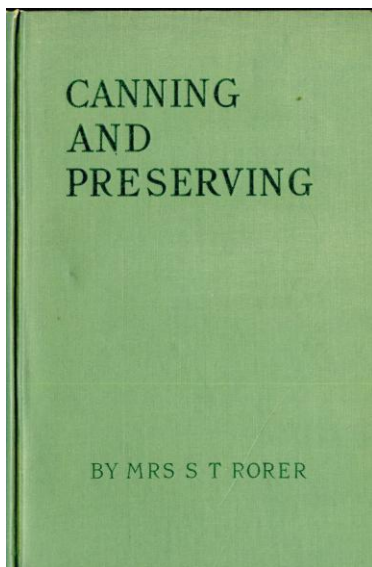
52: Claudon, M. Émile : *Fabrication du Vinaigre Fondée sur les Études de M. Pasteur*

Savy, Paris, 1875. First Edition. Original wraps, light wear at edges, newer glassine wrapper over it. Light dampstain to top edge, otherwise unmarked. Old vinegar company library stamp to title. 60pp with a detailed folding plate at rear. **\$50**

53: Rorer, Mrs. S.T.: *Canning and Preserving*

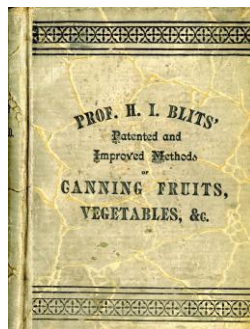
Arnold and Company, Philadelphia, 1912. 12mo. Original teal cloth, faint edgewear, old signature to endpaper in pencil. Biting 405 (with different pagination). 78pp, 18pp catalog at end.

Canning tips from the influential Philadelphia cookbook author. Listed as 1887, but ca. 1912 based on the books available in the catalog. **\$50**



54: Blits, Professor H.L.: *Methods of canning fruits and vegetables by hot air and steam and berries by the compounding of syrups and the crystallizing and candying of fruits*

H.L. Blits, New York, 1890. Original printed boards, worn, shaken, inner joint cracked, endpapers chipped. A few minor marginal stains and dogears but generally very good internally. 518pp. Biting 45.



Long section on canning but much of the book is more general housekeeping, cookery, etc. **\$50**

55: Williams, W. Mattieu: *The Chemistry of Cookery*

D. Appleton, New York, 1891. First US Edition. Original green cloth, light shelfwear. A fine copy. 328pp

An interesting scientific book on cookery by the English science writer. Includes a chapter on Rumford's roaster and one on "The Vegetarian Question". **\$75**

56: Yorke-Davies, Nathaniel Edward: *Foods for the Fat: A Treatise on Corpulence, and its Scientific Dietary Cure*

Chatto & Windus, London, 1892. Fourth Edition. Slight wear and bowing to covers. Fine internally. 129pp with a 32pp catalog at rear.

Yorke-Davies was a surgeon interested in dietetics. This book was enormously successful, going through 17 editions between 1889 and 1906. Much of the work consists of recipes and monthly menus but he also discusses stimulants, coffee, exercise, etc. **\$75**

57: McCarrison, Robert: *Food: a Primer for Use in Schools, Colleges, Welfare Centres, Boy Scout and Girl Guide Organizations, etc., in India*

MacMillan, Madras, Bombay, Calcutta and London, 1931. Original boards, old label to cover, previous owner's name to endpaper. 155, (8)pp, folding color chart of the Food-Star at front.



McCarrison was an influential physician and nutritionist responsible for early theories of the relationship between epidemiology and nutrition. Scarce in commerce. He wrote a similar volume for Africa. First edition was 1929. **\$100**

58: American Institute of Baking: *White Bread*

American Institute of Baking, Chicago, 1932. First Edition. Side stapled pamphlet, slight rusting to staples otherwise fine. Interesting 14pp pamphlet answering whether white bread is healthy or not and whether the process of making white flour has robbed it of its nutritional value (answer: yes and no). "White bread is a wholesome, nutritious food...Its avoidance for fear of any harmful consequences or the fear that it is the cause of any diseased condition when properly used in the normal diet, is entirely without scientific foundation." Seemingly no copies in OCLC.

In the 1920s and 30s there was a widespread panic about white bread (heavily consumed during the depression) stoked by a peripatetic diet guru named Bernard MacFadden who called it the stuff of death. Amylophobia swept the nation and had many of the moral panic and class characteristics of later dietary debates (white vs. whole wheat, gluten, etc.). **\$45**

59: Varille, Mathieu ; Audin, Marius: *La Nef Du Parfait Vinaigrier*

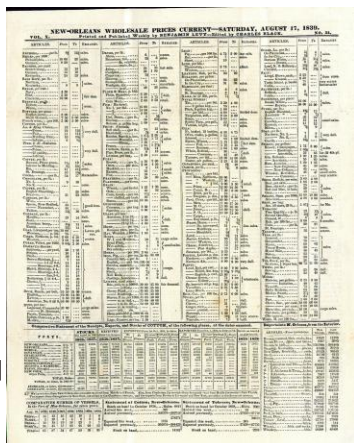
Deux-Collines, Lyon, 1951. First Edition. Original purple wraps over card covers, slightly sunned, browning from wraps on endpapers. Inscribed by Varille. 113 of 500 copies. 116pp **\$150**

three more from the US

**60: *New Orleans Wholesale Prices Current August 17, 1839:*
Printed and Published Weekly by
Benjamin Levy**

Folded 4to sheet printed front and back, 11 1/2" x 9 1/2" with prices and mostly dismal business

predictions and mention of a continued depression. On the attached blanks is a letter dated Aug 18th, 1839 detailing further negative business conditions and increasing yellow fever. "Businesses of all kinds have come to a complete stop." An interesting, if dire, look at business conditions in New Orleans in 1839 filled with commodity prices for molasses, sugar, flour, pork, bacon, fish, fruit, chocolate, etc. Old postmark stamp on verso of letter.



Just 7 copies in OCLC for various dates. Levy published the sheet from 1834 to the 1841. He opened a stationery store on Chartres St. in New Orleans in 1811 and for thirty years published a variety of medical and legal works as well as this popular Wholesale Prices Current sheet. In a biography for the Bibliographical Society of America (1960), Benjamin Korn said "the first important Jewish Printer-Publisher, not only in the South, but probably in the entire country." **\$750**

61: *New Mexico's Chief City. Her Resources And Attractions: Clark & Forsythe Cafe Restaurant, Las Vegas*

1890. 4to. Tourism broadside for Las Vegas, NM printed on the back of Clark & Forsythe Cafe Restaurant stationery advertising "Kimble Bros. & Co. Guatemala Cigars and a variety of Rye whisks." With what looks like the second half of a manuscript letter regarding prices for a food order (poultry, butter). "Please pack well with ice, so we will not experience another loss as we did last Spring." Light wear, folded, tiny tear in one margin.

Clark & Forsythe was run by Benjamin Forsythe and John Clark. It opened in 1887 and was a restaurant, saloon, liquor wholesaler. **\$300**

62: *NBS: Specialita Culinarie Italiane*

North Bennet Street School, Boston, 1937. First Edition. 4to spiral bound cookbook, modest wear to cover, scattered light pencil marks to recipes (apparently marking favorites), old signature to half title. 137 recipes printed for the benefit of the North Bennet Street School. Second edition, the year after the first. 57pp. Advertisements at rear including one for Prince Macaroni which opened in the North End just up the street from NBS in 1912. The North Bennet School, one of the oldest trade schools in the US, opened in the North End in 1879, 9 copies of the two editions in OCLC.



Many recipes for game, desserts, "Pizza alla Napolitana", Zabioni (aka zabaglione), a short pasta section "spaghetti, macaroni, ravioli". An interesting snapshot of early Italian American cookery. **\$200**

France

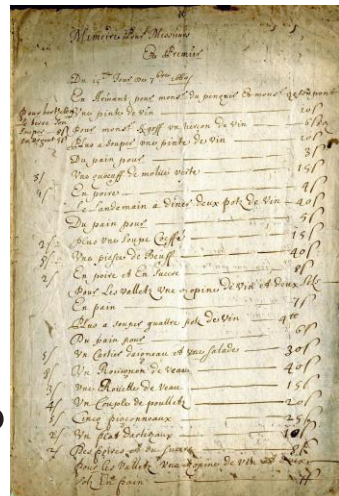
63: French Restaurant Receipt from 1660



France (Bretagne?), 1660. Folded sheet comprising two receipts for meals for a group of people (Penquer, Kergoff, Kervoalan, Kergus, Berthelin). The customer names and the frequent appearance of pears and sugar on the receipt suggests the location was in Bretagne, but there is nothing explicit as to place or the name of the establishment. An interesting list of dishes from the years when

French restaurants were developing towards what they would become in the late 18th century:

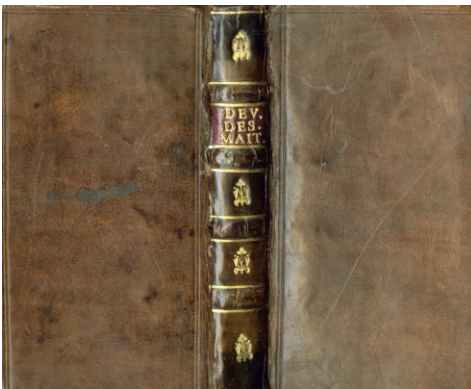
Apparently taking place over a number of days and a few different groups, they order copious amounts of wine and bread, pears and sugar, salads, artichokes, beef, rolled veal, chicken, pea and a few unidentified soups, lamb, pigeon, cheese, haddock or pollack; an impressive variety of dishes from this foundational period of French cuisine and the development of the restaurant (just before the term restaurant appears to have been in popular use — it appears in 1680s editions of La Varenne but not in the earlier ones, for example). **\$950**



64: Piemont, Alexis of [Giralamo Ruscelli]: *Les secrets du seigneur Alexis Piemontois*



Clement Malassis, Rouen, 1671. Contemporary calf, hinges rubbed, wear at edges, hinges cracked but cords secure and binding sound. Modern owner's label inside front cover. Scattered minor foxing, dog ears. A later edition of the enormously influential 16th century text first published in French in 1557. "augmenté d'une infinité de rare Secrets." 675, (69)pp. Four in text woodcuts of alchemical devices. **\$500**



65: Fleury, Claude: *Les Devoirs des Maitres et des Domestiques*

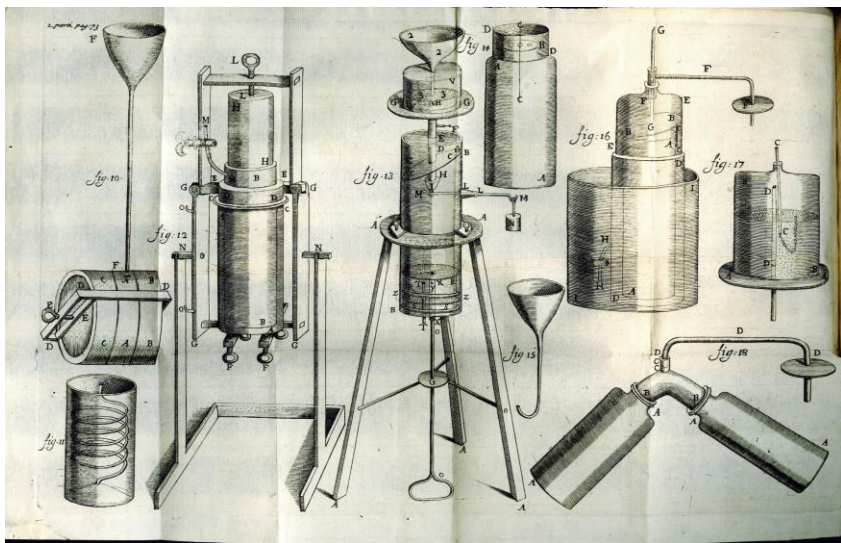
Pierre Savouret,
Amsterdam, 1688. 16mo.
Later but old full calf,
spine gilt in
compartments.

Scattered minor foxing, endpapers browned — a bright, attractive copy of Fleury's manual on house keeping and the relations between master and servants. Amsterdam edition published the same year as the 1st. 198pp. Cagle 146 (Paris ed.). **\$350**

66: Papin, Denis: *La manière d'amolir les os, et de faire cuire toutes sortes de viandes en fort peu de temps, & à peu de frais*

Henry Desbordes, Amsterdam, 1688. Second Edition. 12mo. Later, but old, drab wrappers, housed in a modern burgundy morocco slipcase in an antique style with matching chemise. Lightly washed, small blue pen mark to title, Neat repairs to a few plates and marginal repairs to a few leaves. A fresh, fine copy overall. The second edition in French, with substantial additions from the 1682 first edition and two further folding plates.. (12), 127, (8), 240pp with 4 folding plates. Cagle 369 (1682 ed), Bitting 355, Oberle 89 (1682 ed), Vicaire 651 ("cette second édition est beaucoup plus complète")

Papin's invention first appeared as "A New Digester, or Engine for Softening Bones" in English in 1681. His work gave birth to the pressure cooker and the steam engine — an enormously influential discovery that continues to be used in kitchens the world over. The steam engine also proved popular. **\$1750**



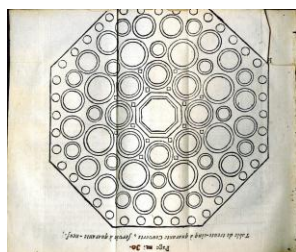
67: François Massialot; Vincent de La Chapelle (ragouts): *Le Nouveau Cuisinier Royal et Bourgeois ou Cuisinier Moderne*



Veuve Prudhomme, Paris, 1739.

Contemporary calf, worn, rubbed, slightly sprung, but intact and sound. Scattered foxing, stains, plates with some marginal and gutter tears, one in vol 3 torn in half but with no loss, another with a long tear but no loss, generally clean. (12), 544, (20)pp 5 plates; (4), 520, (34)pp; (6), 391, (19)p and 13 plates. The plates are of place settings. Bound with the half titles. Cagle 319, Vicaire 575. Bitting 314 (various 3 vol editions)

The first edition of this much expanded and reprinted cookbook was 1691, it was expanded to 3 volumes in 1734 and this was the first edition with the added recipes by La Chapelle. Claude Prudhomme had printed a number of editions of Massialot, this was printed by his widow after his death around 1734.



Massialot's much expanded cookbook originally published in 1691. Comparing the place settings for small groups in the 17th century editions to the table pictured here, one can see that fashions have once again favored the banquet — it would take a few more decades of conspicuous consumption before things started to go sideways. This edition with newly added ragouts by La Chapelle who had borrowed some recipes from Massialot for his 1733 cookbook. This includes Massialot's famous recipe for duck in chocolate (macreuse en ragoût de chocolat) which Dumas included in his 1872 cookbook and dubbed a masterpiece. **\$1250**

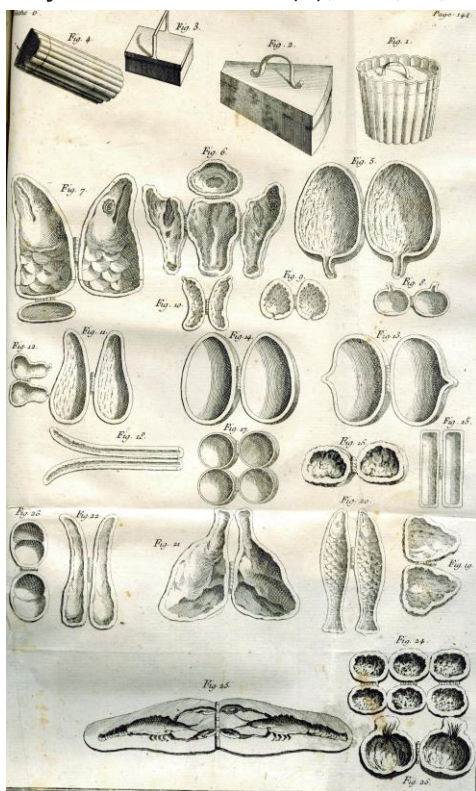


68: Gilliers (Joseph): *Le Cannameliste français, ou Nouvelle Instruction pour ceux qui désirent d'apprendre L'Office, Rédigé en Forme de Dictionnaire*

Jean-Baptiste-Hiacinthe Lecerl,
Nancy, 1768. Second Edition. 4to.
Later marbled boards, lacking the

extra engraved title, a few leaves on stubs, minor marginal repairs to a few leaves including the title, a number of plates with strengthening at the folds on the verso, last few plates and index with mostly marginal dampstains and all with scattered foxing. Still, a pleasing copy of a famously rare high point of 18th century French cuisine. (2), 238, 13, (1)pp. Cagle 215, Bitting 185, Oberlé 122, Vicaire 405, Simon 759

A book as famous for its extensive, alphabetically arranged recipes for sweets as for the elaborate engravings of tools and centerpieces. Gilliers coined "cannameliste" from the French for sugar cane — "The French sugar worker", or something similar. In a 19th century marbled paper binding evocative of caramelized sugar. **\$1500**



69: Dictionnaire Portatif de Cuisine, D'Office, et de Distillation

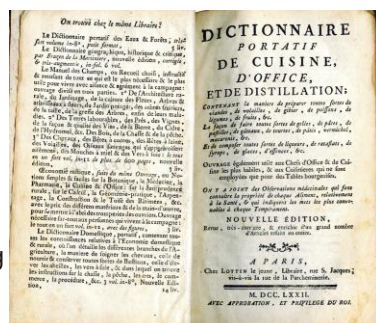


Chez Lottin, Paris, 1772.

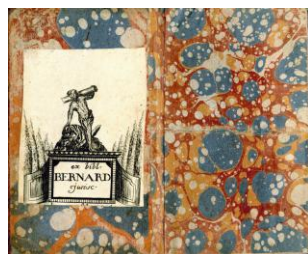
Contemporary acid calf, repair to leather on upper right, surface rubbing, bottom corners worn through, but sound and attractive overall. Scattered browning, foxing,

old bookplate of Bernard Junisc (?) inside front cover, top corner of first few dozen pages v. slightly nibbled, marbled endpapers. Two volumes in one, bound without the second title. xiv, (2), 372, 367pp. A nouvelle edition. Often noted as having been first published in 1765 (or 1762) but maybe through a confusion with the associated *Dictionnaire*

Domestique Portatif (an ad for this and other portatif books appears before the title page). The first located edition was 1767. Cagle 162 (1767 ed.), Bitting 5543, Oberle (2) 98, Vicaire 276



Often lost among the more original (Menon, Massialot) or charming (*Le Cuisinier Gascon*) cookbooks that preceded it and the post-revolutionary works that followed (Beauvilliers, Careme), the Dictionnaire Portatif marks an interesting, if largely derivative, moment in French cuisine. Like the contemporary (also anonymous) Manuel des officiers de bouche, it serves as a summation of centuries of French cuisine from Taillevent and the Menagier to the brink of the revolution, all in a handy alphabetical form. **\$450**



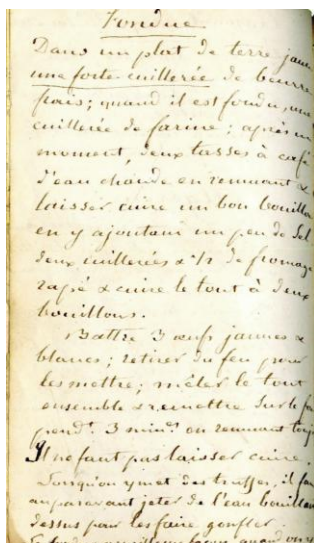
70: Menon: *La Cuisinière Bourgeoise, Suivie de L'Office, A L'Usage de Ceux Qui se Melent de Dépense de Maisons*

François Foppens, Brussels, 1767. Full contemporary calf, worn at edges, hinges and covers rubbed, a few light stains, missing half of lettering piece; binding sound. Light scattered foxing light dampstain to upper right of most of the volume. Two old signatures to title, one to half title and first page. 492pp, Cagle 339 (1777 ed.), Oberle 116 (1766 ed.).

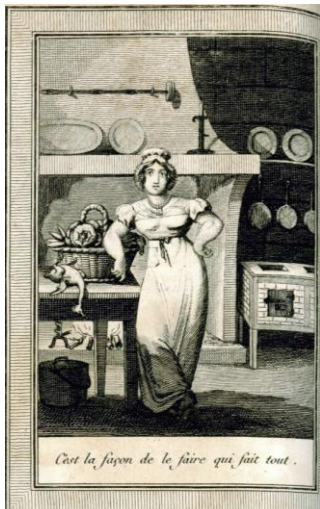
Originally published in 1746, the eminently sensible *Cuisiniere Bourgeoise* was the first French cookbook written explicitly for women, and remained popular straight through the revolution and well into the 19th century. The closest France would get to a Hannah Glasse level of cultural permeation in the 19th century. **\$250**

71: *La Cuisinière Genevoise Enseignant les manières de préparer toutes sortes de viandes, de volailles, de gibiers, de possions, de légumes, de fruits etc.*

J.J. Paschoud, Genève & Paris, 1817. 12mo. Early marbled boards rebacked in green cloth. Scattered minor foxing, title possibly laid down on thicker paper. A nice clean copy of a much reprinted but surpassingly rare Swiss cookery first published in 1798 as *La cuisinière de Genève*. Bitting 540. 215pp with 3 manuscript recipes in an early hand to the rear endpapers for croquante (improving on a recipe on 200/201), Algérienne sauce, and, naturally, Fondue. **\$750**



72: Menon: *La Bonne Cuisinière Bourgeoise, ou L'art de faire la Cuisine à peu de Frais*



Corbet, Paris, 1822. Rebound in leather backed marbled boards. Modest browning and a few stains internally, scattered foxing; quite clean overall. Iv, 5-321pp with frontis.

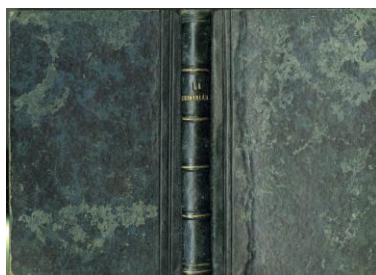
An attractively printed post revolution edition of Menon's popular cookery. Unrecorded in OCLC and the standard bibliographies. There was another 1822 Paris edition of Menon printed

by Vaquelin under the title *La plus nouvelle cuisinière bourgeoise*. **\$350**

73: (Margaretha Spoörlin): *La Cuisinière du Haut-Rhin*

Jean Risler, Mulhausen, 1829. First Edition. Early leather backed boards, corners worn. Modest foxing and browning,

heavy in spots but not affecting legibility. 295pp. Vicaire 239 (indicates a second part printed in 1833)



A rare work reprinted in 1842 with a second part printed in 1833 (but not reprinted in the 1842 edition). Just 5 copies of the 1st ed. in OCLC, one in the auction records. 700 recipes from Alsace, Swabia and areas along the Rhine. Foie d'oie, Gateau a la viande, Gaufres, Boudin au foie, tripe, and a section on food for the sick. **\$950**

74: Albert, B.: *L'Art du Cuisinier Parisien, ou Manuel Complet D'Économie Domestique*

Emile Babeuf, Paris, 1822. Second Edition. Parchment backed marbled boards, worn at edges, rubbed, discolored; binding sound, foxing and browning internally, heavy in spots but not affecting legibility. Dampstains to plates at rear and a few other spots, wear to margins of last few pages; good overall. Three plates and a frontis. 4 pages of ads, VI, 454pp. Vicaire 9, Cagle 28 (1833 ed.).



Second edition of a book first published in 1812 as *Manuel complet d'économie domestique*. May have exerted more influence on Russian cuisine since it was translated, unusual for the time, into Russian in 1825. **\$350**

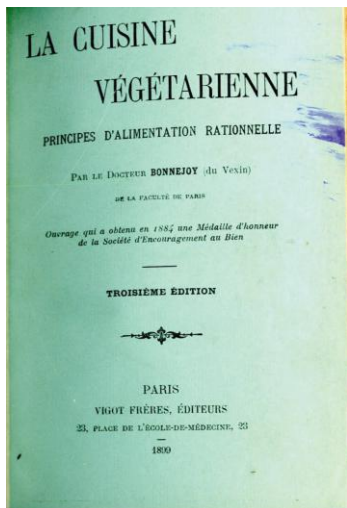


75: Jules Gouffé: *Le Livre de Cuisine*

L. Hachette et Cie, Paris, 1874. Third Edition. 4to. Original green cloth backed in leather, some wear at edges and corners, spotting, light foxing internally, a bit heavier in spots. xii, 838, (4)pp. Cagle 218, Bitting 195, Oberlé 226, Vicaire 418 (in a note). With 25 fine chromolithograph plates, tissue guards generally intact, and in text illustration throughout.

One of the most important works of 19th century cuisine — and from a global standpoint, unquestionably the most influential. Gouffé in translation dramatically influenced chefs in London & Mexico City, Amsterdam & Madrid as much as in France. **\$400**

76: Bonnejoy, Docteur (Ernest): *La Cuisine Végétarienne: Principes D'Alimentation Rationnelle*

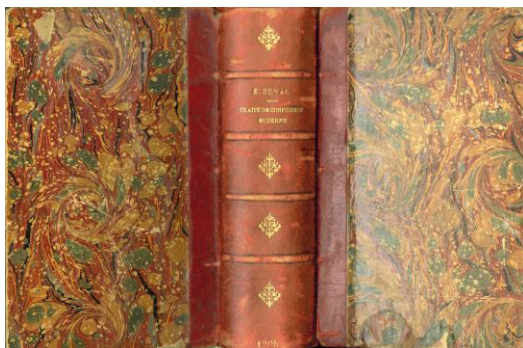


Vigot Frères, Paris, 1899. Third Edition. Half leather over marbled boards, some rubbing to boards and spine, small split to leather on spine, original blue wraps bound in, small blue ink mark to cover. Pages uniformly browned, a few with edge chips and one tear without loss. 269pp

Third edition of a vegetarian cookbook first published in 1884. Uncommon in commerce and

collections. Though at the time ascetic and moral arguments for vegetarianism were more popular, Bonnejoy argued for the health benefits. **\$150**

**77: Duval, Émile:
*Traité général de confiserie moderne desserts, glaces, chocolats***



Madame Veuve
Lacam, Paris, 1905.

First Edition. 4to. Red leather backed marbled boards, worn at edges, hinge rubbed, binding sound. Light general browning to pages, scattered foxing. 1800 recipes, illustrated throughout with engravings and photos. 886pp.

A prodigious work on turn of the century candy making.
\$400

**78: *Le Bon-Bock*
Bulletin Mensuel
1905-1909**

Le Goaziou, Paris,
1905. First Edition.



4to. 40 issues (1-41 but lacking 38) of this gastronomy themed monthly magazine in leather backed marbled boards. General uniform browning to pages. May 1905-December 1909. Each issue 8pp

A celebration of the bohemian dinners held by Les Bon-Bockeurs — this covers dinners 300-340. The first was 1875. Rare. Filled with poems about food, songs, history of the society, bibliophilic items, etc. **\$300**

79: Escoffier, A.: *Le Guide Culinaire: Aide-Mémoire de Cuisine Pratique*

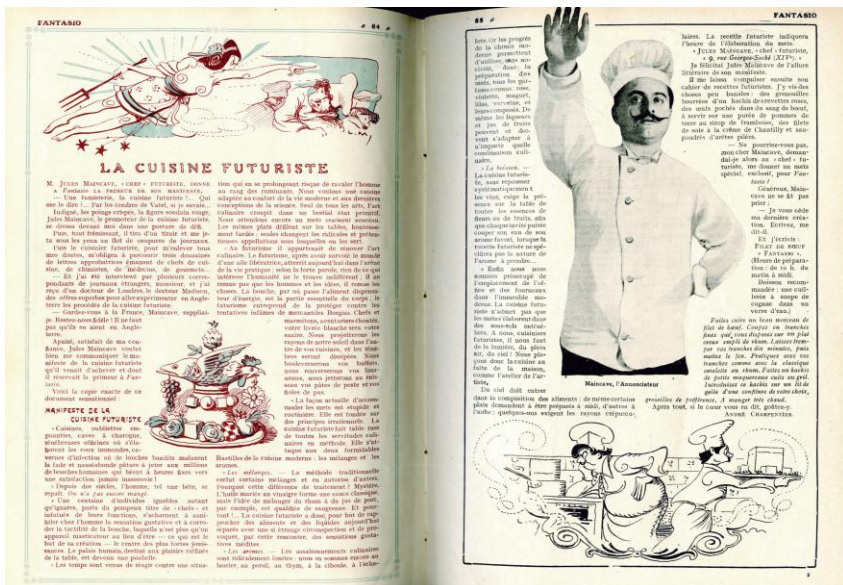
E. Grevin, Paris, 1912. Third Edition. 4to. Red leather backed cloth, mild wear at edges, rubbing and wear at spine ends. Scattered mostly light foxing, otherwise unmarked internally. 950pp, 4pp catalog for restaurant vestments at the rear.

The third edition of Escoffier's hugely influential book of modern hotel and restaurant cuisine. **\$250**

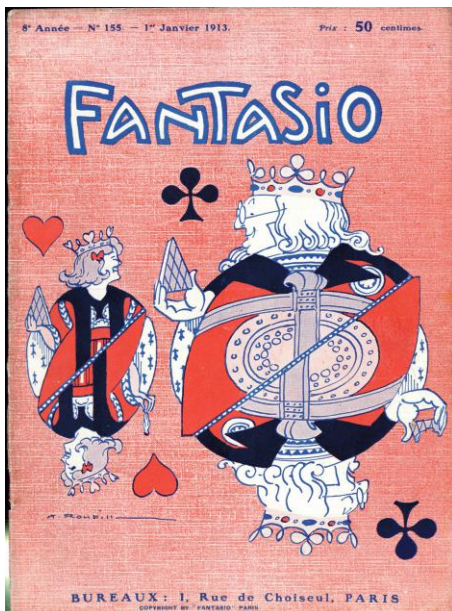
80: Apollinaire, Guillaume; Maincave, Jules : *Fantasio*, 1st Janvier 1913 (*Le Cubisme Culinaire*) and Septembre 1913 (*Le Cuisine Futuriste*)

1913. Two issues, light cover wear; fine and bright overall. Written the year before Jules Maincave wrote his treatise on Futurist Cuisine

CONT...



that led to Filippo Tommaso Marinetti's Futurist Cookbook in 1932, were these two pieces in Fantasio. *Le Cubisme Culinaire* by Apollinaire and *La Cuisine Futuriste* an interview and preview of Jules Maincave's treatise written by André Charpentier. The foundations of futurist cookery. "La cuisine futuriste fait table rase de toutes les servitudes culinaires en méthode. Elle s'attaque aux deux formidables Bastilles de la cuisine moderne: les mélanges et les aromes." Apollinaire wanted to introduce a gastro-astronomie that had elements of drama and ancient cookery changing in the way that cubism reconfigured ancient painting. **\$350**



81: Périgord, A.B.: *La Trésor de la Cuisinière et de la Maitresse de Maison*

Garnier Frères, Paris, 1930. Original cover laid down on marbled paper wraps, slight browning internally, a few chipped edges. A later edition of a mid 19th century cookbook that remained popular well into the 20th century. Undated ca. 1930s. 238pp **\$25**



82: Passicarbhone: *Les Grande Recettes du Pays de France*

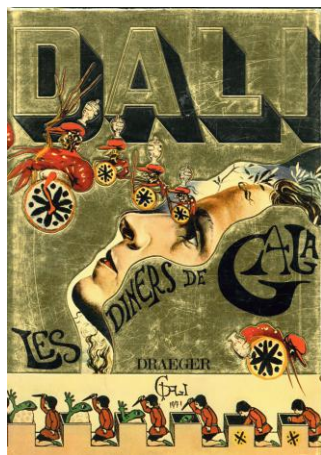


1930. Twelve advertising booklets for Passicarbhone each highlighting a different regional cuisine of France: Anjou, Normandie, Alsace, Savoie, Dauphiné, Languedoc, Bourgogne, Provence, Bretagne, Poitou,

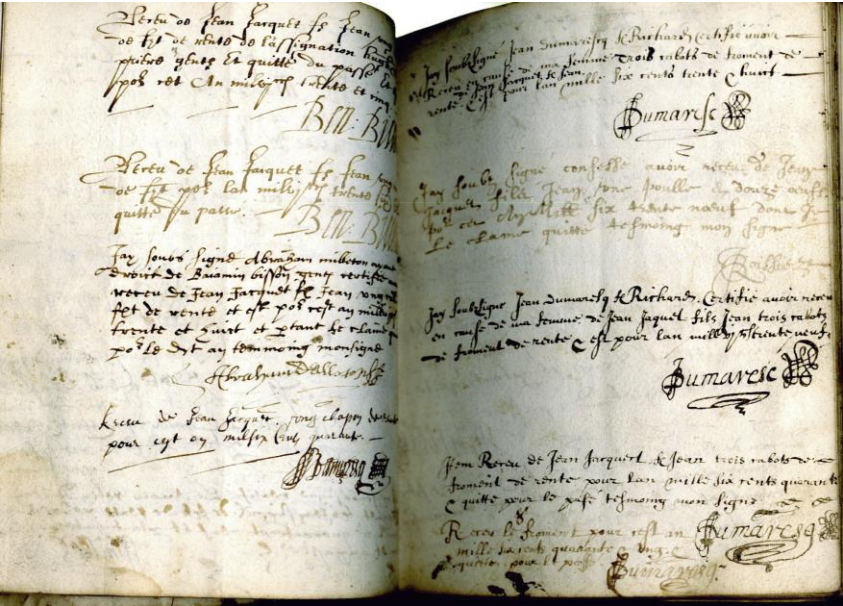
Ile de France, Franche Comté. Each with a map, a history, and a signature dish. Dauphiné with a small paper lift on the map. **\$75**

83: Dali: *Les Diners de Gala*

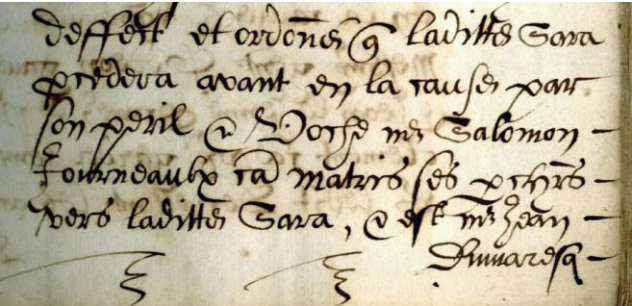
Draeger, Paris, 1973. First Edition. Light rubbing to jacket — fine otherwise. An attractive copy of Dali's surrealist cookbook. An odd, charming, and largely usable cookbook. Oasis leek pie, calf's brains with bacon, Peacock a L'Impériale, Beef rump with fish roe and much more. **\$150**



84: Jean Jacquet and Daniel Dolbell: Manuscript Farm Account Book, France 1629-1633



1629. Parchment wallet binding, discolored but very sound. 65 pages, reverse entries with a large section of blanks in between. On laid watermarked paper (unidentified floral/vine pattern), some stains, small water marks, one page torn with loss of about half the page, iron gall ink slightly acidified in spots; generally clean. Recording payments in chickens, eggs, cows, grain from a variety of tenants. Written in a generally legible regional French hand. A finely preserved account book minutely recording what



are generally small individual transactions with a group of farmers. **\$1350**

a few drinks

85: Oldmixon. John: *Het Britannische Ryk in Amerika*

Rudolf en Gerard Wetstein, Amsterdam, 1721. First Edition. 4to. Rebound in imitation wooden boards, endpapers refreshed. A few light stains, marks, but generally a fresh, wide margined copy. Lacking the 8 maps but otherwise complete. This Dutch translation of Oldmixon's 1708 work *The British Empire in America* is noteworthy for the section on coffee at the end which is unique to the Dutch edition. It includes 3 early depictions of the coffee plant. Two volumes bound as one.



(26), 300pp; (2), 327, (14)pp. With 2 frontispieces, a folding plate and 2 other plates all of coffee plants. Sabin 57160. Provenance: Dunninger (erotic bookplate) **\$950**

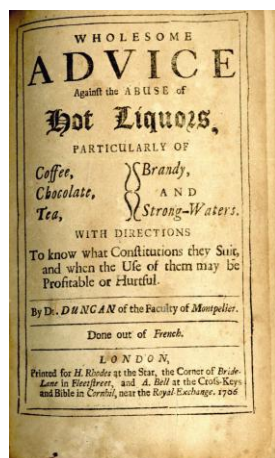
86: Schubert, Eduard; Otto, Friedrich Julius: *Praktisches Recept-Taschenbuch für Destillation. 756 Recepte*

F. Vieweg und Sohn, F. Vieweg und Sohn, 1865. Second Edition. Morocco backed marbled boards, spine rubbed, worn at edges, binding sound. Modest browning and foxing, a few pencil notes. In text illustrations of equipment. Sections on liquors, both single and double brandies, absinthe. Scarce. Just 6 copies of the 1861 first edition and 4 of the second in OCLC. xlii, 220pp

Published at the height of the absinthe craze, when 5pm was called "the green hour" there are 21 absinthe recipes along with long sections on multiple types of brandy, cremes, aromatics, etc **\$450**

87: Duncan, Dr. (Daniel): *Wholesome advice against the abuse of hot liquors, particularly of coffee, chocolate, tea, brandy, and strong-waters*

H. Rhodes, London, 1706. First Edition. Contemporary paneled calf, rebacked. Pages browned, heavily at the edges towards the beginning and endpapers, foxing, dampstain to bottom quarter of final 40 or so pages. (8), 240pp. Simon, BG 534, Cagle 655, Noling 140.



First English edition from the French the year previous. Generally a long treatise on the virtues of moderation in hot beverages, and describing the negative effects of abuse. His argument is complex, but much of it rests on the idea that overheating the body with hot liquids has much the same effect as being feverish or having a hot temper ("Hot Men do not live as long as those of a cool temperment") or, by extension, setting oneself on fire. "When fire takes hold of the body it quickly destroys it." and "In what State soever you be, Abstinence will never do you hurt...The heat of your entrails not being employed to boil the nutriment which you do not receive, melts away the glue from your stomache if there be any, digests crudities and converts them into good humours."

Provenance: John Coakley Lettsom's copy with his (rubbed and worn) bookplate inside the front cover. Lettsom was a prominent physician, Quaker, and abolitionist. He was an outspoken critic of intemperance and a close friend and correspondent of Benjamin Franklin. A really nice association of important figures in two generations of the temperance movement. **\$2500**

88: Cadet-de-Vaux, Antoine- Alexis: *Dissertation sur le café*

Paris, 1806. First Edition. 12mo. Early paper covered boards, title written on the cover, light wear. Bright internally; a fine copy. With a note on the half title and title, one directing the reader to page 70 where L'appareil de Belloy, a method of making coffee without boiling, is described. Grimod de la Reyniere mentions this method in his Almanach the year before. 120pp. Cagle 114, Vicaire 138 (the 1807 second edition), Bitting 72 (2nd ed.)

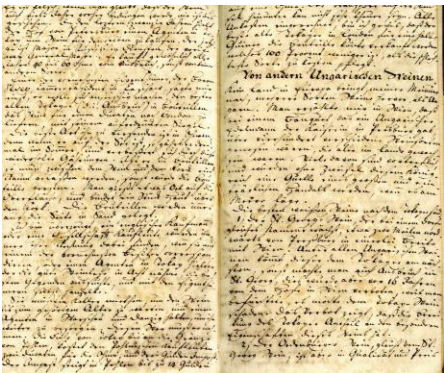
Provides a scientific view of coffee preparation with a diverse range of methods including distillations and tinctures. **\$500**

89: *Der beym Einkauf inn- und ausländischer Weine klüglich verfahrenende deutsche Handelsmann und Hauswirth*

C.G. Hilscher, Leipzig, 1766. First Edition. Leather backed boards, spine dry and hinges cracked. Light browning and an old stamp to title, small dampstain to bottom margin and gutter in the rear index; generally fine internally. 302, (16)pp. 8 page contemporary manuscript note on wine on the rear endpapers.



Rare. 3 copies in OCLC. Discusses the wine business as well as the science of wine tasting, the foreign wine trade, preservation etc. **\$1500**

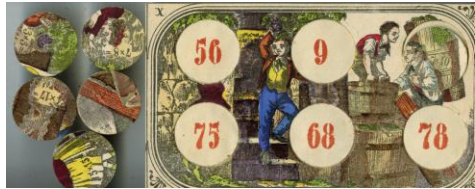


90: Small Group of New England Ephemera Involving Beverage Commerce

A receipt and an import document. The first a receipt for purchases at Darius Brewers in Dorchester in 1830, and an import document from the Port of New Haven comprising three connected import receipts all for claret imported from Bordeaux in 1805. **\$150**



91: Wine themed Children's Puzzle for Learning Math

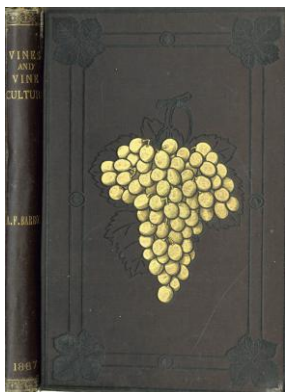


1880. Dutch (?) toy puzzle with math problems — circular pieces of the puzzle with multiplication problems are removed to reveal the answer. Chromolithograph ca. late 19th century. ca, 7" x 4" **\$75**

92: Blueprints for New Beer Storage Building, Pfeiffer Brewing Co., Detroit Michigan

Harley & Ellington Architects, Detroit, 1938. Four 26" x 30" original blueprints for a new beer storage building. Detailed plans, stamped February 10, 1938. Prepared by Harley & Ellington Architects & Engineers.

Harold Saight Ellington was plant manager for Stroh Brewing. During prohibition he did work for the Brook Brothers and met Alvin Harley who he started a firm with in 1932. Pfeiffer brewing was started in 1889 and grew to be a ubiquitous local beer. They fell on hard times in the 1960s, were bought by Strohs and eventually retired in 1996 before being relaunched in 2018. **\$200**



93: Barron, Archibald: *Vines and Vine Culture*

A.F. Barron, London, 1887. Second Edition. Original decorative cloth, wear at corners, hinges rubbed, small tear in gutter of title page, binding slightly rolled, otherwise unmarked. Illustrated throughout. 189pp with 12 pages of ads at the rear. **\$75**

94: Chapman, A. Chaston: *Brewing*

Cambridge Univ. Press, Cambridge, 1912. First Edition. Original red cloth. Spine slightly sunned — an attractive copy of a nicely designed little book. Old gift inscription to endpaper. 130pp **\$75**

95: Seutter, Carl A.: *Der Mixologist: illustriertes internationales Getränke-buch*

P.M. Blüher's, Leipzig, 1913. Second Edition. Original printed boards, light edgewear, slight uniform browning to pages. A nice copy. 103pp. Oberle 1111 (1920 ed.)

Seutter worked as a barman in the U.S., England and Germany. A classic and worldly cocktail manual. Absinthe, brandy and whisky cocktails as well as an early Imperial Cocktail, punches, rickeys, The Brain-Duster, Montana-Cocktail, Faivre's-Pousse-Cafe etc. **\$750**



96: Leybold, John; Schönfeld, Hans: *Lexikon der Getränke* (circa 3000 Erklärungen von Getränken verschiedener Nationen.)

Leybold & Schönfeld, Koln, 1913. First Edition. 12mo . Original red cloth, light browning to pages, front endpapers slightly rumpled. A nice copy. 296pp with ads on front and rear endpapers.



The foundational text of German mixology and generally thought of as the first German bar book. John Leybold and Hans Schönfeld were founding member of the International Barkeepers Union, the first organization of its sort. Rare. 4 copies in OCLC. **\$2000**

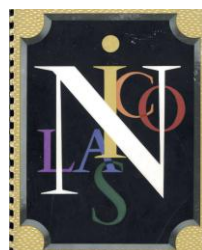
97: Collection of Wine and Drink themed Ephemera

ca. 1900. Collection of restaurant cards, wine price lists, maps (including a large color map of Bordeaux), prints, sheet music (3 pieces), etc. A charming group. 29 pieces. **\$150**



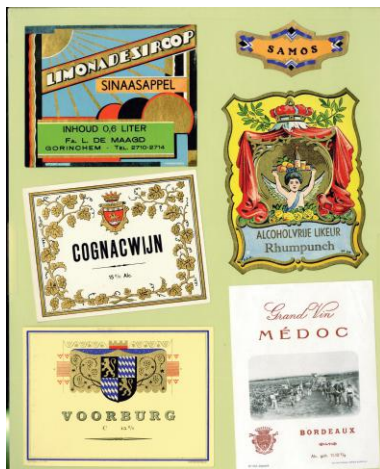
98: Nicolas: *Liste des Grand Vins*: Collection of Illustrated Yearly Catalogs 1966-67, 1939, 1935, 1936

5 Maison Nicholas catalogs all lavishly illustrated. The 1930s catalogs are smaller format with comb bindings. **\$350**



99: Group of mid century wine and drink labels

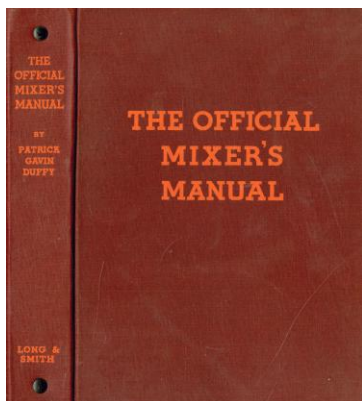
Labels for wine and liquers. Mascara, Cuvée Supérieure, Leminoadesiroop, Rhumpunch, Medoc, Oranjebitter, Pepermuntlikeur etc. Dutch and French. 1920s to mid century. Labels mounted on one side. ca 28 labels including duplicates and a group of small label stamps. **\$200**



100: Duffy, Patrick Gavin: *The Official Mixer's Manual*

Ray Long & Richard R. Smith, New York, 1934. First Edition. Original red cloth with interior three ring binder. Scribbles on title, front endpaper and final page of foreword, browning to tabs, otherwise unmarked; good overall. 299pp. Noling 140.

A pithy and comprehensive cocktail guide. Duffy ran Ashland House, a popular NYC bar, for twelve years. He aimed at completeness and would place an asterisk next to drinks he did not recommend (e.g. Between the Sheets, Corpse Reviver No. 1). A few cocktails: The Blinker (rye, grapefruit juice, raspberry syrup), Have a Heart (gin, Swedish punsch, lime juice, pomegranate grenadine), Honeymoon (apple brandy, benedictine, curaçao, lemon juice). **\$250**

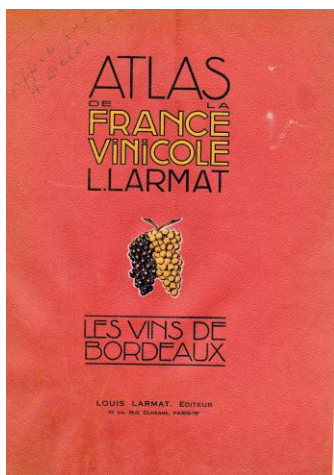


101: Barth, Medard: *Der Rebbau des Elsass und die Absatzgebiete seiner Weine*

Le Roux, Strasbourg & Paris, 1958. First Edition. 4to. Two volumes bound in one in full cloth lightly sunned. Extra illustrated with postcards and wine labels laid down, a few extra items laid in. Front blank with two mounted postcards detached, old note to verso of title, a few pencil marks. 509pp; 225pp with 135 illustrations (mostly multiple numbered images per page) unpaginated between 217 and 218. A standard work attractively grangerized. **\$200**

**102: Larmat, L.: *Atlas de la France Vinicole: Les Vins de Bordeaux.*
Tome I**

Louis Larmat, Paris, 1944. Second Edition. Folio edition in a red paper portfolio — Nouvelle edition, 40pp, illustrations and 8 colored folding maps. A bit of wear and old pencil marks to cover, slight age toning to text pages. Maps bright and fine. The first edition was 1942, but all editions published during the war are scarce. Maps measure ca. 18" x 24" **\$850**



103: Larmat, L.: *Atlas de la France Vinicole: Les Vins de Bordeaux*

Louis Larmat, Paris, 1949. The quarto edition — it was published in folio in 1942 and 44. Cover worn and starting to pull away from text block. Fine internally with illustrations and 16 colored maps, six folding. Maps measure from ca. 12.5" x 23", to 12.5" x 9". One of 1500 copies. **\$300**

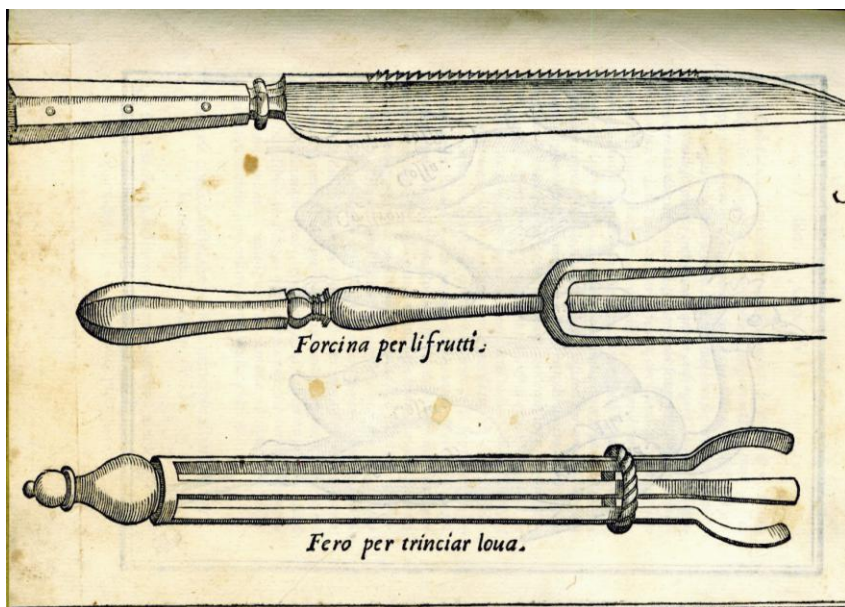
104: Chappaz, Georges: *Le Vignoble & le Vin de Champagne: Tome II*

Louis Larmat, Paris, 1951. First Edition. 4to. Original printed wrappers, lightly worn. A few pencil marks internally, small crease to map near gutter. Generally fine internally. Illustrated throughout and with a folding colored map at rear. **\$100**

105: Dali: *Les Vins de Gala*

Draeger, Paris, 1973. First Edition. 4to. Light rubbing to jacket — fine otherwise. An attractive copy of Dali's surrealist wine book, the pair to his cookbook, *Les Diners de Gala*. **\$150**

Continental cookbooks from Italy, Germany,
the Soviet Union, etc.



106: Scappi, Bartolomeo; Cervio, Vincenzo: *Opera di M. Bartolomeo Scappi, cuoco secreto di Papa Pio Quinto divisa in sei libri* [bound with] *Il Trinciante*

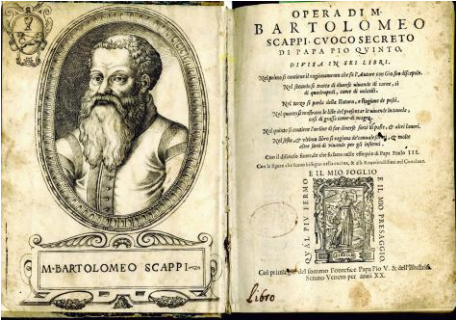
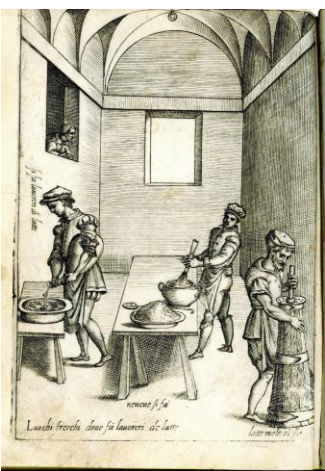
(M. Tramezzino), Venice, 1570. First Edition. Later but old half vellum over marbled boards, a touch of worming to vellum at edges. Rebound early on with *Il Trinciante* and with a few leaves moved and missing. With the frontis portrait before the title and the plates moved to the end of the volume, lacking leaf A1, 17 (of 27) plates and the folding plate of knives and forks in *Il Trinciante* (but with the plate of tongs, fork and birds on B2). scattered light foxing and browning, old note to title, degradation to edges of final *Il Trinciante* leaf. Plates with some finger soiling, tiny tears in the margins, light foxing. (4),368 (of 369),(7) lvs; (4), 44 leaves. The 10 present plates depict: table, ladder, broom etc; dairy kitchen; 15 cooking pots; conclave chamber items (2 plates; different vessels and hot vessels; "bell" kitchen; litter, incense burner etc; 2 plates of traveling kitchen accessories.

Vicaire 77 , Cagle 1182, Oberle 75 (the 1605 ed.), Bitting 419 (though with a few different paginations for the 1570 edition)

A largely complete first edition (though priority has proved hard to establish between the 1570 editions) of the greatest cookery treatise of the Renaissance. Not until La Varenne's *Cuisinier Française* in 1651 would a work of even roughly comparable culinary importance be published (and that is ignoring the remarkable engravings — including the first fork ever pictured). Scappi describes the method and implements of a new sort of cookery. Though sprung from and describing elaborate banquets of mind-boggling complexity

CONT...

(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. *Il Trinciante* is likewise a first edition and represents the most important and influential Renaissance treatise on carving. It was often bound with later editions of Scappi's Opera. **\$7500**



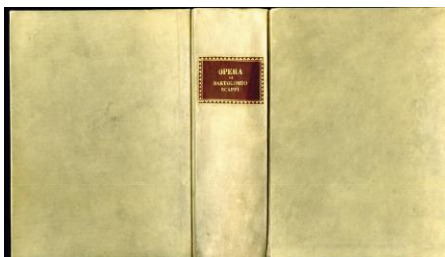


107: Scappi, Bartolomeo; Cervio, Vincenzo: *Opera di M. Bartolomeo Scappi, cuoco secreto di Papa Pio Quinto divisa in sei libri*

M. Tramezzino, Venice, 1570. First Edition. Later full vellum. Slightly sprung, slight edgewear and toning to vellum. Red morocco lettering piece. Scattered mostly light foxing, a few small marginal marks

and tiny tears, title a little rumpled, some of the plates with blank verso pasted back to back; generally a bright, clean copy. Bound as follows: (5), frontispiece, 1-334, (1), 27 plates, 335-436, (8) leaves

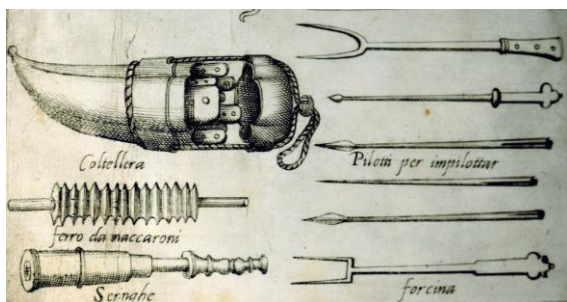
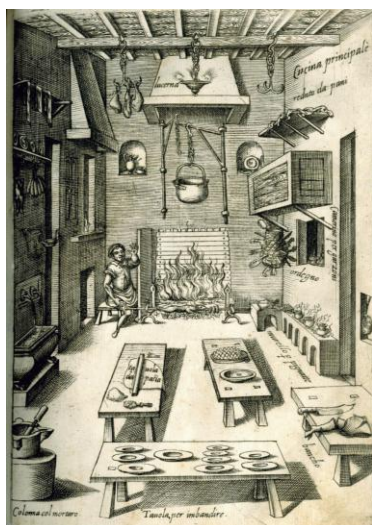
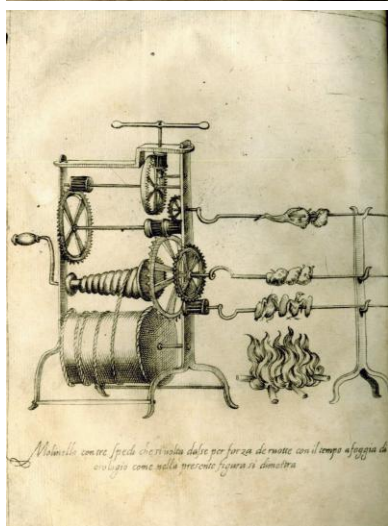
Vicaire 77 , Cagle 1182, Oberle 75 (the 1605 ed.), Bitting 419. (note: there are a few different paginations for 1570 editions and priority is not quite clear)

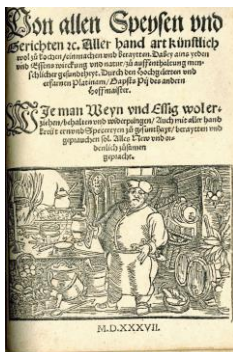


A complete copy of the first or early edition. There was another edition of 369 leaves printed without colophon in 1570 that is sometimes given priority, but Deborah Krohn



(in *Food and Knowledge in Renaissance Italy, Bartolomeo Scappi's Paper Kitchens*: Ashgate, 2015) argues persuasively for this as the true first. **\$25000**





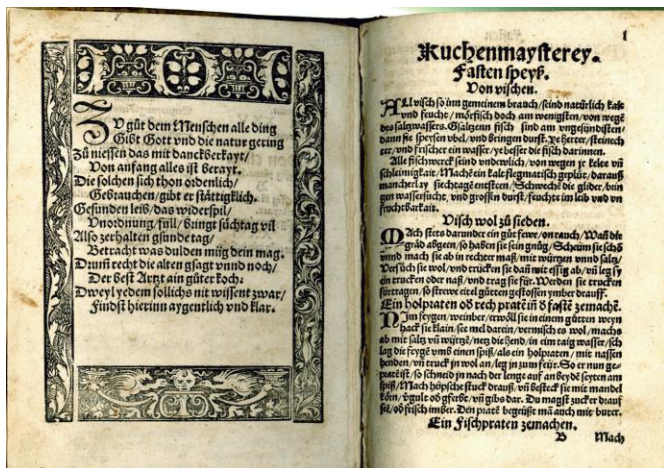
108: Platina, Bartholomaeus (pseudo): Von allen Speysen und Gerichten & Aller hand art künstlich wol zu kochen [Kuchenmeisterei]

Heinrich Steiner,
 Augsburg, 1537. Rebound
 in an old rubricated
 manuscript leaf.

Endpapers refreshed, title and g1-4 in old
 and fine facsimile. Trimmed a little close
 early on almost touching the running title. A
 rare German cookbook that was attributed
 to Platina, the compiler of the first printed
 cookbook (ca. 1470) but is by an unknown author and is a
 reorganization of the *Kuchenmeisterei* first published
 around 1480. Bookplate of Hans Gieraths on front
 pastedown. (4), XXVII, (1) leaves (last leaf possibly supplied
 from another edition). Weiss 2147, Notaker 701.24



Wurst von vischen, krepsen, Lungen, turten, a long section
 of wine recipes (and instructions for when wine is not
 allowed). An interesting collection of recipes melding
 medieval and renaissance cookery. **\$2500**





**109: Ryff (Walter Hermenius):
Confect Buch und Hauß
Apotek, künstlich zubereiten,
einmachen und gebrauchen**

Egenolff, Frankfurt, 1548. Second Edition. Contemporary rolled pigskin with 1 of 2 clasps, a few surface markings, general age toning. Modest foxing and

browning internally, finger soiling and some general soiling, old note to rear endpaper, repair to verso of title in the margin, tear to lower corner of second title, a few other marginal tears and chips, small damp stains, etc. but



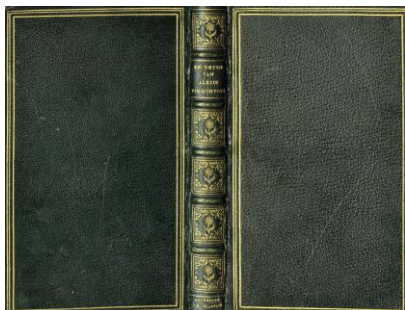
generally an attractive and very good copy of the rare second edition of Ryff's confectionery along with his herbal and apothecary. (46), blank, 319 leaves. Weiss 3297, Bitting 412, Cagle 505 (3rd ed.), Simon 1335 (3rd ed.), Simon BB 574 (3rd ed.) , Vicaire 764

First published in 1544, it includes cooking and medical recipes, an herbal, and a long section on wines and syrups. Illustrated with title page vignettes and in text illustration.

Armorial bookplate of Pachinger Linz inside front cover. **\$3000**



110: Piemontese, Alessio (Girolamo Ruscelli): *De Secreten Vanden Eerweerdigen Heere Alexis Piemontois*



Plantin, Antwerp, 1561. Rebound in teal morocco, gilt rules, spine gilt, inner dentelles, marbled endpapers. An early Plantin edition of Ruscelli's immensely popular and influential book of secrets

published under the pen name Alessio Piemontese. Uniform browning. 137, (11) leaves. Mispaginated (lacking 105) but catchwords line up. A near fine copy.

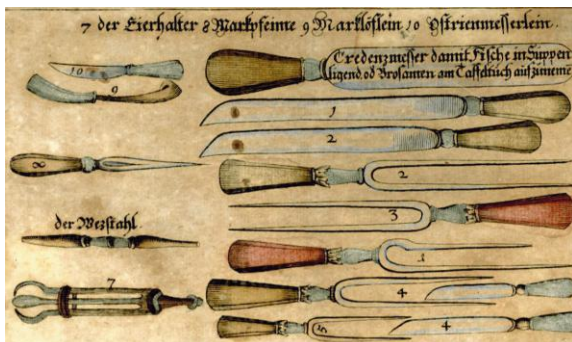
First published in Venice in 1555, this is an early Plantin edition in Dutch. It was added to over the years and remained in printed well into the 17th century. **\$1200**

111: Klett, Andreas: *Neu vermehrt nützliches Trenchier-Buch*



Kunstburg, 1700. First Edition. Later cloth covered boards, front cover just about detached, rear cracked but holding. Extensive notes on the front and rear endpapers, browning and age toning, the 9 illustrations all with some early hand coloring, often quite attractive. Some scattered light damp stains; still about very good overall and housed in a modern half morocco box. Title, two page title page, 146, (2)pp. Lacking the final 9pp Nachwort called for by Weiss, though apparently complete. Weiss 1944. Provenance: Tore Wretman bookplate to endpaper and one other bookplate. Hroar Dege, Sotheby's 9th June, 2005, lot 348. **CONT...**

First edition of a scarce German carving book, undated, ca. 1700. Just 3 copies in OCLC and, apparently, just this copy a few times in the

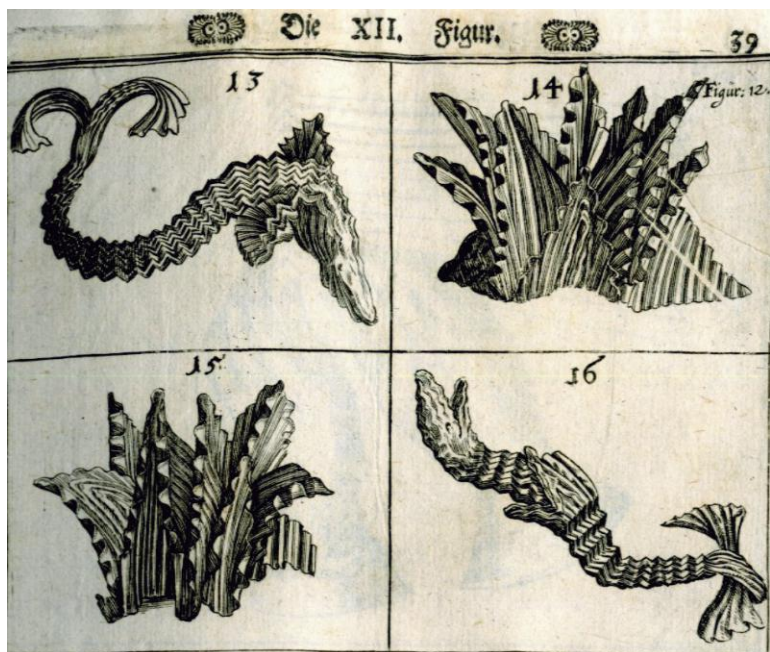


auction records. Fine hand coloring on the plate of cutlery.
\$3000

112: Harsdorffer, Georg Philipp: *Vollständig Vermehrtes Trincir Buch*

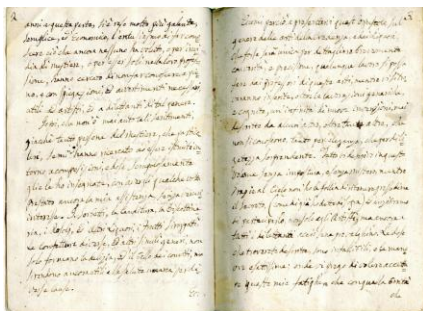
Christoph Gerhard for Paul Furst, Nuremberg, 1665. Wide format quarto. Later but old vellum with some degradation at edges, a few small wormtrails early on, mostly in the margins, browning, scattered foxing. Lacking 2 folding plates (though with the remains of the first of carving tools), C2&3 (pages 19-22), C1 with a long tear in the gutter almost detaching the leaf, but no loss, long tear on S2 (139), another long tear on U1 (pg 153) but without loss, a few smaller marginal tears. With 56 (of 58) illustrations — a really remarkable illustrated carving book, justly famous for the number and quality of the illustrations. (16), 395, (14)pp. Broken up into books with separate title pages but continuous pagination.

Simon BG 817; Weiss *Gastronomia* 1451; Cagle 469 (ca. 1649 first edition), Vicaire 844 (1657 ed.), Oberle 553 (1657 ed.) — "l'un des plus beaux livres de cuisine Allemande de L'Epoque Baroque". Provenance: Bookplate of Jacques Viellard. A lovely illustrated book and, surely, the apotheosis of Renaissance napkin folding. **\$1100**



1711. 13.5" x 8.5" broadside outlawing festivities due to the lack of foodstuffs because of the war. Browning at edges, a few pencil marks in margin. An attractive broadside printed in gothic type. There were a number of conflicts in Northern Europe in 1711, most related in some way to the War of the Spanish Succession. Rare. **\$200**

114: Agnoletti, Vincenzo : *Le Arti del Credenziere, Confetturiere, e Liquorista* (manuscript copy)



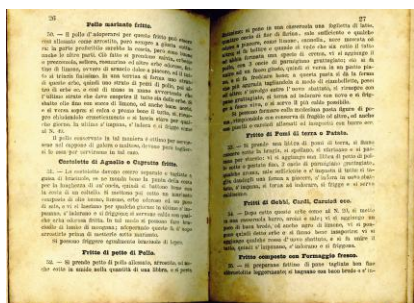
209 numbered pages (with a few unnumbered blanks at rear) on a mixture of laid and wove paper of different sizes in a modern binding using a printed music leaf and backed in vellum measuring 8.25" x 6"; undated ca. 1820. Small damp stain to top edge early on not obscuring text, scattered ink stains, minor foxing. Apparently an early manuscript copy of Agnoletti's 1822 work *Le Arti del credenziere, confettiere e liquorista* published in Rome in 1822 (later expanded to 3 volumes as *Manuale del credenziere, confetturiere e liquorista di raffinato gusto moderno* (1830). Four chapters were added and a few (upon comparison with the 1822 first edition as well as the 1826 and 1830 editions) rearranged, but the works are broadly similar, suggesting this was close to the final copy before editing. It is not clear whose hand it is in, though the somewhat cramped hand and the use of different sizes and types of paper suggests it was Agnoletti (or at least not a professional scribe).

Vincenzo Agnoletti, credenziere of Maria Luigia of Austria (second wife of Napoleon Bonaparte) is often credited as being the first to categorize gelato by consistency and the first, crucially, to suggest that everything can be turned into gelato. He is also credited with inventing (or at least popularizing) Zuppa Inglese and Rum Baba in his 1832 "Manuale del cuoco e del pasticcere di raffinato gusto moderno". An important work in the development of Italian confectionery and a central work in the history of gelato.

\$5000

115: Il Cuoco Delle Marche

Tipografia Rossi, Osimo, 1864. First Edition. 12mo. Early card covers with old stamp to cover, spine a little degraded. Wear internally, paper a little fragile, browning, a bit of chipping at edges, final pages loose; good overall. (4) 5-71pp. Unrecorded in the standard bibliographies, no copies in OCLC.

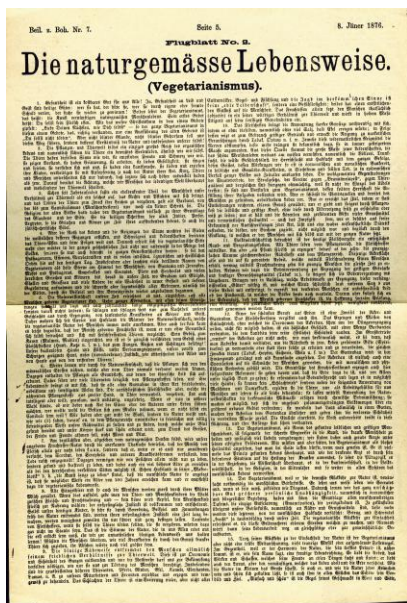


Zuppa di pane, tortiglione bollito, zampi di maiale rifreddi, uova fritte alla Cioccolata, brodetto, detto alla marinara, zabaglione. 180 recipes. A really nice middle class cookery largely free

from French influence. Includes an early recipe for crescìa, a famous cheese bread from Marche (along with focaccia and pizza). A fine example of an early regional Italian cookbook. **\$650**

116: Die naturgemässe Lebensweise (Vegetarianismus)

Germany, 1876. First Edition. 13.5" x 9.5", folded once. Early and rare German paper devoted to vegetarianism. Just a few issues in OCLC. Faint wear, ads crossed out on verso **\$150**



117: Rabenlechner, Michael Maria (pub): *Severin von Jaroschinski's letzte Stunde*. [The Last Hours of Severin Jaroszynski]

Gesellschaft der Bibliophilen, Vienna, 1912. 4to. A detailed gustatory inventory of Severin von Jaroschinski's final days. One of 150 copies printed by the Vienesse Bibliophile Society in 1912. Near fine, unbound.

Monday while drinking his coffee; he had it without sugar and smoked continuously. He ate very little on that first day while presented with a full menu of cabbage, sausage, cucumber salad, beef, plums & peaches. On Tuesday his appetite had reestablished itself and he consumed “several pieces” of young goose meat and apple salad. He was also served soup with Knödel. On Wednesday, the last day of his life, his appetite only seemed to increase. He ate beef with pickles, consumed numerous glasses of wine, and as a vegetable: Kohlrabi. In the evening he consumed two fried ducks and while doing so informed the man in cloth that “even the worms should have something to eat.”

Severin (Graf) von Jaroszynski [or, “Jaroszynski”] (1793-1827) was a Polish nobleman who fled to Vienna to escape creditors. There he entered “high society” and dated the much beloved actor, Therese Krones. His efforts at extorting his former math tutor failed; so he murdered him. Jaroszynski was sentenced to death and hung in 1827.

\$125

[illegible]

118: A. Heckmann: Modeko. Die moderne Dekorkunst in der Konditorei. Neue Folge.

Killinger, Nordhausen, 1925. 4to. 3 parts in the original box comprising one clothbound book with color and b&w illustrations throughout of cakes and pastries, one softbound book of recipes (24pp) and a chemise containing a set of stencils and templates for cake decorating. Wear to cloth on back cover, worn through in two spots. Browning to stencils, scratches to front of chemise. Two smaller empty areas in box likely for implements. **\$400**



119: Anastas Mikoyan: *Kniga o Vkusnoi i zdorovoi pische* (The Book of Tasty and Healthy Food)

Moscow, 1948. Early Edition. Corners

worn, rubbing to boards, light browning to pages, binding slightly shaken, a few faint dampstains. A later printing of the first edition of this Soviet cookbook that was written to replace decadent bourgeois cookbooks that existed before the revolution (esp Elena Molokhovets' *A Gift to Young Housewives*). Despite this, much of the cookbook consists of lavish, sybaritic meals that would have been quite at home in Gilded Age America. Early editions are scarce. A second edition appeared in 1952 and it was reprinted repeatedly. **\$300**

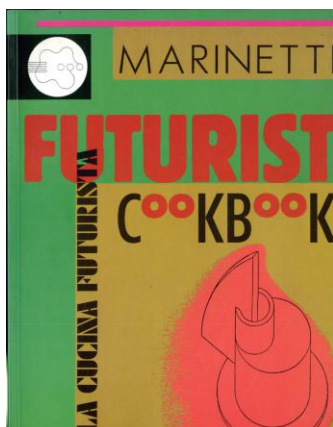
120: Soviet Chinese Cookbook: 250 Recipes

1959. First Edition. Blue cloth, light wear. 250 recipes with titles in Chinese and Russian. An interesting document of cold war gastronomy — the photos at the back are fascinating, detailed depictions of food preparation. One color photo elsewhere in the volume. 208pp and 33 pages of photos at rear. **\$150**

121: Marinetti, F.T.: *The Futurist Cookbook: La Cucina Futurista*

Bedford Arts, San Francisco, 1989.
First Edition. First edition in English.
176pp, faint shelfwear.

One of the most important documents of 20th/21st century cookery, Marinetti's *La Cucina Futurista* was first published in 1932 (though conceived decades earlier) and was intended to upend the culinary, bring as many senses to bear as possible, get rid of pasta, and move cookery back to its proper place next to poetry where it can express the inexpressible. **\$50**



122: Davidson, Alan et al: *Petits Propos Culinaires* Issues 1-96

Prospect Books, London, 1979. The first 96 issues of the great food history journal begun by Alan Davidson in 1979. Slight soiling to a few issues, very light wear, very good or better, most fine. Issue 1 is a "modified" second printing (the first was only 500 copies). 2-4, 9, 10, 12, 48, and 60 are reprints with cloth tape spines. A remarkable resource on food history. **\$950**

A few from the Caribbean and South America

123: De Sevigne, Marquesa: *El arte de la buena mesa: Contiene las reglas modernas para el servicio de la mesa, su presentacion*

Cardena y Cia., Havana, 1941. Third Edition. 4to. Wear at edges and a short tear to card covers, old stamp on cover. Wear to a few page edges, a few spots with stains and browning, old recipe laid in at one point browning the pages; generally very good internally. 198, (9)pp. Illustrated ads throughout.

A nice pre-revolutionary Cuban cookbook with sections for main courses, bread, vegetables, drinks, "dulces Cubanos antiguos" etc. Bizcochos zafiros, matahambre camagüeyano, croquetas, etc. 4 copies total of 3 different editions in OCLC. **\$200**

124: *Cocinando en los Andes*

M.Y.C. de Gamarra, Oruro, Bolivia, 1948. Third Edition. Original pebbled cloth, light wear at corners. Recipes alternating in Spanish and English. Aimed at English speaking expat families in Bolivia with special instructions for cooking at the Colquiri mine (4200 meters). The recipes are mostly standard middle American fare. 98pp **\$150**

125: Manzano de Ortiz, Mercedes: *Cocinando con Chea de Ortíz*

Corripio, Santo Domingo, 1985. First Edition. Previous owner's signature in ink. Light wear, one small tear to jacket. A nice copy of the first edition of this Dominican cookery. 437pp **\$50**

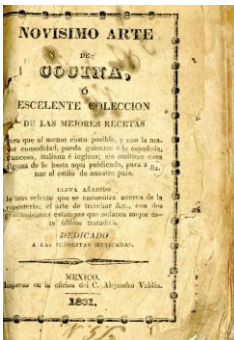
Mexico



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

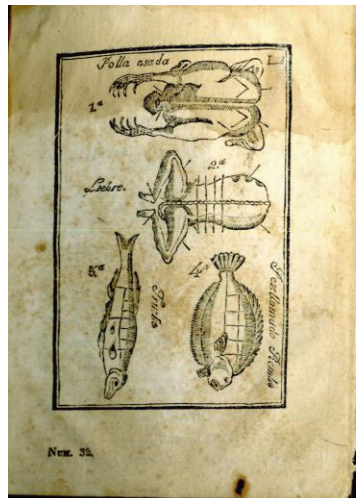
Alejandro Valdes, Mexico, 1831. First Edition. Contemporary calf, lacking spine label, slight bowing to covers, corners and spine ends worn through with some

loss, worming and biopredation to endpapers early on and at the end, generally in the margins, tide mark to top edge throughout, a few pen marks to verso of final page; still good or better and a complete copy of this book often found in rough shape. 245, 2 plates, xxviii pages. Pages 231-245 and the 2 following plates are the *Arte de Trinchar*. Cagle 1197

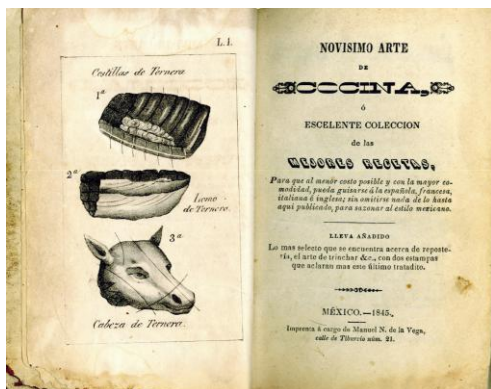


The *Novísimo Arte de Cocina* shares the mantle of first Mexican cookbook with *El Cocinero Mexicana*, both published in 1831. More in the line of a colonial cookbook, a higher percentage of the recipes are derived from European sources than in

El Cocinero Mexicano, but a fine array of dishes are represented including drinks and desserts. Nun's sighs, enchiladas, a mole recipe, four chocolate drinks, a conserva de chiles rellenos, pipián, and chilaquiles all make an appearance. **\$4000**



127: Blanquel, Simón (ed.): *Novísimo Arte de Cocina, o Excelente Colección de las Mejores Recetas*



Besserer y Kienast, Mexico, 1845.

Contemporary acid calf, wear at edges, faint dampstains to covers, browning and chipping to endpapers, chipping to bottom right corner of first few pages, page 181 with an

old newspaper adhesion and some browning but not really touching the text; generally unmarked otherwise and a nice copy. 312pp with two pages of carving plates, one as the frontis . Cagle 1198, not in Bitting, Vicaire, etc.



An early (third?) edition of one of Mexico's first printed cookbooks first printed in 1831. There was an 1841 edition (256 pages), and an 1843 and 1852 printed in Philadelphia. **\$950**

128: Navarro, Juan R (ed, trans): *Enciclopedia Doméstica: colección de procedimientos y de recetas concernientes a las artes y oficios, economica rural y domeéstica, en que se comprende la casa rústica...*

Juan Navarro, Mexico, 1853-54. First Edition. 4to. 2 volumes rebound in modern quarter leather, covers scuffed.

Dampstains to first quarter of both volumes, heavier early on then fading but never obscuring text, small tear in gutter to title page to volume 2. Browning to text block. 758pp; 616pp.

CONT...

Arranged alphabetically and well indexed, the *Enciclopedia Doméstica* is comprehensive and wide ranging covering medicine, food, rural economy, science and everything in between. Daguerotypes, livestock castration, fritters, artichokes, distillation, ice cream, the nature of fire, lithography, ham, wine, zebras. Just 4 copies in OCLC. Volume one is A-C and Vol two D-Z (c is exceptionally well covered). **\$850**

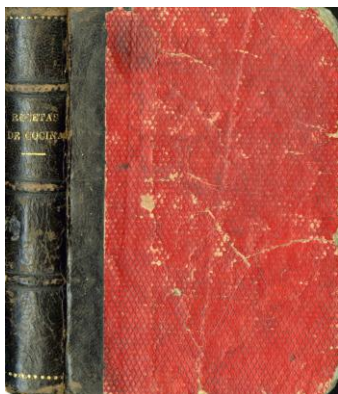
129: Francesconi, Mariano Villanueva: 5,000 Recetas de Artes, Oficios, Ciencias y de Familia (Arte de Hacer Fortuna)



Aguilar e Hijos, Mexico, 1889. First Edition. Four 12mo volumes in full contemporary calf, blindstamped, pastepaper endpapers,

old bookplates to free endpaper and pastedowns, old shelf labels to spines. A bit of wear and soiling to title pages, final pages with marginal browning, generally fine otherwise. 1933 notice of disinfection to rear pastedown of vol 4. 384pp; 447pp; 445pp; 446pp. One copy in OCLC at UTSA.

A substantial percentage is cookery: mole de guajalote Mexicano, y poblano, roastbeef, sopa de arroz ò macarrones a la española, Cerveza comun doble, manjar blanco cubano, ambrosia de los dioses, Queso de papas, conservar las alcachofas, cuidado de las morcillas y chorizos. sections on drinks, flavored waters, orchata, long sections on baking, wines, etc. Also good sections on agriculture including in depth instructions for growing chiles. **\$1100**



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

Imp. del Orfanatorio del Sagrado Corazón, Guadalajara, 1892. 12mo. Contemporary leather backed boards, lacking front blank, blank bottom of Advertencia leaf removed, scattered minor foxing, rear board cracked in the middle but intact. 472pp. Not in the standard bibliographies. All editions are scarce. 3 copies of the 1890 first printing and 1 of this edition in OCLC.

A second printing of the first edition (originally 1890). There were expanded editions over the next 20+ years. A nice mix of European and Mexican cuisine: lots of tamales (a dish weighed down by issues of class and nationality in 19th century Mexico — tamales had been derided in the widely published *Diccionario de Cocina*), Italian macaroni, menudo, chiles rellenos de calabacitas, pollos en mole verde, guajolote en mole poblano, taragon vinegar. **\$750**

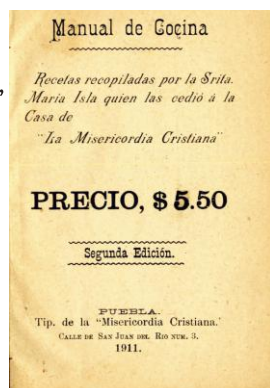
131: Pinal, Concepcion: *Variadisma Coleccion de Formulas para el Servicio del Hogar (La Cocina Moderna)*



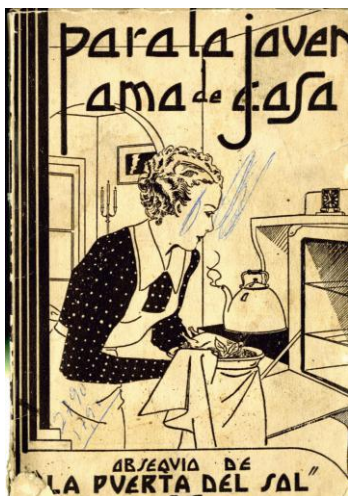
A. Carranza y Comp, Mexico, 1908. Second Edition. Original printed wraps. Second edition, the first was 1906. Old grocery receipt laid in. Soups, lengua, rabbit, mole poblano, desserts (suspiras de monja), frijoles, tamales; a nice early 20th century cookery. 72pp **\$100**

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

Tip. de la "Misericordia Cristiana", Puebla, 1911. Second Edition. Previous owner's signature in ink. Red cloth, worn at spine ends and corners. 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 (incl. mole de guajalote and mole muy bueno de guajalote) recipes, mayonesas and a very nice array of deserts (beso del dueque, betûn de chocolate). The first edition was 1905 and 417pp. **\$450**



133: *Vicent, J.M.: Para la Joven Ama de Casa Debe Saber*

S. Turanzas del Valle, Mexico, 1936. First Edition. Original printed wraps, wear and chipping at edges with a bit of loss, pen mark to cover. Some browning, slight dampstain to upper right margin towards the end; advertisements throughout. 192pp, no copies in OCLC.

Scarce domestic guide for young wives with a long section of food and drink recipes and prices. A gift of La Puerta del Sol. **\$125**

134: De Gil, Margarita L.: *Cocina del Hogar: Revista Práctica de Cocina. Publicacion Mensual*

Mexico, 1938. First Edition. 4to. Blue cloth, some wear and soiling, browning to most pages, a few small tears but no loss. Old stamp to first title page. September & November 1938, January-December 1939 (12 issues), January-April, June (2 copies) 1940. 20 monthly issues (1 duplicate) bound up in early blue cloth. Each issue 32 pages, quarto (11"x7.5"). Illustrated.

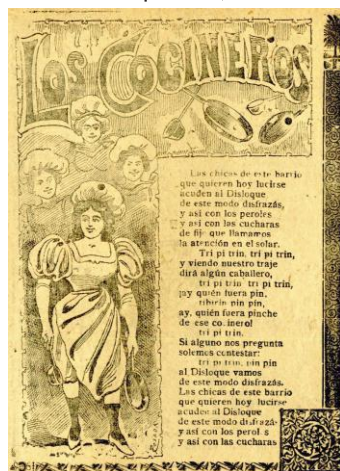
A collection of issues of this scarce mid-century cooking magazine (no copies in OCLC) covering a wide range of middle class cookery with b&w photos and illustrations throughout. Lots of egg cookery, great monthly menus, seasonal recipes, carving, canning, etc. **\$600**

135: Josefina Velázquez de León: *Mexican Cook Book for American Homes*

Academia de Cocina y Reposteria Velazquez de León, Mexico, 1979. Light wear and discoloration to original wraps. 320pp in two columns in Spanish and English. The 12th edition. Inscription on half title dated Acapulco, 1984. First published in 1947, her only cookbook in English. **\$50**

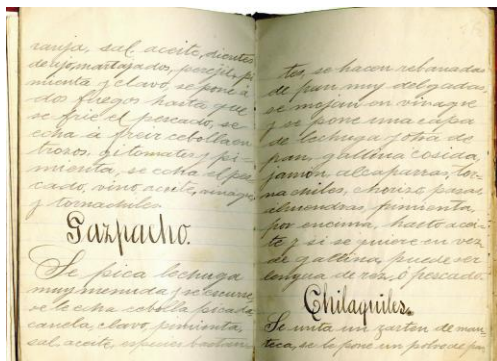
136: Posada, José Guadalupe: *Los Cocineros & Nuevas y Oportunas Decimas del Drenaje en Mexico*

A. Vanegas Arroyo, Mexico, 1904. ca. 8" x 11" broadside corrido, slight wear at edges, some browning. Undated ca. 1904 **\$150**



137: 19th century Mexican Manuscript Cookbook

Red cloth covers, 6 3/4" x 4 3/4". A page of accounting at front, dated 1891 which seems consistent with the

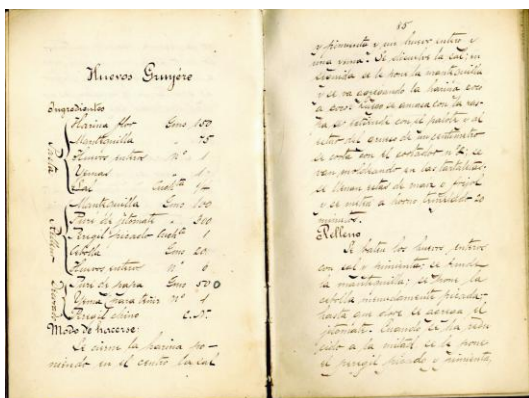


paleography and recipes. In one hand (probably) but over a period of time and in a number of different inks and one section in pencil. Some wear and chipping to page edges here and there, soiling to binding and a few minor stains internally. Just about filled, one loose recipe at rear. ca. 86pp, most recipes are a page or two, though some shorter and longer.

Chilaquiles, dulce de perada, flan de leche cruda, pescados rellenos de Nogada, guajolotes rellenos, los pichones en compota, huevos moles, guisado de guajalote, gazpacho; a few flan, queso de Napoles (despite the name a specifically Mexican dish). An interesting mix of Spanish and Mexican recipes, **\$650**

138: Valdés, R.: *Cocina 10 y 20 Anos, 1919*

Green leather covers, title printed on cover, covers worn, a little shaken, front endpaper stained. Carefully written recipes, apparently the notebook (or perhaps final project) for a cooking class. The Professor (Carmen Ramirez) is identified on the first page. 204 numbered pages of carefully indexed and described recipes, one later note in pencil, 13 page section of kitchen terminology. Generally fine internally, browning from a paper left in on two leaves.
CONT...



139: Maria Luisa Caneles (?) de Madrid et al: Group of Mid-century Mexican Manuscript Cookbooks



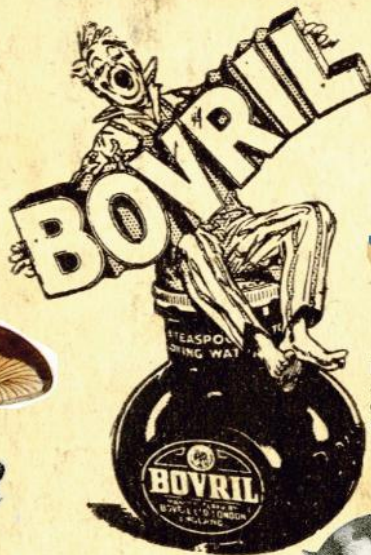
Soups, sandwiches, cakes, pasta, souffle, asada, bacalo, beso de duque, guisados, frijoles poblanos, Nice examples

\$450

END

Inexhaustive list of works consulted:

- Axford. *English Language Cookbooks, 1600-1973*. Detroit, 1976.
- Bitting: *Gastronomic Bibliography*. London, 1981.
- Cagle. *A Matter of Taste*. New Castle, 1999.
- Cagle & Stafford. *American Books of Food and Drink*. New Castle, 1998.
- Cook. *America's Charitable Cooks*. Ohio, 1971.
- Davidson et al. *Petits Propos Culinaires*. London, 1979-
- Davidson, Alan. *The Oxford Companion to Food*. Oxford, 2006.
- Dickie, John. *Delizia! The Epic History of the Italians and Their Food*. Sceptre, 2007.
- Freedman, Paul. *Ten Restaurants That Changed America*. Liveright, 2016.
- Glozer. *California in the Kitchen*. 1960.
- Krohn. *Food and Knowledge in Renaissance Italy*. Ashgate, 2015.
- La Varenne, François Pierre; Hyman, Philip and Mary. *The French Cook*. Southover Press, 2001.
- Lowenstein. *American Cookery Books*. Worcester, 1972.
- Noling. *Beverage Literature: A Bibliography*. Metuchen, N.J., 1971
- Notaker. *Printed Cookbooks in Europe 1470-1700*. New Castle, 2010.
- Oberle. *Les Fastes de Bacchus et de Comus*. Paris, 1989.
- Oberle. *Une Bibliotheque Bachique*. Paris, 1989.
- Palau. *Manual del Librero Hispano-Americano*. Barcelona, 1923.
- Pilcher. *¡Que Vivan los Tamales!: Food and the Making of Mexican Identity*. UNM Press, 1998
- Sabin. *Dictionary of Books Relating to America*. Mansfield Centre, 2002.
- Scappi, Bartolomea; Scully, Terence. *The Opera of Bartolomeo Scappi*. Toronto, 2008.
- Simon. *Bibliotheca Gastronomica*. London, 1978.
- Tipton-Martin: *The Jemima Code*. Texas, 2015.
- Vicaire. *Bibliographie Gastronomique*. Paris, 1890.
- Wheaton, Barbara Ketcham. *Savoring the Past*. Philadelphia, 1983.



Pazzo Books
Roslindale, MA
pazzobooks.com
ABAA/ILAB
cat. 6, 2023
refertus



El
"Acompañamiento"
de la
Salud Perfecta



BOVRIL

