



Too Much of a Good Thing

*Catalogue Six:
Groups, Collections, & Small Archives*

Rabelais: Fine Books on Food & Drink

Rabelais

Fine Books on Food & Drink

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This, our sixth full-length catalogue, consists of things that come in bunches, piles, albums, boxes, folders, envelopes, and the like. Most are groups, collections and small archives of one sort or another. When cataloguing these types of things, I'm always tempted to use the word "convolute" (as a noun), not least of all because of the implication of chaos. But these groups are mostly organized, at least thematically, and occasionally by strict principals. Groups also provide opportunity for discovery, as any collector knows, and we hope you will discover something of interest amongst the crowded pages within, and that you are not overcome with too much of a good thing.

FOOD

eating contest photos

1. [John O'Reilly; Peter Hoare; David Simms; Peter Simpson; Colin Bowerman; John Jones]. *Eating Contest. [Photographs of Competitive Eating Contests in the East of England, 1972-1981]*. Hemel Hempstead, UK: 1967-83. Thirty-four black & white photographs of various sizes, most with editor's stamps and/or handwritten annotations; several with typewritten captions appended. In a brown paper envelope (30.5 x 25 cm.) stamped "General Pix" and hand-labeled "Eating Contest" in ink. From the library of the *Evening Post-Echo*, a newspaper

published 1967-1983 in Hemel Hempstead, Hertfordshire, gathering chiefly photographs of contestants competing in eating challenges at local festivals in Hertfordshire and Bedfordshire. Included are photographs of "Herts v Beds" teams and winners of the local competition held at Boxmoor in Hertfordshire as well as of participants in events at the Caddington Village School Carnival in Central Bedfordshire, and several other locations. A giant papier maché clanger is pulled for charity by the Bedfordshire Young Socialists. A few additional photographs outside this context are also present, including a theatrical promotion from Cardiff with the actor John Rhys-Davies, and an Associated Press photograph taken in Philadelphia – reminders that this is a file retained for reference at a newspaper and not an attempt at systematic documentation of a social phenomenon. The challenges documented were the consumption of specific foods – among them eggs, pork pies, chips, spaghetti, and above all Bedfordshire clangers – in the shortest amount of time. (Clangers are suet crust dumplings, similar to Cornwall pasties, but with both savory and sweet fillings (i.e., main course and dessert) on opposite sides; a traditional pastry originally made to be carried to work for the midday meal). \$600.00

2. New York State College of Home Economics at Cornell University. *Quantity Recipes*. Ithaca, NY: (Cornell University), 1938-1948. Two thick quartos, not consistently paginated. A collection of recipes in two volumes collected in fourteen sections, most likely issued individually: Sandwiches, Salads, Breads, Deserts, Cakes, Cookies & Frostings, Soups, Meat & Poultry, Meat Extensions, Meatless and Fish Recipes, Meat Substitutes, Dressings, Relishes and Sauces, Vegetables. Recipes appear to be assembled for a specific course as each section contains a unique identification code, most likely a course number. Recipes are large-scale, serving between twenty-five and fifty-five, and contain remarks on garnishing, possible variations, cost, and size of serving (specifically which size ladle/dipper to use) in addition to the ingredient list and instructions. New York State College of Home Economics had its early beginnings in 1900 when Martha Van Rensselaer arrived at Cornell to organize a reading course for farmers' wives and evolved into a fully accredited program of home economics. In 1923, the League of Women Voters named Van Rensselaer one of the twelve greatest women in the country. These volumes belonged to Mary Louise Van Allen, née Alstein, Class of 1950. Mimeographed recipes are bound with colored tab dividers separating each section. In blue cloth with gold titles stamped to spines and the owner's name to lower right corner of the covers. Some rubbing and edgewear to both volumes, volume one has staining/discoloration to front cover. With some very slight food stains to interior and creasing to tabbed dividers, otherwise very good. Owner's name (Mary Louise Van Allen) inscribed on prelims and her initials appear sporadically throughout the text. [OCLC records various copies of a commercially printed version of this work or a similar work, printed in the 1950s and 60s, but no copies of this earlier mimeographed printing]. \$350.00
3. [Restaurants - Old Poodle Dog]. *Small Archive of Ephemera Related to this Classic San Francisco Restaurant*. San Francisco: c. 1870-1938. Convolute of fifty-one various ephemeral pieces produced by San Francisco's first French restaurant, originally opened in 1849. The pieces include menus, postcards, wine lists, business cards, and labels for various proprietary wines and liquors. A few of the pieces are for Camille's Restaurant, which was run by Camille Mailhebau - one of the Poodle Dog's owners - after the Poodle Dog closed in 1922, a victim of Prohibition. The menus and wine lists are rich with detail, and include menus for private functions and celebratory holiday dinners. Overall condition is very good to fine. \$900.00
4. [Menu Album]. Cherronet Champollion, Madame Mary, [nee Mary Corbin]. *Golden Age Menu Album of a Railroad Tycoon's Daughter*. 1884-1892. Nineteen menus and two

name place cards from the turn of the last century, in a contemporary red cloth album decoratively stamped and lettered in gilt and black on the front board and in blind on the rear board. Some of the menus are printed and some handwritten, several illustrated with small drawings or watercolours. The menus were collected by Mary Corbin, the daughter of Austin Corbin, the 19th century banker and railroad tycoon (some might say robber baron), who was responsible for the development of the Manhattan Beach resort area on Long Island. His first hotel, The Manhattan, opened in 1877 and its phenomenal success prompted Corbin to build The Oriental Hotel which opened in 1883. During the Golden Age, Corbin, who had rehabilitated the Long Island Railway, frequently traveled to his hotels in Manhattan Beach with parties of friends on his private railway cars also named “Manhattan” and “Oriental” for his hotels. The Oriental, which was richly designed and constructed with a Moorish motif, catered to the very wealthy, providing grand suites to accommodate extended stays through the entire summer season. One of the chief attractions of the resort area was horse racing and gambling, so when gambling became prohibited the resorts rapidly declined in popularity. The Oriental Hotel was torn down in 1916 and the land sold for residential development. In 1878 Austin’s daughter Mary Corbin married Rene Cheronnet Champollion, grandson of the eminent French scholar, Jean Francois “l’Egyptologue” Champollion (the first to translate the Rosetta Stone and significant Egyptian hieroglyphic texts). Several of the menus bear her elaborately lettered name “Mme Cheronnet Champollion.” In 1878, Austin Corbin purchased “Sugar River Farm” with its 1880s Georgian farmhouse, near his own estate and game preserve Corbin Park near Newport, R.I., as a wedding present for his daughter, Mary. It served as a summer residence for Mary and Rene. Unfortunately, Rene died in Newport in 1886, leaving Mary a widow with a young son. Mary Cheronnet Champollion in turn died at an early age in 1892. Fittingly, three of the menus in the album are printed menus from her father’s Oriental Hotel at Manhattan Beach, Long Island. The first, “BREAKFAST”, is undated; the second, “DINNER”, is dated Sunday, June 29, 1890; and the third, “LUNCH”, is dated June 30, 1890. At that time the manager of the Hotel was Charles H. Shelley. The extensive breakfast menu has offerings ranging from Cantalope, Caviar, and Little Neck Clams to Cured Roe Herring, Grilled Lamb Kidneys and Long Island Eggs. A happy selection of “Breakfast Wines” includes St. Julien, Margaux, St. Estephe, Macon, Haut Barsac and Haut Sauternes. The Lunch and Dinner offerings are similarly diverse and refined: lobster, clams, bluefish, lamb’s tongue, truffled tenderloin, far too many delicacies to itemize. Clearly, the wealthiest families were well provisioned in these summer digs. Interesting as the three printed menus are, especially given their provenance, the rest of the menus are unique and possess the individual charm of elegant private dining in the Golden Age. Only a few are dated, but all were produced before 1892. The menus are held in the album by slits cut in the album pages for the corners or by ribbon, and are not adhered to the pages. Though all the menus are in very good condition, the album pages have various tears and chips. There are many blank pages remaining at the rear of the album. The album has some nicks and scrapes, but is generally very good. \$1200.00

5. [Menus]. *Austro-Hungarian Menu Collection*. 1881-1891. Collection of thirty-one menus, mounted in a contemporary scrapbook. The menus hail mostly from Vienna, in large part from the Metropole Hotel and Frohner’s Hotel Imperial, but there are also four from the Palugyay Palace in Bratislava. Although the menus hail from only a few hotel restaurants, there is great stylistic variety, with some of the menus printed, and other handwritten on printed card. A few contain original portrait photographs pasted-on. There also examples of orientalism as well. One of the menus serves as a place card, and has the name “Carl Von Oberleithner” inked on the verso. Von Oberleithner was a successful businessman in the Hemp and Flax industry, and perhaps this was his collection. The menus are collected in chronological order covering a ten year period starting in 1881. A bit of fading to some of the menus, but overall they are in very good condition. The gilt-titled and decorated binder has some edgewear to the heavy card stock pages, and the cloth is rubbed and split at the hinges, otherwise it is in very good condition. \$2000.00

6. [Menus]. *Collection of late 19th and early 20th century Egyptian Menus*. Egypt: 1896-1903. Various sizes. 35 Assorted manuscript and printed menus on various hues of paper, some with full-color illustrations, others with embossed insignias, and others still with gilt edges. Texts in French, German, and English. Includes menus from Palais Ismaïlia; Palais D'Abdine; Savoy Hotel, Cairo; Ziftah Barrage; Hotel Angst; Unter den Belten bei den Chalifen-Gräbern, Kairo [Under the straights at the Khalifa Tombs, Cairo]; and Ghésireh Palace Hotel. \$3500.00

7. [Roman Kitchen Menus]. Casino dell'Aurora Pallavicini. *Eight manuscript kitchen menu notebooks, and five menus*. Rome: c. 1896-1931. Manuscript notebooks recording daily menus for luncheons and dinners at the grand Casino dell'Aurora Pallavicini in Rome. Five menus for presentation to guests in the dining room are also included. Casino dell'Aurora Pallavicini stands within Palazzo Pallavicini Rospiglios, which dates to the early 17th century. Built for the Cardinal Scipione Borghese over the ruins of the Baths of Constantine, the Casino has been home to an impressive collection of art, including paintings, sculptures and frescoes, and is still owned and operated by Rospigliosi-Pallavicini family today. Despite the Italian location of the Casino, all menus are written in French and feature traditional French dishes (exception noted below): an example of the dominance and influence of French cuisine in deluxe settings throughout the world. Items from the déjeuner menus include: Potage au tapioca, Oeufs en cocottes p. d'asperges, and Salade de legumes. From the diner menus: Consommé aux quenelles, Filet de boeuf garmé, and Glace à l'orange. Lunch features three to five items; dinner five to seven. Earlier notebooks are labeled with the name "Meunier". One notebook dates to one month prior to the commencement of World War I; another includes guest lists featuring various shades of royalty. Each notebook is filled with as many menus as pages in a given volume, and each feature one hand, with occasional margin comments or menu adjustments in an alternate. Condition varies, but overall is good or better. SOLD

8. [Menus - Lotos Club]. *Collection of Lotos Club Menus*. New York: 1910-1929. Fourteen souvenir menus, varying sizes approximately 40 x 30 cm. A collection of menus from the Lotos Club State Dinners. Printed recto only and primarily in sepia and black wash tones with hand colored detail. The Lotos Club, one of the oldest literary clubs in the country, was founded in 1870 by a group of young writers, journalists, and critics. Named for the Tennyson poem "The Lotos Eaters", Mark Twain was an early member of the social club. In 1872 the club started the tradition of hosting elaborate dinners for distinguished figures, called State Dinners. This collection features State Dinner menus to honor, among others, Charles M. Schwab, Andrew W. Mellon, playwright and author Booth Tarkington, operatic tenor Enrico Caruso, philosopher, diplomat, and educator Nicholas Murray Butler, German aristocrat Herr Friedrich Wilhelm von Prittwitz und Gaffron, and President of the Executive Council of the Irish Free State William Thomas Cosgrave. Each event has a specifically designed menu, integrating information and iconography related to the honorand. The menus in this collection are designed by artists J. Campbell Phillips, C.J. Hayes, and Charles Sindelar. Food items are simple and reflect contemporary style. Regional assignations are used throughout, for example Long Island Brook Trout and Huitres Buzzards Bays. There are some thematic food items as well, for example emphasizing a national cuisine of the evening's distinguished figure. This collections demonstrates, in just fourteen menus, the breadth and range of State Dinners offered at the Lotos Club and beyond that illustrates not only what they were eating, but what they were doing and with whom they were doing it. Condition varies, some very good, though most suffer discoloration and foxing with some edgewear and just good. Most signed by the evening's honorand. \$750.00

- William Wallace Walker. February 16, 1910. 27 x 51 cm. Illustrated with tracing paper overlay which is also illustrated and printed. Signed by seventeen attendees. Includes club's motto: "In the afternoon they came unto a land in which it seemed always afternoon".
 - Nicholas Murray Butler. April 17, 1915. 38 x 27.5 cm.
 - Enrico Caruso. February 5, 1916. 43 x 30.5 cm. Signed.
 - Booth Tarkington. November 25, 1916. 40.5 x 30 cm.
 - Charles M. Schwab. December 21, 1916. 38 x 29.5 cm.
 - Major General Leonard Wood. February 10, 1917. 41.5 x 28 cm.
 - Nicholas Murray Butler. April 14, 1923. 31 x 41.5 cm. Signed.
 - David Floyd George. November 1, 1923. 39 x 33 cm.
 - Sir Esme William Howard. April 9, 1924. 42 x 33 cm.
 - Andrew W. Mellon. February 6, 1926. 45 x 33.5 cm. Signed. With sketch and inscription "To my friend Dr. Martin Tracy J. Campbell Phillips".
 - William Thomas Cosgrave, President of the Executive Council of the Irish Free State. February 2, 1928. 40.5 x 31 cm. Signed.
 - Fridtjof Nansen, Scientist, Explorer, Statesman. January 26, 1929. 36 x 26.2 cm. Printed in blue, red, and yellow. In blue tri-fold portfolio (42 x 31.5) with silver-printed monogram. Signed.
 - Herr Friedrich Wilhelm von Prittwitz und Gaffron. December 17, 1929. 37 x 26 cm. Printed in blue with full color details. In orange tri-fold portfolio (43 x 30.5 cm) with black-printed German seal.
9. [Menus - French Printer's Samples]; Etablissements Artistiques Parisiens. *Album des Menus* [Title Cover]; [Printer's Archive of Art Deco Era Menus]. Paris: Etablissements Artistiques Parisiens, 1935. 23.5 x 31, 16 leaves (unpaginated). One hundred and twenty-two blank menu templates mounted in scrapbook with printer's 1935 price list tipped-in. This archive represents a wide range of print styles for menus, though the size of these examples is standard with few exceptions: 17 x 8.5 cm single sheet, printed recto and 14 x 14 cm half-fold, printed verso. Each menu printed with a number that corresponds to price list tipped in to front prelim. While offering many examples of the Art Deco movement, the menus styles presented are diverse and range from elegant gilt-embossed script or bold and bright deco block lettering to full-color cartoon scenes or rococo-style pastoral scenes. Some templates merely include the word Menu, while many more illustrate decorative scenes evoking duck hunting, weddings, nationalism, children, humor, and pastoral landscapes. Etablissements Artistiques Parisiens was a printing house that produced menus, postcards, business cards and more, founded by J.R. Cornet with D. Delattre serving as president and general manager. The company won a gold medal at the 1937 Exposition Internationale des Arts et Techniques dans la Vie Moderne (International Exposition of Art and Technology in Modern Life) for a postcard set illustrated by French painter, illustrator, and engraver Georges Géo-Fourrier (1898-1966). In soiled and edge-worn green boards with fraying black cloth spine. Title written by hand to cover. Menus pasted onto black paper with wax paper interleaved. Some menu with light speckled foxing though most clear, foxing is heavier to end paper and wax interleaves. A few annotations and sketches throughout. Otherwise very good. \$1200.00
10. [Menus - Great White Fleet]. *Collection of Menus from the S.S. Tivives, Great White Fleet, February-March, 1915*. Forty-three menus, 18.5 x 12 cm each. Individual menus for breakfast, luncheon, and dinner, dated consecutively from February 26 through March 19, 1915 (dates lacking noted below). Menus uniform in style, with the Great White Fleet's logo as the header and S.S. Tivives and date (and occasionally Commander's name) stamped to footer. Breakfast menus printed on white stock, Luncheon on yellow, and Dinner on pink. The first menu,

Luncheon on February 26, is slightly more elaborately illustrated with oceanic scenes printed in blue and green. Menus reflect an internationally influenced palate, with American dishes including Boston Clam Chowder and a Boiled New England Dinner, as well as French, German, British, and Italian options. Each menu includes thirty or more items. Since the Great White Fleet served as the United Fruit Company's steamship service, in addition to coffee and tea each menu also offers Banan Nutro, a coffee substitute made of banana flour. The S.S. Tivives, a 5017 gross ton passenger and refrigerated cargo ship, was launched at Belfast, Ireland, for the United Fruit Company as Peralta, but was completed in 1911 as Tivives. She was transferred from British to American registry in 1914. The Navy took the ship over and commissioned her at New York on July 5, 1918 as USS Tivives. The ship was decommissioned and returned, via the U.S. Shipping Board, to the United Fruit Company on April 25, 1919. Following more than two decades of further commercial service, she was torpedoed and sunk by German aircraft in the Mediterranean on October 21, 1943. Lacks menus for March 5 and 11, 1915 otherwise one to three menus for each date. Some minor edge wear and rubbing, otherwise very good. Annotations to some menus indicating change of offerings. \$250.00

11. [Billheads – Grand Tour]; Livingston, Edward B. et al. *Collection of an American Aristocratic Family's Grand Hotel Invoices*. Germany, Netherlands, Great Britain, France, Italy, Switzerland, New York, and Washington, D.C.: 1887-1907. Printed handbills, in a range of sizes 21 x 13 to 34 x 22.5 cm. Texts in English, French, and German. Seventy Grand Hotel and restaurant invoices for various tours of Europe and Great Britain completed by Edward B. Livingston, Esq., Miss C.H. Livingston, and John L. Livingston, and family. From The Old England Lake House at Bowness-on-Windmere, on to The Royal Hotel in Edinburgh, the Livingstons traveled throughout the United Kingdom and onto the continent, finding accommodations at places like the Hôtel et Bains de la Cour de Zæhringen in Baden-Baden, Germany, the Grand Hôtel du Lac in Vevey, Switzerland, the Grand Magasins du Louvre in Paris, and Bellini's Hôtel Terminus in Milan. The collection includes a range of invoices from laundry bills to general hotel invoices; each is a printed template annotated with specific charges in a hand and many include affixed stamps indicating status of payment. Alone each invoice offers a glimpse into a comfortable quotidian existence through an itemized inventory of accommodations, luxury food items, maid services, carriages and excursions but together these documents trace the itinerary of multi-month travel tours and illuminate the charmed nature of an upper-class lifestyle. From the late 17th century to the early 19th century, the Livingston family was one of America's most aristocratic families, with acreage comparable to that of Rhode Island in the Hudson River Valley of New York. Members of the Livingston family are notable for a variety of roles in the early republic, including as the administrator of the oath of office to George Washington, signer of the Declaration of Independence, and early Supreme Court Justice. This collection provides a glimpse into the wealth and prosperity of the American aristocracy and of the Livingston legacy. In various conditions, some with small tears and some water staining or light foxing, all with fold-marks, otherwise very good. \$1200.00
12. [New York Restaurant Guest Book with Seventy-five Autographs]. Old Denmark Restaurant. *Gæsteporten*. [New York]: 1947-1993. Wooden guest book in the shape of a door, wooden metal hinges, 50 leaves sewn with pink cord, with seventy-five holograph signatures, nearly forty of which we have been able to identify. The Old Denmark was a casual restaurant, at 135 East 57th Street, and later, 113 East 65th Street, on New York's Upper East Side. A 1964 gave the restaurant one star, and described it as "first and foremost a purveyor of Scandinavian delicacies for the retail trade, but it also boasts one table where customers may dine on Danish salads. There is a seating capacity for eight guests at a time and the table is shared by other customers. The food served consists primarily of salads such as cucumber, mushroom, crab,

beet and herring, but there is also liver paté and smoked salmon...” Identified amongst the signators are: Ingrid Bergman, Virginia Field, Mario Lanza, Groucho Marx, Marlene Dietrich, Eleanor Roosevelt, Robert St John, Edward Arnold, Princess Revé de Bourbon, Lillian Gish, Joel Grey, Lillian Hellman, Faye Dunaway, Bill Murray, Sergio Franchi, Ron Howard, Shirley Hazzard, Gary Maddox, Garrison Keillor, and Camilla Roos. Some light soiling to pages, scuffing to the wooden doors, lacking the original “doorknob”. Generally near very good. \$4000.00

13. [Broadside & Photograph Collection – Bakery]; A.W. Kleys Bakery/The Kley Baking Company. *For Every Article in the Bakery and Confectionery Line Go To A. W. Kleys, Mammoth Bakery* [...]. Phoenixville, PA: circa 1890. Broadside, 35.5 x 28 cm; set of six photographs, approximately 13 x 11 cm each; and business card, 4.5 x 9 cm. Broadside with pasted down photograph by A.W. Rothengatter & Company of Philadelphia. Offers fresh baked items daily, seasonal treats, and event catering. Four photographs are pasted down to individual rough-edged board, remainder with descriptions to verso. Photos illustrate various exterior and interior shots of Kleys’ Bridge Street locations (numbers 216 and 220, respectively), with an annotation that above the bakery is “grandparents home”. Business card appears later than broadside and photographs. Some discoloration and slight foxing throughout. The broadside’s corners are slightly bruised with pinhole to bottom edge and verso includes inscription of negative number and blue staining. Otherwise very good. \$1200.00

14. [Grocers’ Account Books]. *Mr. Dayton O. Shaw in Account with...* Belknap County, New Hampshire: 1888-1905. Eight small account books, all approximately 16 x 9 cm, unpaginated. A collection of turn of the 20th century grocers’ account books for Mr. and Mrs. Dayton Shaw. In multiple hands. Eight manuscript account books demonstrate the groceries purchased and relationship between the Shaw’s and seven Belknap County, New Hampshire grocers: P. Berrley (1888), C.H. Watson (1895), A. Eugene Hill (1899), John Parker Smith Co. (1900, 1905), C.A. George (1903), and E.L. Cram (undated). The account books record items purchased, quantity, the date of purchase, and cost and also indicate when debts were paid. Purchased items include tea, butter, lard, oranges, vinegar, onions, apples, oats, oil, beef, tripe, veal, Bon Ami, pumpkin, cheese, and much more. Dayton O. Shaw, born in Belknap County, New Hampshire circa 1859, served as a State Road Patrolman who was appointed to Deputy Fire Warden in 1907. He and his wife lived in New Hampton, New Hampshire. Account books are similar in format: in beige wrappers with black cloth spine, cover featuring text and an image (a cupid in a grocery store or cow) and reminder to “Always Bring this Book”, each book is annotated to indicate the owner of the ledger (Shaw) and whom he was in account with (grocer). One volume is a product book for Baker’s Extracts and also includes printed recipes to final two pages as well as advertisements to each page header. Condition varies, rubbing, edgewear, and some minor foxing and discoloration, otherwise overall very good. \$150.00

15. [Labels]; Brattleboro Jelly Company. *[Collection of Thirty Vermont Jelly and Preserves Labels]*. Brattleboro, VT: Brattleboro Jelly Company, circa 1890. Thirty labels, various sizes between 6x6 cm and 10.5x13 cm. Full-color lithographs produced by several printers including Forbes Lithograph Company of Boston and Brooks Bank Note Company, also of Boston. Among this collection are sixteen labels for A.L. Blair’s pickle products including sweet pickles, piccalilli, mustard relish, chow chow, horseradish, onions, wine vinegar, and cauliflower; six Brattleboro Jelly Company brand maple syrup labels; and two labels for King Arthur brand chow chow. Very minor chipping and crease marks to a few labels, otherwise fine. \$500.00

*“What was garbage in 1860 was fertilizer in 1870, cattle feed in 1880,
and table food and many things else in 1890.”*

16. [Barrel Stencils The American Cotton Oil Company. *[Archive of Barrel Stencils and Other Labels for Various Culinary Oils]*. New York: The American Cotton Oil Company, circa 1900. Large, screw-bound, square folio, 45 x 45 cm, 115 pages. Printed rectos only. Includes eighty full-page painted barrel logos printed from the original stencils, as well as thirty-five additional commercially printed labels (six others loosely laid in on smaller leaves). An extensive archive of original barrel stencils and other labels from the American Cotton Oil Company of New York. The collection very likely served as an official internal company record and contains labels and stencils for a variety of oils (primarily cottonseed, but also salad, yellow, white, and olive oils) created for the export market. Labels are in a variety of languages and locations cited include South Africa, Italy, and Spain. A predecessor of Bestfoods (now part of Unilever), the American Cotton Oil Company formed in 1884 as the American Cotton Oil Trust and was part of the twelve original Dow Average companies. Production of cottonseed began experimentally in the United States in the late 18th century and was not commercialized until after the Civil War. An issue of *Popular Science* (1894) summarizes the evolution of cottonseed oil, “What was garbage in 1860 was fertilizer in 1870, cattle feed in 1880, and table food and many things else in 1890.” Cottonseed oil has traditionally been used in foods such as potato chips and is a primary ingredient in Crisco; however since it is significantly less expensive than olive oil or canola oil, cottonseed is also used in a much wider range of processed foods, including cereals, breads and snack foods. The earliest known use of cottonseed oil as an adulterant or extender for lard was in about 1875, when the stearine from winterized cottonseed oil was used like oleostearine to stiffen and lower the price of lard. The use of cottonseed oil to adulterate high-end oils was one of the foundations for the Pure Food and Drug Act of 1906, the first of a series of significant consumer protection laws that led to the creation of the Food and Drug Administration. Lacking top board and binding screws (posts still present, however). First ten leaves perished, as have scattered other pages throughout. Damping to edges, some chipping. Rear board worn and warped. Fair to good, but with logos and labels all clear and unmarred. Despite faults, impressive. \$6000.00

17. [Calendars]; Hiller, Elizabeth O. & Claire Wallis and Nellie Ryder Gates. *[Collection of Culinary Calendars]*. Joliet, Illinois; New York; Chicago; Toronto: P.F. Volland Company, circa 1910-20. Tall, narrow octavo, 28 x 14 cm, unpaginated (varying page lengths). Full color art deco illustrated covers and monochromatic illustrative borders (or headers and footers) to each page. Ten books (seven unique titles) from the calendar recipe book series published by P.F. Volland Company. The duplicates are maintained because of slightly varying imprints and in two cases distinct artwork. *The Calendar of Entertainments* is authored by Claire Wallis and Nellie Ryder Gates while the remainder are written and compiled by Elizabeth O. Hiller. Hiller was a prominent “lecturer on household science” and principal of the Chicago Domestic Science Training School. The calendars offer a specific recipe (or two) for each calendar date on the topic of sandwiches and beverages, desserts, cakes, salads, and dinners. In 1908 German-born Paul Frederick Volland founded his company in Chicago to publish artful greeting cards. By 1917 he had expanded his offerings to include calendars and children’s books, notably among them the *Raggedy Ann* series. Hiller’s culinary calendars continued to be his steady bestsellers. In cord-bound (top edge) stiff, beautifully illustrated paper covers. Two books in original boxes. Conditions vary slightly, some fraying to cords and edgewear with minimal foxing primarily very good. \$450.00

18. [Cookery booklets Canning & preserving]. Various: 1915-1975. Pamphlets and booklets in a range of sizes, not exceeding 28 x 21.5 cm. A collection of thirty-two instructional pamphlets and ephemeral items on the topic of home-canning and commercially canned products issued

primarily by the U.S. Department of Agriculture and companies whose products are used in the canning process. USDA publications represented include partial runs of *Farmers' Bulletin* and *Home and Garden Bulletin* and those produced by subdivisions including the Department of Home Economics, the National War Garden Commission, and regional Cooperative Extensions. Product books include those created by the National Pressure Cooker Company, Leslie Salt, Ball Brothers Company, Karo Corn Syrup, American Can Company, Nash-Kelvinator Corporation, Sears, Roebuck and Co., General Foods, Condon Brothers (seeds), and more. In its entirety the collection demonstrates the evolving methods of home-canning from cold-pack canning to oven canning, open kettle canning and more as well as the how/why of commercial canning. Various timetables and methods for canning specific food types including fruits, vegetables, and meats are also explored in-depth. The span of sixty years represented in the collection illustrates the boom of domestic canning during both World Wars and demonstrates the shifts and continuity in processes. A range of conditions, but mostly near very good to very good. \$120.00

19. [Cooking education]; Meade, Mary, [pseudonym of Ruth Ellen Church and others]. *Meade, Mary, [pseudonym of Ruth Ellen Church and others]. Collection of cooking and household booklets distributed by The Chicago Tribune.* Chicago: Chicago Tribune, circa 1920-1970. 21.5 x 13.5cm uniform size, varying page count. Twenty-six recipe booklets with eighteen unique titles. Scattered holdings of recipe booklets produced by the cooking editor of the *Chicago Tribune* newspaper, featuring titles such as *Simple Homemade Candies*, *Refrigerator Ice Creams*, *52 Appetizers of the Week*, *Five Years of \$100 Recipes*, *Cooking After Office Hours*, *Parties for Growing Ups*, *Pantry Shelf Dinners*, and more. More than 120 of these books were produced, so this is a fraction of Meade's output. Mary Meade was the pen name used by five food editors of the *Chicago Tribune* from 1930 to 1974. Ruth Ellen Church was the longest tenured food editor, from 1936 to 1974. Church published recipes and books under her own name, in addition to that of Mary Meade. Booklets in wrappers, with five distinct cover designs represented. Condition varies, with some edgewear and bumping, though primarily very good with several in fine condition. \$100.00
20. [Trade card album - Chocolate]; *Chocolat Côte d'Or. Chocolat Côte d'Or Album Botanica.* Brussels, Belgium: Affiches Marci, circa 1930. Folio, 38 x 33 cm, 20 pages. Album containing 156 chromolithograph trade cards. In French and Flemish. Album produced for Côte d'Or customers to collect, specifically, the company's botanical trade cards. Each page contains an outlined area for eight specific cards with a description for each printed in French and Flemish. Full-color trade cards are pasted down and depict a wide range of flora, fauna, and fungi. Album contains the full set. Côte d'Or was founded in 1883 by Belgian chocolate manufacturer Charles Neuhaus. Both the company's name and logo (an elephant surrounded by palm trees and pyramids) recalls the African origin of the source of the cacao beans used in the production of chocolate. The company is still producing chocolate today. An incredible example of vibrantly colored and elaborately designed trade cards and the intersection of advertising and the popular hobby of collecting. Cards and album produced by Belgian printing house Affiches Marci, a company established in 1819 and still in business today. In slightly rubbed and bumped boards with slightly fraying green cloth spine; the front cover features a full color illustration of the botanical cards with the company's logo and the back features slightly faded checked floral pattern. Some slight edgewear and foxing to pages and cards, otherwise very good. \$150.00
21. [Pecans]. *[Collection of Plat Maps and Planting Patterns for Georgia Pecan Plantation]*. Georgia: 1935-1939. One original planting pattern map and three photostatic copies of boundary maps, varying sizes. Collection includes Plat of property owned by Mrs. J.T. Logue (53.5 x 85.5 cm), a hand drawn property map with planting map for pecan trees, that features a color coded key

indicating four varietals of pecans planted: Schley, Mahan, Stuart, and Moneymaker. Includes pencil and ink annotations to plat and verso. The three photostatic copies are of an Official Plat certificate for the property of John Terrill Logue (35.5 x 21.2 cm); an enlargement of the Official Plat property map (50.5 x 42 cm); and an aerial photograph of property (45 x 55 cm) with a key to tree holes, as well as manuscript annotations of a planting pattern. Wild pecans were well known in colonial America (as a delicacy) however the commercial growing of the nuts did not start until the 1880s. According to Mrs. Z.V. Thomas in her 1927 History of Jefferson County, Georgia, "Planting pecan groves is making a future bright with promise," indicating the relatively new agricultural enterprise just about ten years prior to these plat maps. From 1930 to 1940, improved shelling machinery, increased transportation and the consolidation of orchards into economic units increased the marketability of pecans. Today Georgia is a leading producer of pecans. As a collection these maps demonstrate the plotting and growth of a Georgian pecan plantation. Some rubbing, edgewear, and creasing to each document as well as isolated discoloration and minor foxing, otherwise very good. \$300.00

Julia & Paul in Paris

22. Child, Julia. *Collection of six books from Julia & Paul Child's Paris apartment library*:
1. Rimbaud. *Oeuvres* (Paris: Mercure de France, 1950); 2. *Le Chanson de Roland* (Paris: Piazza, 1947); 3. *Honore de Balzac* (Paris: Bibliotheque Nationale, 1950); 4. de Maupassant. *Contes* (Paris: Piazza, 1930). 5. *La Legende de St. Germain des Pres* (Paris: Roulotte, 1950). 6. *Guide Commode de la Banlieue de Paris* (Paris: Andre Leconte, 1950). Various sizes and editions. All signed by Julia Child. The final volume listed above is signed "Paul Child" but in Julia's hand, and the second to last is signed, "Paul & Julia Child, Paris, 1950", also in Julia's hand. The two were married in 1946 in Pennsylvania and moved to Paris in 1948. They lived on the left bank, at 81 Rue de l'Université, just off Boulevard St. Germain. These six simple and otherwise unremarkable books seem exactly the sort of thing a young couple in Paris might purchase while wandering the city. Titles like these are now common fare for the bouquinistes, but most of these were new publications during this time. *La Legende de St. Germain des Pres*, with photo illustrations of the youth, artists, literary lights, and nightlife of the Left Bank, forms a backdrop to our picture of Paul and Julia establishing themselves in Paris. All volumes in generally very good condition, with the exception of the *Guide Commode*, with some hinge wear and inking to the spine. \$3500.00
23. David, Elizabeth; [Wendy Jones, illustrator]. *"Sketches for bread book Wendy Jones" for English Bread and Yeast Cookery*. London: David Allen Lane, 1977. Large folder, 14 x 11", titled "Sketches for bread book Wendy Jones", which is Elizabeth David's *English Bread and Yeast*. Contains three unpublished pen and ink sketches by Jones on sketching paper pasted to white board, with some use of correction fluid. The first board is 8 x 7 " with two images: two measuring cups and a kitchen scale. The second board is 5 x 4 " with a drawing of a loaf tin. Image three is 6 x 4 " of a bread trough. \$250.00
24. The National Biscuit Company. *The National Biscuit Company "Uneeda Bakery" Package Catalog [cover title] [with]; Student Salesman's Progress Record*. N.p.: circa 1930s. 24.1 x 31.2 and 29.5 x 23 cm, unpaginated (23 and 24 leaves). A catalog of sixty-two full-color labels and marketing materials for over forty brands of the National Biscuit Company, from Social Delights and American Beauty Ginger Snaps to Oreos, Fig Newtons, and Milkbone dog biscuits. Founded in 1898, the National Biscuit Company was the product of a merger among the American Biscuit and Manufacturing Company, the New York Biscuit Company, and the United States

Baking Company. The new conglomerate consisted of one hundred-fourteen bakeries across the United States and was headquartered in New York City. Though the name “Nabisco” was first used as the name for a cracker introduced in 1901, the corporate name did not change to such until 1971. The Uneeda Biscuit, the company’s first packaged cracker, was the subject of their first million-dollar advertising campaign. The catalog is bound in a black two-bolt binder with gold-stamped titles, with some rubbing and soiling. Some interior rubbing, otherwise very good. \$400.00

25. [Photo Album – Food Trucks]. *Oasis Dining Truck*. New York, NY: Circa 1926-1927. Oblong quarto, 32.5 x 26 cm. 41 sepia toned photographs measuring 12.7 x 17.8 cm and 20.3 x 25.4 cm, 2 TLS, and clippings. A photograph album and scrapbook recording an early motor dining bus company, Oasis, during the mid-1920s. Photographs document the interior and exterior of the “Dining Coach” and its “Advance Car”; the dining coach in situ from coast to coast; the Oasis company display at the 1926 Philadelphia Sesquicentennial International Exposition; and various other luxury buses. Most of the images are for publicity purposes and document the coach’s on-board dining room, soda fountain counter, kitchen, cooking equipment, various exterior views, and people providing and using the coach’s services: inside at a table, behind the counter, or milling about in front. The exterior of the coach boasts “From Coast to Coast” and the photographs prove it, showing the dining coach in a variety of settings: snowy urban, suburban, tropical beachside, and in front of an AAA office. A variety of buses/coaches are also pictured, presumably all luxury coaches - or to be upgraded to such. The letters include one tipped-in from New York State Senator John A. Hastings requesting a demonstration of the dining coach (1927) and one laid-in from a Long Island City, New York mechanic regarding parts (1938). There are clippings about the dining coach and the Oasis company from the following publications: *Scientific American*, *New York Sun*, *Burroughs Bulletin*, *The Venice News*, *The Nation’s Commercial Observer*, *The Evening World*, *Akron Sunday*, *Palm Beach Post*, and the text for a radio broadcast spot about the dining car, promoted by the U.S. Slicing Machine Company out of LaPorte, Indiana. Also pasted in is Oasis letterhead, envelopes and the dining coach’s menu; the menu boasts “Interesting Facts about the ‘Oasis’” promotes the various brands and products used to outfit the dining car. Illustrating a mobile kitchen in the mid-1920s, the Oasis Dining Coach represents an early innovator of the modern food truck. The post-Civil War Texan chuck wagon and the circa 1880s lunch wagons, such as “The Owl” or “The White House Café” that catered to night-time workers with prepackaged meals, laid the foundation for the mobile food truck. Yet the mobile kitchen had its earliest widespread incarnation during the 1950s when army vehicles were altered after World War II to create a mobile canteen. The Oasis Dining Coach, as illustrated here, was a purpose-built food truck with mobile kitchen intending to serve a wide range of diners (not just night-time or blue collar workers and army personnel). In slightly rubbed and chipped string-tied brown leather over paper boards, very good. Photographs near fine. An interesting, uncommon, and likely unique trade album for an early American mobile kitchen. [Sold].
26. [Trade Catalogues - Candy]. *American Candy Box Labels*. [Philadelphia]: circa 1920. 29.5 x 39.5 cm each, 134 labels and 46 labels. A pair of sample books containing candy box labels. One book contains variations of the same label – a geometric border and decorative floral motifs printed in a variety of colors on papers that vary in color, pattern, texture, finish, and weight. The companion book contains forty unique designs for a range of brands and products, including Whitman’s, Douglass’, and Moirs. Most designs are included in multiples, printed in a variety of colors on diverse papers to total one hundred thirty-four printed labels. A brightly colored glimpse into the broad ranging scope of a printer’s products and clients. In matching brown textured cloth with two screws securing the punch binding of each. A label pasted down to the cover of one book. There is some bumping and edge wear to the covers and slight tears and chipping to labels, but

otherwise very good for both. Several label versos inscribed in pencil, the final of the second book is stamped with date and location. \$600.00

27. [Salesman's Sample Book - Erving Weave Napkins]. [*Scrapbook Paper Napkin Sample Book*]. Circa 1950. 18.5 x 21 cm, upaginated (54 leaves). Collection of fifty-four paper napkins tipped-in with staples, primarily white with color printing though includes two colored paper napkins. This collection includes a wide of variety of designs, primarily promoting businesses and branded products, though some generic seasonal and geometric designs as well. Includes napkins for "Nick's Cafeteria" in Old Orchard Beach, Maine and "Malone Hardware Co." in Malone, New York, among many other ice cream parlors, banks, auto clubs, bakeries, and creameries from New England to North Carolina. Napkins most likely produced by Erving Weave Napkins as final few napkins are examples of "Ervingweave Embossed Napkin" in various weights and styles. On blue marbled leaves (verso white) bound with two brad fasteners, wrappers with discrete stains and insect damage to outer leaves, otherwise good. \$150.00
28. [Manuscript Diaries]; Jessie L. Many (later Jessie M. Rice). Washingtonville, New York: 1909-1930. Thirteen small, leather wrap-around blank booklets, the smallest 10 x 6.5 cm., the largest 17.5 x 8.5 cm., accompanied by a composition notebook with diary entries for 1929-1930 (21.5 x 17 cm.); written in a single legible hand, in pen and pencil, in published blank books of various sizes and formats, chiefly Excelsior Diaries issued by Kiggins, Tooker, & Co. of New York, New York. With a duplicate volume for the year 1916 containing notes in a different hand. A continuous daily accounting of the life of a woman in Washingtonville, Orange County, New York, during the years 1909-1921 and 1929-1930. Accompanied by a second booklet for 1916, used by the diarist's mother to record Christmas gifts until 1934, and containing a biographical sketch of Elias Gerow [1813-1905], "written in 1899 by C.D.M."

April 14 1909. Cloudy and rainy all day. I went to [the] Grange and got my tins, etc. Ma & I went to Alice's for the day & cleaned house. I went to prayer-meeting & stayed to choir practice. I paid Charles Cooper for milk returned. 1/4 lb. pepper, 2 boxes saltine crackers, some butter to Grange store to credit.

July 24 1912. Alice & I went to Mrs. Boards to pick currants. I picked 15 quarts. We had dinner there. Joe came back with us. We canned currants, spiced some. Ma came on noon train.

The diaries belong to a category of memory aid or daybook, kept solely for their record of quotidian detail. It bears emphasizing, perhaps, what sort of diaries they are not: they look neither forward (they are not appointment books) nor inward (they have nothing of a pensive or confessional character). Washingtonville, now within the town of Blooming Grove--a stone's throw from Newburgh in Orange County--adopted its name in celebration of stories that the Revolutionary War general had stabled horses in what was then called Little York. In the first decades of the last century, the village had become a center of dairy farming, with perhaps six hundred inhabitants. Little else so far can be recovered to illuminate the details of a life so faithfully recorded in these diaries. Jessie Louise Many (b. 1883?) was a young woman living with her mother in 1909, enjoying visits from her friend (cousin?) Alice and her Uncle C (Charles?), helping to maintain the garden, baking for the Bachelor Girls, singing in the church choir, and heading early to bed on evenings when Reverend Walsh calls. (Reverend Joseph Edward Walsh may have boarded at the Many home.) Baskets of eggs are carried on Easter Sunday and rag dolls are stuffed in anticipation of Christmas, and from time to time potatoes or salad dressing or mustard pickles are taken to Athenia, evidently a woman's club in Washingtonville. The modern obsession with identity can be fed but slightly. Buried in the entry for December 24, 1913 (holidays are not called by name, as they would have been obvious to the writer) is the remark: "Received a

dandy shirt-cravat set from Mr. Rice.” On April 15, 1915, the diarist goes “house hunting” and on May 7 following she moves to a new address. In December of that year she records the birth of “my little girl” (“Helen Geraldine Rice had three doctors, three nurses, baby weighted [sic] 6 1/4 lbs”). At some point we recognize what all those letters to and from Harry had presaged for two years, but the writer had been too busy to record the date of a marriage ceremony, or maybe had documented it satisfactorily elsewhere. The booklet for 1916 is unsigned; that for 1917 is the first to be signed “Jessie Rice.” It must be left to further investigation to discover what transpired thereafter, as neither husband nor daughter feature again. Nor can it be guessed what sort of hiatus might answer for the gap between 1921 and the composition book of 1929-1930. The latter includes a description of Christmas dinner in more than usual detail, but the best that can be said on this front is that Jessie still celebrates holidays with her dearest friend, Alice. [Sold].

a rare early culinary periodical

1. [Periodical]; Murrey, Thomas J. *The Cook: a weekly handbook of domestic culinary art for all housekeepers*. New York, N.Y.: [Connelly & Curtis], 1885-1886. Quarto, volume 1, nos. 1 (Mar. 30, 1885) 26; & volume 2, nos. 27 41 (January 1, 1886). Forty-one issues in all, each twelve pages. 29 cm. The masthead states that Thomas J. Murrey is the editor and author of the recipes. A weekly, twelve-page domestic arts periodical ostensibly for the housekeeper, but with significant content to appeal to the armchair gourmand, and to the sophisticated diner. Cover articles are dedicated to “Dining on a Private Yacht”, “Vanderbilt’s Style of Living”, “Wall Street Broker’s Lunches”, etc. each issue contains a market report, plus observations on the markets, which contain newly spotted ingredients, particular seasonal items, and peak purchasing recommendations and more. There is a multi-issue article on “The Cook in the Orient” and other smaller articles on Asian ingredients and techniques. Each issue is graced with an engraving of a woman holding a dish, with the steam or odors from the dish creating the text of the title. The text-block is sound, with some edgewear throughout, but not effecting the text. The binding has perished, and it is now covered with a simple, hand-lettered blue paper wrapper. Sound and in need of a new casing. Scarce. \$750.00

Est le seul Journal de Cuisine Pratique s’adressant a toutes les maitresses de maison

29. [Periodical]. *Le Pot Au Feu: Journal de cuisine pratique et d’économie domestique*. Paris: Saint-Ange Ébrard, 1893-1905. Twelve quarto volumes, 25.5 x 20 cm, page counts vary. Illustrated throughout. Text in French. The first thirteen years of the cooking magazine *Le Pot-Au-Feu* bound in twelve volumes (1893 and 1894 bound together). The fortnightly periodical was published from 1893-1940; a successor adopted the name for a shorter-lived run from 1949 to 1956. The magazine grew out of a series of lectures on domestic cookery given by the famed chef Charles Driessen, a prominent member of the Escoffier circle and chef to the King of Italy. Concerned with “practical” cookery and geared towards housewives of all social standings, the recipes and menus clearly reflect a *cuisine bourgeoise*. The publisher’s wife contributed under the pseudonym “La Vieille Catherine” and in 1927 many recipes featured in the magazine were collected into *La Bonne Cuisine de Madame E. Saint-Ange*, a cookbook later revered by Julia Child, Anne Willan, and others. An atypical women’s magazine in that it focuses solely on cookery and its contributors are primarily professional male chefs. Other contributors include Nobel Prize winning chemist Henri Moissan, journalist Emile Gautier, agronomist and naturalist Jean Dybowski, and statesman and philosopher Jules Simon. Table of contents featured at the end of each year, but lacking for 1896. Each magazine is bound without wrappers, except for the initial issue of each volume (January 1); 1893-1894 volume begins with the cover for September 15, 1893, though the first issue is April 15, 1893. In handsome dark blue quarter-leather with marbled boards and endpapers. All volumes

with original silk ribbons. Some rubbing and edgewear with slight foxing throughout, otherwise fine. \$3500.00

30. [Periodicals]; Velinder, Ingeborg [editor]. *Det bästa af allt: bibliotek för Sveriges kvinnor, rådgifvare i hvarje hem, affackbildade på olika områden*. Stockholm: Nordiska Bokförlaget, 1909-1911. Octavo, 36 fascicles in 19, three pagination sequences. Lacking one signature, page 51-62 in Häft. 3-4. Eleven leaves with color illustrations. With ads on the covers. Serial publication boasting *The Best of Everything: Library for Swedish Women*; accretions gathered under three headings: *I. Fråga mig! Handbok för hemmet*; *II. Praktisk kokbok för hemmet*; *III. Handbok i varukännedom*. Signatures apparently intended for later separation and sequencing in order to produce three volumes, as indicated by the headings (*Ask me! Handbook for home; Practical cookbook for home; Handbook of trade knowledge*). Incomplete, with pages contributing to the first volume ending at 256 and those for the second and third volumes ending at 272. The first two of the volume binders also present, red with gold lettering and black line drawings and borders. A considerable amount of culinary and food production information is distributed primarily throughout sections two and three. While including diet recommendations, issues under the first heading lean heavily towards the care of children in the broadest sense. The third heading, however, includes much of relevance to the kitchen, for instance, guides to cuts of meat as well as recipes and equipment for the production of medicaments. The second heading--the cookbook section--contains not only recipes suitable for the Swedish home, methods for preserving foods, and alcohol tables for spirits, but also instructions for distinguishing between leafy plants in the vegetable garden and fruits from the orchard (for instance, more than forty varieties of pear). Incomplete, as noted above, but still substantially present. In original wrappers, with some edgewear and light soiling throughout. [OCLC locates only one set of the three volumes, at the Swedish National Library]. \$900.00

DRINK

31. [Colonial American Tavern License Collection]. *A Collection of Twenty-five Early American Tavern Licenses and Related Documents from Southern Vermont and Connecticut*. Southern New England, 1734-1802. Includes licenses for named individuals to operate taverns, public inns, or houses of entertainment; town approbations for tavern keepers; and power of attorney documents. Each item is dated and signed; many feature signatures from the town's Selectmen, Constable, Justice of Peace, Grand Juror, and Civil Authority. The tavern was the center of social and political life in early American communities; the Vermont state constitution was drafted and signed at the Windsor Tavern in 1777, the tavern's proprietor Elijah West features prominently in this collection. Within these documents are character assessments "We judge that [...] Christopher Martin and Jesse Spafford are fit and suitable persons to keep houses of Public Entertainment" (Woodstock, 1802) and term limits, as all licenses and approbations must be renewed annually. Though formally worded, documents appear on scraps of paper, often unevenly cut, and several have wax stamps. The collection illuminates early American civic procedures as well as broader social and cultural implications. Condition varies, most items creased and browned with age, but all legible. Very good. \$1100.00
32. [Early 19th Century New York Tavern Licenses]. Titus, Charles. Coxsackie, NY: 1800 & 1806. Two printed forms each completed in unique hand, each 15.5 x 21 cm. The earlier permit allows for Charles Titus (1760-1847) of Coxsackie to sell "spiritous liquors" in a quantity of fewer than five gallons for one year. Specifications that the liquor must not be drunk at his house, out-house, yard, or garden preclude the operation of a tavern or public house. This license is signed

and sealed by Peter A. Van Bergen, Philip Conine Junr, and Jonas Bronk. Notable here is the Bronk name, a descendent of Jonas and Pieter Bronck, after whom the Bronx River, County, and Borough are named. The 1806 license – printed by Charles R. and George Webster, Albany’s leading newspaper publishers and printers – permits Titus to operate a public inn or tavern for one year. License issued, signed, and sealed by Coxsackie’s Commissioners of Excise. Besides his store and tavern, Titus owned a sawmill, ashery, blacksmith shop, and trading vessel. Both documents have uneven edges with some slight foxing, otherwise very good. \$600.00

33. [Tavern Licenses]. *Collection of Twenty-three Tavern License Applications from Indiana County, Pennsylvania*. Indiana County, Pennsylvania: 1822-1872. Various sizes, bulk measure approximately 30 x 19 cm. Twenty-three court documents related to the sale of liquor and operation of a public house or tavern in Indiana County, Pennsylvania, located east of Pittsburgh. Indiana County’s first court convened in a tavern in 1806, testament to the integral role taverns played in American public life. These later documents submitted to and generated by the “Honorable judges of the court of quarter sessions in and for Indiana County” include petitions from applicant, certificates attesting to applicant’s character signed by citizens, and bond. Most documents handwritten, with the latest applications (1865 and 1872) appearing as a printed form completed in the applicant’s hand. Consistent contractual language used throughout. The charge for public houses is to provide with housing “and other conveniences for the accommodation of the public, and the entertainment of strangers and travelers”. Notable, perhaps, is that Indiana County was an important location on the Underground Railroad in the 1830s-40s. Collection features the application of one woman (1856) and a petition to “hawk and peddle clocks for the term of one year” (1848). Condition mostly consistent, with creases and brittle, chipping edges, otherwise very good. \$1100.00
34. [Photograph album documenting the construction of The Westfield Factory]. *The Mill: Plans and Construction by C. G. B.* Circa 1914-15. Photograph album, (18 x 27 cm), with ninety-seven black-&-white photographs (6 x 10 cm) pasted on rectos and versos of the first seventeen leaves. The pre-published blank album has handwritten captions, capturing the landscape, surveyal, excavation, machinery, and building of a basket manufactory near Cassadaga Lake, in the center of the Chautauqua-Erie grape belt. Long before the Welch’s Grape Juice Company relocated to Chautauqua County and incorporated in Westfield in 1893, the landscape between Lake Erie and the escarpment of the Allegheny Plateau had been transformed by cultivation of grape vines, most especially the cultivar of the North American fox grape known as Concord. An ancillary economical development in the region was the proliferation of basket factories. A manufactory begun by the Stoddard family of Busti may have been established before the Civil War. By the late 1870s basket factories were operating in Gerry (George Noble), Forestville (W.F. Miller), Portland (W.E. Dudley), Ripley (W.B. Rickenbrode), and Stockton (Frederickson & Bussing), in addition to Westfield itself (Andrew Burns; Dexter Morse), a locality known as a specialist in fruit and vegetable transport baskets as much as for its production of grape juice. In 1897 the Grape Union reported to the New York State Agricultural Society that it had shipped more than twelve and one-half million baskets of grapes from Chautauqua County. A principal mode of export was the Dunkirk, Allegheny Valley and Pittsburgh Railroad (D.A.V. & P.R.R.), a snow-covered line of which is identified in the present album (in a photograph of scrub timber near Cassadaga Lake). Much clearer is a stretch of track running alongside the completed mill, in a photograph dated July 15, 1915, evidently the same track holding train cars pictured in two more photographs showing the loading and unloading of basket stock. The appreciation for landscape aside, the majority of the photographs track the stages of construction in some considerable detail, from the excavation of the boiler room to the laying of concrete masonry blocks, from the installation of the peeling lathe to the raising of the ventilation stack with a gin

pole. For the moment, The Westfield Factory and its builders have a bifurcated existence, vividly represented in these carefully arranged images yet lost among the mislaid pages of history. The conceivers and executors of the project are provisionally known to us as W.A.B. and C.G.B., as the captions of two of the photographs have it. The second of the two sets of initials corresponds to that credited on the title page, and it is tempting to suppose that he may be the Charles standing in front of the mill in another photograph near the end, where the completed buildings of the enterprise are shown off. \$900.00

35. [Wine]. Thomas, Douglas H. *An American wine collector's extensive archive, the meticulous records of... (1847-1919; President of Merchants' National Bank, Baltimore, Maryland), including wine catalogues and invoices, correspondence with wine importers, restaurant menus, and other.* Baltimore and other places: 1897-1906. A prominent member of Baltimore society in the late 19th and early 20th century, and a connoisseur of fine wines, Douglas H. Thomas traveled widely, retaining menus from restaurants he visited in London, Paris, Nice, Lucerne, Moscow, etc.; this collection includes more than 150 items, with 35 wine catalogues and lists issued by importers, major vintners, private clubs and hotels, 16 hotel and restaurant wine lists, three auction and sale lists, eight menus, several manuscript inventories of Thomas's wine collection, and more than 85 pieces of correspondence and invoices from Taylor's importers and agents. Four of the menus are from the Café de Paris, with color cover illustrations by the artist Jane Atche; a fifth menu is illustrated by Gregoire Calvet. Thomas's correspondents included Bailey & Co., Hedges & Butler, and Robinson & Payne in London; Sazerac de Forge & Fils, Moët & Chandon, F. Woltner, Brossault & Co., Dignimont Frères, and P. Louis in Paris; and Ad. Chr. Engelbrecht in Mainz. Thomas inherited both his interest in wine and a portion of his large collection from his father John Hanson Thomas, a Baltimore physician, writing in a 1906 letter that "I have quite a large cellar of champagnes, clarets, and Rhine wines, all of which are vintage wines of my own importation. My father was a great connoisseur of Madeira and at his death he bequeathed me a large amount of vintages of 1800 to 1845. This stock I have increased somewhat by purchases when I had the opportunity of procuring the very highest grades of wine, which is very rare, but I have now a stock of perhaps seven to eight hundred bottles which is probably one of the largest stocks of old Madeira in the country." Taylor considered Madeira to be "a gentleman's wine and the king of wines, and the love of it is an inherited one, hence I desire to transmit the means of its enjoyment to my children." Among his purchases of Madeira were a dozen bottles from Thomas K. Carey, originally imported in 1840 by a Charleston, South Carolina, resident and carefully hidden by the owner, sealed under the pavement in a cellar during the Civil War; one of the finest wines in his collection was one he inherited, called the Marshall wine '1805,' which once belonged to his father's great uncle Chief Justice John Marshall. A very good lot in all respects. A four-page inventory of the collection is available upon request. \$7500.00
36. Fabrica Ancora. [*Portuguese Alcohol Label Sample Book*]. Lisboa: c. 1910. Folio. Accordion-fold, fifteen panel presentation album, with two hundred original labels mounted to both rectos and versos. The labels, for wines, liqueurs, syrups, bitters and more, all produced by the Fabrica Ancora distillers, exhibit a wide variety of styles and printing techniques, including steel engraving, chromolithography and metallic inks. The first few panels have text from the printers urging the use of these quality labels to help differentiate their real product from adulterated or pirated products in the marketplace. First and final panels with stained, stamped green cloth, and metal brads. Some foxing throughout the album, otherwise very good. Handsome. [OCLC locates no copies]. \$1500.00

a wine & spirits importer and distributor prepares on the eve of Repeal

37. [Repeal], Belt, Howard L. *Small Archive Marking the End of Prohibition*. Baltimore: 1933. Manuscript and typescript letters and notes, mostly 26.6 x 20.3 cm. Three typed letters and manuscript inventory compiled by Howard L. Belt of Baltimore, an import agent. The forty-three-page inventory or log tracks Belt's incoming and outgoing correspondence regarding the importation and distribution of alcohol in the United States and notes the general subject of each letter's content. Three letters, all referenced in the inventory, illustrate Belt's relationship with exporter, client, and freight company, respectively: 2-page TLS, Bartlett H. Moore to Belt, Bordeaux, April 14, 1933; 4-page TL, Belt to Jacob Reicher, Baltimore, September 28, 1933; and 1-page TLS, S.N.T. Fratelli Gondrand to "Dear Sirs", Milan, October 26, 1933. In this series of correspondence, French exporter Bartlett H. Moore negotiates with Belt the territory he can represent in the United States; Belt confers with client Jacob Reicher about available imports; and Fratelli Gondrand announces its readiness to ship freight to the US. These documents predate Prohibition's repeal (December 5th, 1933) by just months and demonstrate the anticipation of liquor import businesses to re-engage the commercial market. Belt's inventory notes the first letter to an exporter of "Grand Vins de France" was dated March 15, 1933 – a week before President Roosevelt signed the Cullen-Harrison Act into effect, allowing the sale of 3.2% proof alcoholic beer and wine. Also included are notes on individual markets in Maryland, Delaware and Virginia with population figures for each, and a list of government officials with a hand in liquor control. The handwritten inventory is three-hole punched throughout with some staple rust and chipping; correspondence with fold creases, chipping, edge wear, and minor staple rust, otherwise generally near very good. \$350.00

38. [Labels - Spirits]. *Collection of Original French Eaux-de-Vie Labels*. [Paris], circa 1800. Duodecimo, 15.2 x 9 cm, unpaginated, 142 pages. Luxurious leather notebook used as a scrapbook to house a collection of French liqueur labels. Twenty eight labels affixed to line-ruled pages. Labels are for the following liqueurs: Nectar des Mexicains, Crème de Bobelina, Eau-de-vie de Cognac, Crème de Noyaux, Broux de Noix, Huile de Cacao, Crème de Cedrat, Crème de Citron, Crème de Cachoux, Kirsch de la Forêt Noire, Crème de Framboises, Curaçao de Hollande, Crème de Cannelle, Fine Orange, Élixie de Garus, Liquor de la Martine, Crème a la Giraffe, Crème d'Absinthe, Depiqueset des Piques, Crème de Menthe, and Eau de Fleur d'Orange. Sixteen labels are hand-colored and fourteen of the colored labels were engraved by the French engraver and printer Polier, active circa 1770-1800. Several labels have "Dr. Claude" inscribed in pencil on their verso, presumably the collector or a source. The notebook is bound in rich green gilt-stamped calf, featuring three fleurs-de-lis arranged in a cartouche of flags topped with a crown appears on both front and back covers; blind-stamped spine and border design. All edges gilt. Waxy pink endpaper has stationer's ticket – Ruel, Md. Papetier, Rue St. Jacques, No. 174, a Paris – on front pastedown; rear pastedown has pencil inscription from later owner. Slight bumping to corners; pages have some slight foxing otherwise fine. \$1200.00

39. [Printer's Label Sample Book - Spirits]; Imprimerie Wetterwald Freres. *Assortiment D'Etiquettes, Modeles pour Eaux de Vie*. Bordeaux: Imprimerie Wetterwald Freres, 1933. Small oblong salesman's sample album, 17cm x 13cm, with sixty-one original labels for various *eaux de vie* tipped-in, with additional Collier, Colliettes, and Bandes Passe-Partout. Printed text on pages facing each label gives the specifics of that label, and the other products for which the same design is available. The Bordeaux-based printer Wetterwald Freres produced labels for many wine and spirits producers, big and small. The labels are bright and handsome. Price list tipped-in to front paste down. The tan printed boards have some light spotting and wear, otherwise fine. \$550.00

40. [Sammelband Wine]; Various authors. *Viticulture and Oenology Sammelband*. Various: 1866-1903. Octavo with eleven pamphlet volumes, mostly in original wrappers, bound together in blue cloth with handwritten spine label featuring seven of the eleven titles. Texts predominately in French, with two volumes in English. An assemblage of rare volumes that cover topics related to viticulture and oenology, specifically wine production, but also include a report on federal protection to American commerce and a French price guide to historic coins and medals. Blue cloth with some rubbing, small white mark to the cover, and mild foxing to the end pages. In some cases, wrappers if originally present were not bound-in, otherwise very good. \$1500.00

- Manning, J.F. *Federal Protection to American Commerce*. New York: Evening Post Job Printing Office, 1882. 48 pages. "Congrès de Reims Les 23, 24, 25 et 26 Juillet 1903". Bulletin de l'Association des Chimistes, No. 3 Tome XXI, Septembre 1903. 1903. 27 pages, paginated [145]-172. With fourteen illustrated figures. Text in French.
- Salleron, J. *Notice sur les Instruments de Précision Appliqués A l'Oenologie*. Paris: Chez L'auteur, 1887. xvi +182 pages. Second edition. Illustrated with numerous figures and two plates. Text in French.
- Duclou, Georges. *De l'Épamprément ou Écimage de la Vigne en Gironde: Effets qu cette opération semble produire sur le cep et le vin*. Paris/Bordeaux: Les Libraires Associes/Feret et Fils, 1896. 8 pages. Text in French. In orange wrappers. [OCLC locates one copy at UC Davis, Shields Library].
- Barbet, M.E.A. *Concours Relatif a la Rectification des alcools*. Paris: Imprimerie Noizette, 1892. 19 pages. Illustrated with figures. Text in French. In heathered blue wrappers. [OCLC locates no copies]
- Bouffard, A. *La Loi Griffé et le Platrage*. Montpellier: Aux Bureaux du Progrès agricole et viticole, 1890. 12 pages. Text in French. In blue wrappers. [OCLC locates no copies].
- Marès, M.H. *Du Prix de Revient Des Vins dans Le Departement de l'herault*. Montpellier: Imprimerie Typographique de Gras, 1866. 18 pages. Text in French. In blue wrappers. [OCLC locates just one copy: at Bibliothèque nationale de France].
- Andrieu, Pierre. *Nouvelle Méthode de Vinification de la Vendange par sulfitage et Levurage: Ses application en 1900 et 1901 dans diverses, contrees viticoles de la France*. 1902. 22 pages. Text in French. In blue wrappers. [OCLC locates one copy: at the University of Chicago Library].
- Salleron, J. *Notice ser les Instruments de Précision appliqués a l'oenologie*. Paris: Chez L'auteur, 1882. 82 pages + index. Illustrated throughout. Text in French. Lacking front wrapper. [OCLC locates no copies].
- Administration des Monnaies et Médailles. *Catalogue et Prix de vente des Medailles de la Monnaie: Prix de vent des Medailles de administrations de l'etat: Tarif des frappes sur coins particuliers des inscriptions en creux et end relief, etc*. Paris: Imprimerie Nationale, 1902. 31 pages. Text in French. In green wrappers. [OCLC locates no copies].
- Grazzi-Soncini, G. *Appendix E to the Biennial Report of the Board of State Viticultural Commissioners for 1891-92: Wine. Classification Wine Tasting Qualities and Defects*.

Translated by F.T. Bioletti. Sacramento: State Office, 1892. 57 pages. [OCLC locates no copies].

41. [Tuscan Wine & Hospitality Pamphlets]; Marescalchi, Arturo et al. *Collezione Ricasoli di Tecnica Enologica as Uso dei Sindacati dell'Ospitalità. 1. Marescalchi, Arturo et al. I vini e gli alberghi; 2. De Astis, Giuseppe. I caratteri di un vino genuino; 3. Dalmasso, Giovanni. Dove si trovano i migliori vino italiani; 4. Palieri, Giuseppe. Ritiro, conservazione, affinamento dei vini; 5. Michetti, Ulisse. Dalla cantina alla cucina; 6. Grandi, Piero. Dalla cantina alla sala da pranzo: carta dei vini e presentazione al cliente; 7. Massano, Gino. Il vino visto dal cliente; 8. Baglioni, Silvestro. Principi igienici del vino.* Firenze: Casa Vinicola Barone Ricasoli, 1934. Eight octavo booklets, 15; 34; 20; 39; 23; 14; 14; and 14 pages. First editions. Complete set of individually authored instructional booklets for the Italian hospitality industry for use in the promotion of gastronomical tourism in Tuscany. Subjects include characteristics of "genuine" wine; where to find the best Italian wines; the wine production process; and how to best present wine to customers. Published by the Barone Ricasoli winery, notably a continuously run family business since 1141 and still in operation today. Baron Bettino Ricasoli, Italy's second prime minister, wrote the modern formula for Chianti wine in 1872. In variously colored wrappers with some chipping and discoloration, otherwise very good. Rare. [OCLC locates no copies]. \$400.00
42. [Boston Beer Company]; Sherwood, Sidney and D.W. Gurton. *Plat of the Brewery, and Bottling House Premises of the Boston Beer Company.* Boston: 1938. Nine architectural plans for the Boston Beer Company Brewery and Bottling House, 38.5 x 50 cm each. Printed on engineering vellum, recto only. The nine numbered plats depict an overview (with cross streets and geographical context), basement through fifth floor plans, and two cross sections. Indicating dimensions and material types, the plans give a full picture of a 19th century brewery and bottling house operation. Plan includes layout for bottling house machines (including soaker and washer, pasteuriser, and [Norton] Oslund labeler), ale fermentation cellar, malt and yeast storage, cooper's shop, water tower for ammonia condensers, brewmaster's office, wort cooler room, among many other areas. The Boston Beer Company was founded in 1828 by Gamaliel Bradford, Nathan Rice, Benjamin Thaxter, and Elijah Loring; it was chartered and incorporated by an act of the Massachusetts Legislature. The Boston Beer Company, on Second Street in South Boston, was in operation until 1957. The plans in this collection were approved in April 1938, just five years after the ratification of the Twenty-first Amendment and during a period of rapid growth in beer production. Boston, with a total of thirty-one breweries, was distinguished as the city with the highest number of breweries, per capita, in the United States. In 1985, Jim Koch unveiled Samuel Adams beer and revived the Boston Beer Company name as among the first wave of breweries to characterize the modern American craft renaissance. The architectural firm that drew the plans is unnamed, but plans are signed by draftsman and others. Some edgewear, creasing, and discoloration throughout the plans, but otherwise very good. Several plans annotated with color-coded pencil marks. \$900.00
43. [Photo Album - Sparkling Wine]; [Henkell & Co.]. *[Untitled Photograph Album Documenting Production Facilities of Henkell Trocken]*. Photographer(s) and compiler uncredited. Large album format (30 x 23.5 cm.), 23 leaves (19 with black-&-white photographs). Captions in English. Collection of photographs dating, variously, from the middle years of the last century, assembled evidently for an English-speaking audience, and providing an overview of the cellar, maturation monitoring, and bottling operations of the German sparkling wine specialist

Henkell & Co. Famously known as the Schloß (palace), the complex on view was built in the Wiesbaden suburb of Biebrich between 1907 and 1909 by the architect Paul Bonatz (1877-1956) to the specifications of Otto Henkell (1869-1929). Henkel & Co. more than weathered World War II. It does not appear that the family sought ties with the National Socialists, but they didn't have to. Otto's daughter Anna Elisabeth (Annalies) (1896-1973) married the (future) NS foreign minister Joachim von Ribbentrop, who became a principal investor in the firm. It is worth remembering that Germans have always appreciated sparkling wine, and a great deal of it was drunk in the domestic market during war time, especially after the regime abolished the tax on Deutscher Sekt and Schaumwein. In 1952, Annalies petitioned for her son Rudolf to regain partial control of the company, and the West German courts ruled in their favor. Henkell & Co. continued to produce Henkell Trocken under its own name until the sale of the winery in 1986. Little is ascertainable regarding the origins of the album. Otto Henkel--the elder Otto's nephew, son of his brother Karl--is present in the portrait collection of company managers on the final leaf of photographs, but his presence spans many years. The vintage labels have not yet been applied to bottles shown in a production line on photograph fifteen. Possibly automobiles of ca. 1950--including a white roadster--are depicted in an aerial photograph of the Schloß, though sufficient details are indiscernible. And a Bizerbo scale shown in the seventeenth photograph was no longer manufactured by 1951, though of course it may have been in use well before being captured by the photographer. Unique; well-mounted and artful arrangement of professional images celebrating a revered German wine house, very likely as it looked before, during, and immediately after the Second World War. Buff paper age-toned. Brown paper wrappers, lightly worn, sewn with a brown cord; head and foot of spine lightly chipped. \$600.00

44. Stergios, Alex; Dick Gump. *Small archive of items related to classic Tiki bartender Alex Stergios*. Circa 1930. Five pieces of Tiki-bar related ephemera, including: a photograph of Alex Stergios, inscribed to Dick Gump in Tahiti in 1930; Gump's Guest Membership Card in the Tahiti Yacht Club, two labels for the "Alex Rainbow Cocktail" and a handbill for Stergios' Rendezvous club in San Francisco. Stergios was the bartender at the Tahiti Yacht Club in Papeete, Tahiti. Later after moving to the states, he was co-owner, with Nino Brambilla, of Sergios' Original Tahiti Club, and Stergios' Rendezvous, both located at Grant and Francisco in San Francisco. Dick Gump was the owner of the famous Gump's Department Store and a member of the early wave of Americans who lived at least part time in Tahiti. He was also a songwriter who composed a number of songs about the South Pacific, several of which were recorded by Augie Gaupil and his Royal Tahitians, who appear on the handbill as the entertainment. This little collection illustrates a small piece of the migration of South Pacific bar culture into the US. Generally very good. \$350.00

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