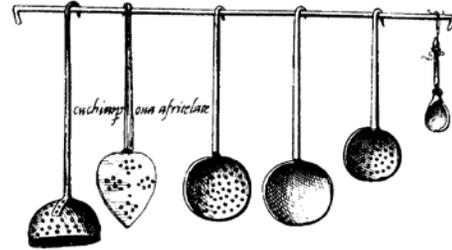


# Rabelais Inc.

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### *RBMS Conference ABAA Showcase The Biltmore Hotel ~ Coral Gables, FL ~ June 21-24 2016*

Below please find a short list of some of the items we will exhibit at the 2016 RBMS Conference Showcase. Most of these books, manuscripts, and ephemeral items are newly catalogued. We hope you will take the time to stop by to say hello. As we will be at the show, we ask that inquiries and orders be placed via email and not phone.

*with a section on songbirds*

1. J.B. [Blagrave, Joseph]. *The Epitomie of the Art of Husbandry : comprizing all necessary directions for the improvement of it, viz. : plowing, sowing, grafting, gardening, ordering of flowers, herbs : directions for the use of the angle : ordering of bees : together with the gentlemans heroick exercise : discoursing of horses ... of oxen, cows, calves, sheep, hogs ... of the nature of marle, the best way of planting clover-grass, hops, saffron, liquorice, hemp, &c. : to which is annexed by way of appendix, a new method of planting fruit-trees, and improving of an orchard : with directions for taking, ordering, teaching, and curing of singing birds, and other useful additions.* London: Printed for Benjamin Billingsley, at the sign of the Printing Press, in the piazza of the Royal Exchange, over against Popes-Head-Alley, in Cornhill, 1685. Octavo, [8], 246, 136, [8] pages. Indexes. Second part with separate title page: *New additions to the art of husbandry : comprizing a new way of enriching meadows, destroying of moles, making tulips of any colour : with an approved way for ordering of fish and fish-ponds, and destroying the hern ...* London : Printed for Benjamin Billingsley ..., 1685. Both parts with an added engraved title page. Fourth edition. Attributed to Joseph Blagrave by Wing. Fussel [*The Old English Farming Books* (1947)] describes the author as an astrologer, and his work of “derivative character”. In turn he quotes Richard Weston who states that Blagrave has “copied verbatim, 181 pages from Fitz-Herbert without making any apology for this freedom; and the remaining chapters are taken, with the same liberty, from Mascall, Blyth, and an Italian author...” [Weston, *Tracts on Practical Agriculture* (1773)]. The work also includes sections on bees and angling, and eighty-five pages, *Some Further Additions Concerning Singing Birds*. In an attractive marbled paper over half-brown morocco, with a compartmented spine with gilt-floral tooling, with the binder’s stamp of Andrew Grieve of Edinburgh. With the armorial bookplate of David Wagstaff, stockbroker, sportsman, and collector of sporting books. Near fine. [OCLC locates sixteen copies; *British Bee Books* 41; Fussel, page 76; Wing (2nd ed.) B3118; ESTC R35346]. \$1200.00

*with the first recipe for ice cream in an English book*

2. Eales, Mary. *The Compleat Confectioner, or, The art of candying and preserving in its utmost perfection : being a collection of all the receipts of the late ingenious Mrs. Eales...Familiarly adapted for the use of the ladies, and very necessary for all who are willing to excel in the most excellent Qualifications of a good House-Wife.* London: Printed for J. Brindley ... and R. Mountagu [sic], 1733. Octavo, [10], 100, [4] pages. Page 95 incorrectly numbered 65. Publisher's advertisements at end. First edition. Some have noted this work as a revised edition of the 1718 publication, *Mrs. Mary Eales Receipts*, but MacLean notes that "there are sufficient differences to allow them to be regarded as separate books." The "Advertisement to the Reader" addresses the earlier book and its popularity. On the title page the author makes the claim to be "Confectioner to their late majesties King William and Queen Anne." However, Gilly Lehman in her magnificent work, *The British Housewife*, explains there is no record of Eales in the royal household accounts, and thus surmises she was an outside supplier. Lehman also points out that before 1750, there were few specialized cookery books, and that this work, along with Emmett's *Choice Collection of Excellent Receipts in Confectionery* (c. 1737), and Lambert's *Art of Confectionery* (c. 1744) were examples of "books almost exclusively devoted to sugar work and preserves". She also reminds us that Eales' work contains the first recipe for ice cream in an English book. Near fine, in publisher's full speckled calf, with scalloped blind tooling. Some wear to the head and foot of the spine, and a bit of wear at the hinges. [OCLC locates nine copies; MacLean, page 39; Oxford, page 55]. \$1500.00

*a very rare English cookery book, with an important Quaker abolitionist association*

3. [Ladies Delight]. *Ladies Delight: or Cook-Maids Best Instructor: Containing The best and most approved Receipts for roasting and boiling every Thing necessary to be sent to Table, in the utmost Perfection, with their proper Sauces, in the cheapest, and politest Manner; by which every Lady may know how to direct her Servant, and every Servant who can but read, by very little Application may become very good Cooks. As well calculated to set out a Table (the Manner of which is left to the Ladies Choice) as for single Dishes in private Families. Also how to dress all manner of Fowl, in the best approved and most elegant manner, with their proper Sauces. Directions for dressing all Sorts of Fish, and Sauces, with general Directions also, which in a Manner contain the Whole Art of Cookery. And the Art of making British Wines in the utmost Perfection. The whole containing every Thing necessary to be known by an accomplished Housewife, or an English Cook.* London: Printed for Henry Woodgate and Samuel Brooks, 1759. Duodecimo, 116, 4, [2] pages. Internally, some dampstaining and soiling, otherwise very good and sound, with bookseller's printed list pasted-down front and back. In original ruled, full calf, sewn on two cords; front board partially detached. Otherwise near very good. ~ First and only edition. A small book containing two hundred sixteen recipes, mostly for meats, as the book sets out in its title to present the "best and most approved Receipts for roasting and boiling every Thing necessary to be sent to Table..." The focus on roasted and boiled meats allows room for specificity, with sections on various fowls and offal. There is also a Made Dishes section, with additional meat preparations in ragoos, stews, collops, fricaseys, and hodge-podges. Beyond the meats, there are sections on English wines, pickles and preserves, and cakes. The endmatter consists of 'A Catalogue of Chapmens Books Printed for Henry Woodgate and Samuel Brooks' followed by 'New Editions of the Following Entertaining Histories... just published by Henry Woodgate. In addition, the paste-downs in the front and the rear are book lists as well, perhaps from a bookseller rather than a

publisher, as the books (here titles only) appear to have been issued by various unassociated publishers. This book has a distinguished provenance. An inscription on the front fly reads, “The Gift of Joyce Benezet, to Mother. Her name, (above) was written at his wife’s request, by that good man Anthony Benezet.” Above that in a different and flourished hand is written, Edith Sharplos’s [sp.] Book 1768.” The second inscription is nearly repeated on the first page of text, “Edith Sharplos Her Book, the 22nd of the 12th Month \_\_\_ 1768.” Anthony Benezet was one of the earliest American abolitionists and has been called, “the single most prolific antislavery writer and the most influential advocate of the Negro’s rights on either side of the Atlantic” [pbs.org]. He founded one of the world’s first anti-slavery societies, The Society for the Relief of Free Negroes Unlawfully Held in Bondage; founded the first public school for girls in North America; and created the Negro School at Philadelphia. He was also a correspondent with Benjamin Franklin and, after his death, the ghost that appeared in a dream of Benjamin Rush, compelling him to leave slaveholding behind. Born in France, Antoine Benezet emigrated to Philadelphia in 1731, just a few years after he had become a Quaker. In 1736 he married Joyce Marriot, from a prominent New Jersey Quaker family. The Edith Sharplos of the inscription was possibly Edith of the Sharpless or Sharples family. Strangely, Benezet was a vegetarian and an advocate of temperance, two beliefs this receipt book would seem to argue against. Whatever its relation to the diet of the Benezets, this work testifies to the transatlantic journey which cookery books and other practical works were to make from England to the colonies in the period prior to the Revolution. Very rare. We were able to find only one auction record for this title [Bloomsbury 35839, (2011)] and one bookseller’s catalogue listing. All holdings and listings we’ve seen are deficient, lacking a title page in two listings, and trimmed and with insect predation in others. [OCLC records two copies: at the British Library of Political and Economic Science, and in the US at the Schlesinger Library; Oxford, page 104 (citing a copy lacking the title page and thus beginning the records dated [1770]); MacLean, page 87 (also for a copy lacking the title page and now locating that copy at Radcliffe); not in Bitting, Vicaire or the ESTC]. \$6500.00

*a very rich manuscript collection of 18<sup>th</sup> century English recipes*

4. Vaughan, Sir Robert Howell; Sir Robert Williams Vaughan, 1<sup>st</sup> & 2<sup>nd</sup> Baronets of Nannau. *Set of Three English Manuscript Cookery Books*. 1741-1804 inclusive. Three volumes, all squarish octavos, [78]; [172]; [120] pages. 370 pages in all. A set of three multi-generational cookbooks. Six hundred ninety-two recipes in all, mostly in two hands. From the family of Sir Robert Howell Vaughan and Sir Robert Williams Vaughan, the first and second Baronet of Nannau in Merioneth, Wales. Both were quadruple possessors of Nannau, Hengwrt, Ystumcolwyn and Meillionydd. Hengwrt was the home of the Hengwrt collection of manuscripts, which contained the famed Hengwrt Chaucer, and later with the addition of the Peniarth collection became the Hengwrt-Peniarth Library which later formed the foundation of the National Library of Wales. The second Sir Robert raised a new mansion at Nannau, became a Member of Parliament for Merioneth in 1792, and was re-elected thirteen times, remaining a member till 1836. ~ Volume I. One hundred thirty-two receipts on seventy-eight pages. [no date]-1804. A table of contents, in two columns, appears in the front of the book. The final recipe in this volume, “To Make Stilton Cheese Rhulas” is followed by a date and place, “Nannau, 10<sup>th</sup> May, 1804”. Nannau was the seat of Sir Robert Williams Vaughan. Many of the recipes are attributed, such as Oyster Sausages, Hampton Jones; and To Pickle Cucumbers, Mrs. Catherine Vaughan, and there is a significant specificity of the place origins of many dishes or ingredients, for example, To Pickle Black Spanish Winter Radishes; Turkish Dulma; Calves’ Head Dressed Irish Fashion; and To Salt Hams the Westphalia Way; To Preserve Melons in Imitation of Foreign Sweetmeats; Pickled Beef the Jewish Method, and Patté Godiveau. A four-page discourse on turtle, with a subsection on the preparation of West Indian Turtle is remarkable. A single medical recipe, Mrs. [illeg.] Receipt for a

Cold, appears *tete-beche* in the rear of the book. A printed recipe, Receipt for Making a Dish of Currie, After the Indian Manner, is on the front paste-down. The original blank book, bound in full vellum, has been rebacked in modern brown morocco, which is now cracked at the hinges and worn at the head and foot of spine. ~ Volume 2. Three hundred fifty-seven recipes on one hundred seventy-two pages. [1741-1793] Table of contents, in two columns, at the front of the book, followed by a statement of the history of the book, “Mem: This book belonged to Merial ~~Daughter~~ Sister of Ed. Williams Esq. of Mellionyd [illeg.] and wife of Robert Williams Esq. of S[illeg.] Hall. She was buried a S[illeg.] Sep 30 1763. The first Sea cale I ever saw or heard of was in March 1793 at [illeg.], R. Vaughan”. At the foot of the final recipe, in the rear of the book, is the signature, “[illeg.] Rob’ H. Williams Bt”, Robert Howell Williams. The reference to sea cale [kale] is interesting, as the edible wild plant (*crambe maritime*) had come into cultivation in the early 18<sup>th</sup> century, and was gaining in popularity in the late part of the same century. Thomas Jefferson included sea kale in his *Garden Book* (1809). This volume contains a printed leaf, “Directions for Propagating the Sea or Beach-Cale”, an ad for Samuel Gray, Seedman in Pall-Mall. Like the first volume, this one has many recipes attributed, such as Grotty Pudding Mrs. Kynaston; To Make Strong Mead, Mrs. Owen of Porkington; For a Severe Cold, Shortness of Breath or Asmah, Doctr Leigh, given me by Lady Primrose; Lord Godolphin’s Receipt for ye Stone; and To Cure a Hogs Head the Wild Boar Way Mr. Cartwright. And like the first volume, places are named frequently, To Pickle Salmon the South Wales Way, Mrs. Newland; or, To Pickle like an Indian Pickle. This volume contains many more medical recipes than the first, but it is interspersed with culinary and other household recipes as well. The table of contents at the front of the volume is lacking the first leaf. An additional short table of contents for the recipes listed *tete-beche* appears on the rear paste-down along with a clipping of a “Receipt for the Bite of a Mad Dog, by J.H.” In original vellum boards, double-ruled at the border, rebacked in brown morocco, chipped at the head of the spine. ~ Volume 3. Two hundred twenty-five recipes on one hundred twenty pages. [1782-1802]. Partial table of contents in front, full table of contents in rear. With the ownership signatures of “E Watters 1782”, “Vaughan July 20 1789”, “Sr. Rt Vaughan”, and “Sr Rt Vaughan 23 Sep 1802”, all to front pastedown. We have not identified the “E Watters”, whose handwriting appears to match that of many of the recipes in this volume. This portion seems primarily concerned with preserving, with many recipes for potted foods, Potted Mushrooms; To Pot Small Lampreys; To Pot Ham or Chicken; and also, jams, preserves, pickles, jellies, and powders. There are also recipes for puddings such as Almond Pudding; Spanish Pudding; A Nice Pudding, and some baked sweets, including Lemon Wafers; and Mack a Roons. A few savory dishes are sprinkled throughout as well, such as To Regoo Oyster and Mackarooney and Cheese. This volume still in its original full vellum, with some general wear to the head and foot of the spine and cracking to the hinges. Front hinge internally pulling. ~ From the library of Crosby Gaige, with his ownership plates to each volume. Crosby Gaige was a New York theater producer, president of the New York Food & Wine Society, and author of numerous books on food and drink. He was also a significant collector of cookbooks and gastronomy. An exceptionally rich collection of recipes, from a significant English aristocratic household. The recipes are drawn from near and far, with instructions conscientiously recorded with detail and a specificity of ingredients and process we are not used to seeing. \$7500.00

*pecially printed and bound for Will Ransom*

5. Plat, Sir Hugh. *Delightes for Ladies. Written Originally by Sir Hugh Plat. First Printed in 1602, London, England. Reprinted from the Edition of 1627. Illustrations from 1609 edition. Collated and Edited by...* Herrin, Illinois: Trovillion Private Press at the Sign of the Silver Horse, 1939. Tall duodecimo, 120 pages. First printing of this limited edition. Number 37 of 279 signed and numbered copies. A delightful small press edition of the noted agriculturalist and inventor Hugh Plat’s popular early 17th century cookbook, originally published in 1600 (not 1602 as

indicated by this title page). Lacking the dust jacket that was issued with the standard limited issue. Beyond the normal limitation and signature of the colophon, this copy has an additional printed presentation page, which reads, “Presentation copy of *Delightes for Ladies*, is specially printed and bound for Will Ransom the great bibliographer of private presses, and personally signed by the publishers, September 1939” followed by the flourished signature of Violet and Hal Trovillion. Ransom’s library ticket is pasted in at rear, and laid-in is the printed prospectus for the book, a pink printed envelope addressed to the Trovillion Press, and the original mailing label used to ship the book from Trovillion to Ransom. \$300.00

*only recorded copy of the first printing*

6. *Il Re Dei Cuochi. Il Re Dei Cuochi; ossia, L’arte di mangiare al gusto degl’Italiani con cibi nostrali e stranieri; opere contenente quanto è necessario per saper bene ordinare e servire un pranzo, non chè i migliori metodi per fare confetture, rosoli, liquori e gelati. [The King of Chefs; or, The art of eating, after the manner of the Italians, our own and foreign dishes; containing what is necessary to know about ordering and serving a meal, as well as the best methods for creating preserves, spirits, liqueurs, and ice creams.]* Firenze: Adriano Salani, Editore, 1901. Small octavo (17.5 x 12 cm.), 359 pages. Frontispiece (see description below) and one diagram (a banquet table, from above, set for twenty-four persons). First edition. The earliest recorded copies of this title were printed by Salani in 1904, and there were numerous subsequent printings (see Orazio Bagnasco, II, pages 1406-1407). A recipe collection and guide to the Italian peninsula. *L’arte di mangiare* presumes a certain focus on batters, grains, creams, and sauces. One might linger over Fritelle di Erbe Odorose (fragrant herb fritters, no. 293) or a regional Sfogliatine with candied fruit (no. 672). But the seven hundred ninety-six numbered recipes insistently embrace fish (tench, bream, mullet, paraggi, carpione), game, and the full complement of bovidae – not to forget hooves, stomachs, testicles, and tongues. The indispensable note “salateli allora quanto basta” (“then add salt to taste”) recurs, but precision of measurement is enlisted when needed: Scorzonera (salsify) should be cut in eight or ten centimeter lengths (no. 221); Gelato di Crema alla Mandorla (no. 776) requires three hundred grams of almonds to fourteen egg yolks. And, for those who desire the carmine effect, one needs ten grams of the scale insect cochineal to prepare the liqueur Alkermes (no. 767) – which, in turn, will be needed for the Zuppa Inglese (no. 659). A small host of Italian cookery companions appear in the middle half of the nineteenth century with names of their author(s) omitted, evidently as promise that the cuisine advocated therein would be found to be communal, “of the people” – in a word, national – and not, therefore, the concoctions of a chef in the employ of nobility. They might be either men or women, or even both, as in the case of *Il cuoco milanese e la cuciniera piemontese* (Milan: Lombardi, 1853). Chefs of noble houses, by contrast, advertised their names and co-opted the language of hierarchy. Probably the most successful cookbook of this milieu was that by Giovanni Nelli: *Il re dei cuochi: Trattado di gastronomia universale* (Milan: Legros, 1868; and reprinted many times); though later followers raised the royal banner, trumping Nelli’s *The King of Cooks* with *The King of Kings of Cooks* (Jean-Marie Parmentier’s *Il re dei re dei cuochi* [Turin: Bietti, 1895]) and *The Emperor of Cooks* (Vitalino Bossi’s *L’imperatore dei cuochi* [Rome: Perini, 1894]). An anonymous sovereign, then, is something of a hybrid. *Il re dei cuochi* (originally published in 1881) appropriates from Nelli the opening phrase of its title and reproduces on its frontispiece the image of a cook holding a saucepan and slotted spoon that had appeared on Nelli’s cover (a popular engraving in neither the first nor last of its sightings). It may have been intended as a less expensive alternative to the *Trattado*. Recipes occupy center stage: general instructions (obligations of the host, table service, preliminary ingredients notes) are dispensed with in twenty-two pages. Thereafter the impression is one of an attempt to embrace the regions of the peninsula, supplemented with a nod to the Mediterranean beyond, with suffixes such as *all’uso toscano, all’uso di Napoli, alla romagnola, alla veneziana, alla cremonese, alla milanese, alla*

*lucchese, alla triestina, alla perugina, alla genovese, alla lombarda, alla tirolese, alla torinese, alla marchigiana; and all' Istriano, alla provenzale, all' uso di Levante.* One leaf loosened, two pages very slightly chipped; otherwise text block solid and pages clean. Rebound in lightly worn, dark green pebbled cloth. Spine rubbed, with gilt short title on spine. Still very good or better. Owner's plate "Ex Libris John Fuller" inside front cover. Very rare. [OCLC locates no copies of the 1891 printing, but two copies dated 1894 with similar pagination, LOC & Texas Tech]. \$500.00

7. Dominovich, Andres Lopez (editor). *La Cocina : cocina Peruana y extranjera reposteria, dulces, licores y melados : seleccionada para todos los gustos, formulas adaptadas a la cocina criolla por una aficionada limena. 14a. edicion.* Lima, Peru: Libreria e Imprenta Guia Lascano, circa 1940s. Octavo, 274 pages. Ads. Illustrated. Later printing. A cookbook for the Peruvian housewife. Recipes in narrative form, with sections of Fiambres y Entradas, Caldos y Sopas, Salsas, Huesvos, Croquetas y Bocaditos, Aves y Caza, Dulces, Gelatinas y Galeas, and more. The book has a small section on cocktails and liqueurs, and interestingly includes a cocktails at the beginning of many of the meals in the Menu Diario. Age-toned, with some staining to top edge of text block and edges of stiff wrappers. Pictorial wrappers printed in red and green. With an early bookseller's stamp to first page, and the ex-libris of Mary Hazzard Budrow. Scarce. [OCLC locates only one copy of any edition (at U. of Minnesota)]. \$250.00
8. Urbain-Dubois. *Artistic Cookery. A Practical System for the use of the Nobility and Gentry and for Public Entertainments.* London: Longmans, Green & Co., 1887. Large quarto, 244 pages. Illustrated with eighty steel engraved plates. The second edition in English of Urbain-Dubois' extraordinary portrait of grand French Cuisine at the end of the 19th Century. The Franco-Prussian War encroached on the plan for the book's original French publication, so the work was translated into English and issued in London in 1870. Only after the end of the war was the French edition issued, with additional plates and text. But the English release played a great part in introducing Russian service to the English (the book offers menus for both Russian and French service). Urbain-Dubois was a pupil of Careme, *chef de cuisine* to the King and Queen of Prussia, Chef for Prince Orlov of Russia and the German Emperor. Tissue guards are browned, a very light bit of foxing throughout, otherwise internally fine. Small closed cut to spine of original gilt-titled brown cloth. Wear to head and foot of spine. [OCLC cites only two copies of this 1887 printing; not in Bitting, Cagle, or Oberlé]. \$2000.00
9. [Trade Catalogue- Chefwear and Kitchen Accessories]; Dupont, J.les & Malgat, Gueriny Succr. *Au Grand Vatel... Fabrique de Vestes pour Cuisiniers Patissiers et Charcutiers, Accessoires de Cuisine.* Paris: Dupont, J.les & Malgat, Gueriny Succr., 1928-29. Octavo-sized, booklet sewn on cord, 16 pages. Illustrated. Trade catalogue for one of the greatest of professional cookware suppliers, Dupont et Malgat, founded in 1862. This catalogue includes chefs' *vestes* and *pantalons de travail*, knives of all sorts, and specialized kitchen tools. In addition, Dupont et Malgat were the publishers of a number of important cookbooks, most notably, Gringoire and Saulnier's *Repertoire de la Cuisine*. Publisher's notice regarding 1929 prices laid-in. Stamp of the firm's Rotterdam agent to interior of front wrapper. Near fine in attractively printed salmon-colored wrappers. Rare. [OCLC locates no copies of this catalogue]. \$400.00

*a rare language guide for the traveler in France*

10. Cook, C.S. *Bread and Butter French.* Boston/Providence: C.S. Cook/Livermore & Knight, 1897. Sewn booklet, [24] pages. First edition. An early guide to simple French for the English-speaking

tourist. The author claims, "This little book is imperfect and incomplete, but it will enable the owner to speak French enough to get about Paris..." The book is divided into sections on the Hotel, Railway Station, Public Carriages, About Bread and Coffee, Midday Meal, Dinner, About Wines, Things for Men, Things for Women, and then general numbers and vocabulary. Sections are interspersed with helpful hints, such as "Pinch your nose when you say anything ending in n, in order to achieve the nasal sound desirable." Wine vocabulary includes translations for Good Red Wine (St. Jullien), and Good White Wine (Sauterne), revealing some contemporary prejudices. There is a little bit of pencil annotation to the wine page and to one other, otherwise very good, in printed pale green canvas wrappers with a pocket in the front. Bit of edge wear and light soiling to wrappers, otherwise very good. Rare. [OCLC locates four copies of the 1907 second edition only (only one in the US), and none of this first edition]. \$200.00

*a wine collector's extensive archive*

11. [Wine]; Thomas, Douglas H. *The meticulous records of Douglas H. Thomas (1847-1919; President of Merchants' National Bank, Baltimore, Maryland), including wine catalogues and invoices, Thomas's correspondence with wine importers, restaurant menus, and other material gathered by Thomas, 1897-1906*. 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, Thomas traveled widely, retaining menus from restaurants he visited in London, Paris, Nice, Lucerne, Moscow, etc.; this collection includes more than one hundred fifty items, including thirty-five wine catalogues and lists issued by importers, major vintners, private clubs and hotels, sixteen hotel and restaurant wine lists, three auction and sale lists, eight menus, several manuscript inventories of Thomas's wine collection, and more than eighty-five 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 four-page inventory of the collection is available upon request. A very good lot in all respects. \$7500.00
12. [Photograph album – Basket manufactory for the grape industry]; [The Westfield Factory]. *The Mill: Plans and Construction by C. G. B.* Westfield, NY: circa 1915. 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 neatly handwritten captions, and the photographs capture 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 the 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. A detailed photographic record of the transition of an industry to mechanized production, and also of the dreams of an American businessman coming to fruition. The original commercial binder is a bit age toned, otherwise very near fine condition. \$900.00

13. Mitzky & Co., C. *Our Native Grape. Grapes and their culture, also, descriptive list of old and new varieties.* Rochester, NY: W.W. Morrison, Printer, 95-99 East Main Street, 1893. Large octavo, 218, [1] pages. Chromolithograph frontispiece and two plates, plus numerous illustrations in the text, some full page. Two additional chromolithograph plates and one black and white photo illustration have been pasted-in. First edition. Includes a history of the grape, wine making, cultivation, hybridizing, tools, etc. Hundreds of varieties of grapes are listed, from Adelaide to Zinnia. The three chromolithographs illustrate the Green Mountain, Brilliant, and Early Ohio varieties. The additional plates show the Stark Star, and an unidentified variety, looking a lot like the Concord. In the *Standard Cyclopedia of Horticulture*, Lydia Hyde Bailey writes, "The leading current works are: Bushberg's *Descriptive Catalogue and Grape Growers' Manual*; Mitzky's *Our Native Grape*; Fuller's *Grape Culturist*; Husmann's *American Grape Growing and Wine Making*". Owner's stamp to front paste down; some light soiling throughout. Adhesion mark to one chromolithograph. In blind- and gilt-stamped blue cloth. Near very good. Scarce. [OCLC locates sixteen copies; Gabler G31090]. \$900.00
14. [Munger, Horace]. *The Farmer's Universal Receipt Book : Containing more than two hundred and twenty receipts for the use of farming and cooking.* Hamilton, N.Y.: Printed and published by H. Munger at the University Press. No. 3, Broad-St., 1831. Duodecimo, 108 pages. Table of contents. First edition. A practical and early farm recipe collection from Western New York State. It starts with a selection of recipes related to beer making (although twenty-two recipes

for winemaking are also included). Other sections include cookery, farriery, horticulture husbandry, ink, and miscellaneous. Some soiling and dampstaining throughout. One-quarter black calf, over marbled, paper-covered boards. With an early ownership stamp of John Talmage. Scarce. [OCLC locates eight copies; Cagle 251; not in Lowenstein; not in the Checklist of American Imprints]. \$750.00

*dedicated to "the man good enough to be a woman"*

1. Morrison, Hetty A. *My Summer in the Kitchen*. Indianapolis: Douglass & Carlon, 1878. Octavo, 137 pages. First edition. Henrietta Athon Morrison was the daughter of the prominent Indiana politician Dr. James S. Athon. A native of Indianapolis, she wrote sketches and poems for local newspapers. In this, her only book-length work, she barely represses her bitterness while discussing the role of women. She resents the imposition of male rule and "the woman's place being in the kitchen" and strikes out in a crisp tone to assert, as a last resort that women should be allowed unaltered control of all phases of home life. If woman is queen of the home, then she should reign. The author dedicates the book, "To Dan L. Payne, the man who is good enough to be a woman." A tiny bit of foxing, otherwise fine, in blind- and gilt-decorated dark green cloth. [OCLC locates twenty-six copies; not in Krichmar]. \$600.00

2.

*"Paupers living so much better than other Paupers"*

15. [Manuscript Report of Greater Boston Area Almshouse Menus]. Roxbury, MA: 1849. 24.5 x 20 cm, half-fold manuscript report. A handwritten report by a committee member of the Roxbury almshouse to assess the complaint that there are "Paupers living so much better than other Paupers". The report examines the quality of alms houses in the Boston area, looking specifically at menus. A weekly menu for the Charlston, Cambridge, and Roxbury almshouses are outlined specifically, with the conclusion that "New Bedford is the best, South Boston next, and Salem next, Charlston, Cambridge and Roxbury so nearly a like, we make no difference." Boston's first almshouse was in operation by the mid-1660s. In 1744, Massachusetts provincial law ordered towns to establish poorhouses and by the late eighteenth century many towns experimented with building poorhouses as a cost-saving measure. Boston maintained a twelve-member board of overseers of the poor that was responsible for consigning the city's most indigent residents to the almshouse. This report was submitted by a member (name is illegible) "for the Committee", presumably the board of overseers of the poor for the city of Roxbury. Fold creases and some staining, otherwise very good. \$350.00
16. Lea, Elizabeth E. *Domestic cookery, useful receipts, and hints to young housekeepers. Fifth Edition*. Baltimore: Cushings and Bailey, 1853. Octavo, viii, 310 pages. Fifth edition. Originally published in 1845, the book found its final form in 1851, and this is the 1853 printing of that edition. One of a number of Quaker cookbooks of the period, along with those Mrs. Widdifield, and Mrs. Nicholson. William Woys Weaver notes that this book does not wear its Quakerism on its sleeve, but reaches for a wider audience. Some light staining throughout, but otherwise a lovely copy, rebound in modern full-brown, speckled calf, gilt-ruled and with gilt spine compartments. Scarce. [OCLC locates seven copies; Cagle 445 (earlier copy)]. \$1500.00

*a scarce early culinary periodical*

17. [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 affecting the text. The binding has perished, and it is now covered with a simple, and worn, hand-lettered blue paper wrapper. Sound and in need of a new casing. Scarce. \$750.00

18. [Schofield, R.J.]. *The Candy-Maker : a practical guide to the manufacture of the various kinds of plain and fancy candy*. New York: Excelsior Publishing House, 1878. Small octavo, x, 88, [6] pages. Ads. Illustrated. Excelsior library of popular hand books, no. 64. First edition. Issued in the same year in the series Haney's Trade Manuals, which include a number of works on animal training and sign painting. This is the sole book in the series devoted to food of any sort. Haney's manuals were extracted originally from *The Home Mechanic*, a much larger work written by R.J. Schofield. We've located only one copy of the *Home Mechanic*, in an 1897 printing, although there must have been earlier printings preceding the 1878 publication of this work. This confectioner's manual includes recipes for a wide selection of popular late nineteenth century candy, and also illustrations of a variety of machines and tools used for candy making. Chip from rear wrapper, not affecting text, bit of wear to spine, otherwise very good in original printed wrapper, with an engraving a candy-maker at work. [OCLC locates five copies of this printing; not in Bitting or Cagle]. \$350.00
  
19. [Manuscript Cookbook]. *Home Made Candy*. N.p.: n.d., [circa 1910]. Booklet in card wrappers, tied with ribbon, [24] pages. Handwritten collection of twelve candy recipes, each separately written on the verso of a leaf. All recipes are for candies, including Molasses Candy, Fudge, Chocolate Creams, Butter Taffy, Cream Candy, Orange Drops, Peppermints, Pinochi, Coconut Candy, and others. All recipes are in a neat hand, in narrative style. There is no indication of authorship or of place origin. The entire production seems to be a sort of young woman's keepsake. The wrappers, tied to the text block at a single point with a red silk ribbon. A charming original watercolor depicting cherries on a branch graces the front wrapper panel. Some light soiling and very minor edge rubbing; leaves pulled away from ribbon. Otherwise very good. \$300.00
  
20. [Soda Fountains]; J. H. Barker & Company. *One Hundred Fountain Formulas. Contributed by the Most Successful Dispensers in America*. Brooklyn: Published by J. H. Barker & Company, 1897. Small oblong (12.5 x 15.5 cm.), 69, [iii] pages; with red titling, and sixteen full-page black & white plates (scenes of cocoa and sugar harvesting, processing, and distribution). Includes index to formulas and list of contributors. Illustrated advertisements. First edition. A practical, compact handbook for soda fountain operators, and at the same time a promotional collection whose recipes serve effectively as both individual expressions of pride and as testimonials from satisfied customers. It should be clarified that, although J. H. Barker & Co. was a supplier of fountain chocolate and rock candy syrup, the recipes sent in as expressions of satisfaction are not necessarily, however, limited to cocoa powder- or sugar cane-based formulas. Among them, for the initiated: Windsor Spray (from Rochester); Crushed Cherries (from New Orleans); Swiss Peach (from Louisville); Orgeat Syrup (from Washington, D.C.); Nerve Tonic (from Philadelphia); Port

Sangaree (from Detroit); Cinisaya (from Indianapolis); Leghorn Chocolate (from St. Paul); Herculine (from Memphis). ~ Joseph H. Barker (1838-1897), a native of Baltimore, had founded in 1883, with his brother-in-law Charles Chamberlaine, what became a well-known firm supplying rock candy and syrup. In 1890 the firm originated a soluble cocoa powder that it successfully marketed to the drug store soda trade. At this juncture, the fountain chocolate industry had come under attack on charges of “adulteration” a circumstance explicitly addressed following the preface, and one that very likely helps to explain why the public relations gambit was undertaken when it was. An increasingly attentive public had become aware of unscrupulous vendors who had added crushed cacao shells, potato starch, and even clay brick powder to cocoa products. Unable to weather the new scrutiny and criticism, Barker died suddenly (“of apoplexy”), while dining at his partner’s home, just as *One Hundred Fountain Formulas* went to press. Eventually such scandals led to regulations beginning with the Pure Food and Drug Act of 1906. But by this time the Barker Company had not weathered well, and its “succession” by the Knickerbocker Chocolate Company was announced in June 1904; it would be led eventually by President Charles Chamberlaine. Regardless of Barker’s sad end, his products seemed well-liked by many. Here are just two of one hundred fifty testimonials from twenty-eight states, published in the February 1898 issue of *The Druggists Circular and Chemical Gazette*: ~ “Baker’s products Vincennes, Ind. January 14, 1898. Gentlemen: The soda water season of 1898 will soon be on. Please let me know your lowest price on your Fountain Chocolate. I used it at my fountain during the year 1897, and everybody pronounced it the finest in taste and flavor that they had ever drank [sic]: in fact it was the town talk and did much to double our soda trade over any former year. I think it superior to much I have used at a higher price. Respectfully H.J. Watjen.” ~ “Greenville, Ala. January 14, 1898. Gentlemen: Your Fountain Chocolate was dispensed from our soda fountain last season and gave entire satisfaction to the trade. We expect to continue using the J.H. Barker & Co. brand. I also use J.H. Barker & Co.’s Rock Candy Syrup, and find it unexcelled in weight and purity. Yours truly, E.M. Kirkpatrick.” ~ A few dog-eared pages, one checkmark in pencil, else clean and attractive. Internally near fine, in lightly soiled beige wrappers printed in red and silver. Rare. [OCLC locates one copy, University of Michigan; an edition of a copy dated 1899 (and with different pagination) is held on microfilm by the University of Chicago Libraries] \$900.00

*A 19<sup>th</sup> century Hungarian cocktail manual*

21. Miksa, Aczél. *American Bar. Utmutato az Amerikai husito es hevito italok kesziteséhez. [Guide for making American hot and cold beverages]*. Budapest: Kapheto Aczél Miksa, 1899. Octavo, 96, iv, [ads], pages. Illustrated. First edition of this rare Hungarian cocktail manual, written and published by the famous cafe/bar. The recipes and other text is in Hungarian, but the cocktail names are in English, and one can get a good sense of not only the cocktails which had appeared in Budapest, but the available ingredients. The author urges those who would embrace foreign visitors to Budapest to be aware that high quality food and drink will be expected, and that the cocktail need be available. The illustrations depict required barware, and the ads a variety of luxury food and drink items available in Hungary. Some darkening to wrappers at spine, otherwise very good, in publisher’s printed brick red wrappers. Rare. While there is a modern facsimile edition available in Hungary, no copy appears in OCLC. We are aware of only one other copy, which is in a private collection and which we placed. [OCLC locates no copies; not in the relevant bibliographies]. \$2500.00
22. [Beer]; Val. [Valentin] Blatz Brewing Co., Milwaukee, Wis. Milwaukee: printed by American Fine Art, [1893]. Oblong ribbon sewn booklet, 12 card stock pages. Illustrated in chromolithography. A promotional booklet for the Blatz brewery of Milwaukee with illustrations of the brewing process, and on the rear wrapper, a lovely chromolithograph of the Blatz brewery itself.

Contains the song “Rally round the Star” and includes a section on Blatz’s standard brands: Tivoli, Imperial, Wiener, Private Stock and Muenchener. The booklet was likely produced for Chicago’s Columbian Exposition of 1893. Blatz was originally founded in 1851, and the brand name lives on, although now owned by Pabst, with the beer produced for Pabst by Miller Brewing Co. Light crease to rear wrapper panel, otherwise near fine in embossed and chromolithographed wrappers tied with a pink silk ribbon. Rare. [OCLC locates four copies]. \$400.00

23. [Menu - Handwritten in Conundrums]; Chapman, Margaret. *Bill of Fare for a Dinner*. N.p.: circa 1870. Single sheet, once folded. A lengthy manuscript menu given entirely in conundrums. One fruit is “a domestic fowl and the produce of the hedge” [gooseberries]; a drink that’s “a town of Portugal” [port]; etc. Some general foxing, a small hole, not affecting the text, otherwise very good. \$200.00
24. [Menus]; E.A. *Les Halles. 12 Assortis*. Circa 1890. Collection of twelve, printed menu blanks (16 x 11.5 cm). Each lithograph depicts a different scene of Les Halles, the great Parisian market. The subject of each menu card is a different market stall or worker: the hog butcher, the oysterman, the cheese seller, sellers of vegetables, rabbits, poultry, fish and flowers, the beef slaughterhouse, a soup vendor, and a cartman. The images are energized with the bustle of the market, and the imaginative lettering of the word “MENU” reflects the subject matter of each card (sausages are used for the lettering on the hog butcher’s card, for example). The envelope for the cards depicts the poultry dealer on the recto, but a broader scene of sellers and customers on the verso. Charming. Slight wear to the edges of the printed envelope, otherwise fine. \$750.00
25. [Menu - Royal]; Laboureur, Jean-Emile. *Chateau de Versailles, Menu du dejeuner, offert a Leurs Majestes Britanniques, Le Roi George VI et la Reine Elizabeth*. Paris: La Typographie, Francois Bernouard, Jeudi 21 Juillet 1938. Letterpress menu, 8 pages, with letterpress wrapper and a full-page engraving, for a royal dinner at Versailles, given in honor of the English King and Queen. The engraving is by Art-Deco master Jean-Emile Laboureur, and depicts preparations for a royal feast, with footmen delivering a pair of *piece montée*, both nautical scenes. [Menu pour le réception du Roi d'Angleterre (s.l. 535)]. Additional pages supply the program of Musique de Chambre and the Menu, a marvelous eight course meal with exceptional wines. Except for a small hole in the pink, printed wrapper, the menu is fine. \$750.00
26. Laboureur, J.-E. [Toye, Nina & A.H. Adair]. *Petits et Grands Verres. Choix des meilleures recettes de Cocktails*. Paris: Au sans Pareil, 1927. Small quarto, 131, [2] pages. (24x18.5cm). First trade edition. A translation, by the artist, of Toye and Adair’s *Drinks: Long & Short*, originally issued in London in 1925. Much more than a translation, this beautiful re-imagining of the book, by one of France’s most prolific and imaginative printmakers. In a custom binding, unsigned, with an original drawing for the design of the binding used as an endpaper. The binding is quarter black morocco, gilt-titled and decorated with ornaments in the shape of bunches of grapes. Some light foxing throughout. Original pochoir deco wrappers bound-in. The owner of the book, W.P. Dudley of Chicago, was a fixture on the Palm Beach social circuit, arriving for the opening of The Breakers. His name is gilt-stamped on the front board. Throughout the book, Dudley has seen fit to comment in pencil, correcting recipes he views as errant, and criticizing or praising cocktails as he sees fit. Some of his commentary is detailed, and some is simple, as is the case with the neatly “x”-ed out section of Whisky Cocktails. Did the owner dislike whisky, or just think mixing it is inappropriate? My money is on the later. \$750.00

27. [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 indiscernable. 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. [Helmut Arntz. *Für ihre Probe deutscher Sekt*. Wiesbaden: Franz Steiner, 1979; Fritz von Ostini. *Der Prachtbau der Sektkellerei Henkell & Co. erbaut von Paul Bonatz mit Haus Henkell in Wiesbaden*. Darmstadt: Koch, 1920; Michael Weisser. *Deutsche Reklame: 100 Jahre Werbung 1870-1970*. Munich: Edition Deutsche Reklame, 1985. (includes a chapter on Henkell & Co.'s advertising)]. \$600.00

*eating contest photos*

28. [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

*seven early community or charitable cookbooks not located by OCLC*

29. Howe, M.F. & M. Wakefield (editors). *Oxford Grange Cook Book. Consisting of Receipts Contributed by Ladies of the Grange*. [Oxford, Massachusetts]: 1898. Duodecimo, 40 pages. Ads. First edition. An early grange cookbook from the central Massachusetts town of Oxford. Recipes are attributed, and the sections are familiar: Bread, Soups, Pie, Pudding, Cake, and a miscellany with pickles and candy. Original printed, cloth-backed wrappers backed in brown cloth. Lightly soiled, with a bit of foxing mostly at the verso of the wrappers. Near fine. Unrecorded. [OCLC locates no copies; not in Brown or Cook]. \$350.00
30. [Ormiston, Helen F., editor]. *The Ideal Cook Book. Compiled and edited by a committee of ladies in the interest of Christian work*. New York: Press of J. J. Little & Co., 1889. Sextodecimo (17.5 x 13 cm.), 121, [6] pages. Ads. Includes blank pages for notes between category sections. First edition. Practical compilation for households of means, with instructions guiding the lady of the house on the supervision of servers (or “attendants”). The anonymity of the contributors is respected even to the extent that multiple (unsigned) recipes for the same dish are retained. The Ormiston, who submitted paperwork for copyright assertion, were local philanthropists associated with Methodist concerns in New York, supporting, for instance, Saint Christopher’s Children’s Home in Dobbs Ferry, Westchester County. The recipes are straightforward, if occasionally more generous and leisurely with advice than is often the case in small handbooks of this sort: “Dredge with flour and baste often, at first with butter and water, afterward the gravy in the dripping-pan” (Roast Turkey, page [21]; “Fresh lard is better to grease cake pans than butter, and thin paper spread on the bottom of the pans, especially layer cake, helps them to turn out nicely” (Hints for Making Cake, page [71]. One (near) exception to the rule of anonymity: “Miss F.’s Egg Plant” bears an attribution to *Good Housekeeping* (page 56). Endpapers browned, textblock a bit age-toned, otherwise very good, in lightly soiled black and green decorated publisher’s cloth. Unrecorded. [OCLC locates no printed copies; Brown 2478; not in Cagle]. \$400.00
31. [Froebel Society (Brooklyn, N.Y.)]. *Tested Receipts. Contributed by Members of the Froebel Society of Brooklyn, N. Y.* Brooklyn: The Society, 1897. Small octavo (18 x 13 cm.), 78 pages. Table of contents. Blank pages appended. Approximately two hundred forty recipes, most of them attributed, if only with initials. Varied interests on the part of the Froebel mothers are in evidence. Sandhurst Pie would appear to be akin to British pub-style meat pies covered with mashed potatoes. An earthenware coffee biggin (the first “French” drip-brewing method) is proposed as the best way to make Coffee for Breakfast. Sorting out what An Italian Dish is will take some doing: it may be have been inspired by a tomato risotto, though the recipe calls for far too little moisture (pilafs are dryer, perhaps, but not especially Italian). The mystery ought to be solved, as we are told “it is fit for a king.” ~ The Froebel Academy, a school founded upon the early-childhood educational philosophy of Freidrich Fröbel (1782-1852 – the originator of the idea of Kindergarten – opened in September 1883, at 176-178 Brooklyn Avenue. The Society was established the following April by teachers and mothers of children in attendance. The present copy of *Tested Receipts* was owned by Mrs. Chauncey E. (Mary Thompson Frothingham) Low of Brooklyn Heights, a philanthropist and arts patron; articles of clothing she donated to the Brooklyn

Museum can still be seen at the Metropolitan Museum Costume Institute, where the relevant collection is now housed. Several text corrections in pencil; owner's surname in pencil on flyleaf, otherwise fine, in blue publisher's gilt-lettered cloth. Rare. [OCLC locates no copies; not in Brown or Cagle]. \$350.00

32. Potrero M.E. Church; Hamilton, Lilly & Grace Chilson (compilers). *Cook Book. Collection of tested receipts compiled for the benefit of Potrero M.E. Church of San Francisco, Cal.* San Francisco, CA: n.p., June 9, 1899. Octavo, 79, [1] pages. Ads. First edition. An early San Francisco church cookbook, with recipes attributed. Includes a section of almond and date recipes. Roughly bound in original printed black, pebbled cloth. Some soiling throughout, and to covers. Still near very good and presentable. Unrecorded. [OCLC locates no copies; not in Cook, Glozer or Strehl]. \$900.00
  
33. Ladies' Aid Society of the Presbyterian Church. *The Dodge City Cook Book. Compiled by the Ladies' Aid Society of the Presbyterian Church.* Dodge City, KS: Globe-Republican Printing Company, 1904. Octavo, 81 pages. Ads. First Edition. Recipes, mostly attributed, from the famous wild Western frontier town. By the time this cookbook was published, the ranchers and cowboys had mostly moved west. Recipes include mustard pickles, sugared yams, Christmas plum pudding, corn salad, black-berry jam cake, etc. Near fine, in flexible oil-cloth, with a pale blue crackle pattern. Unrecorded. [OCLC locates no copies; not in Brown or Cook]. \$500.00
  
34. Guild of All Saints Mission. "*Columbine*", *a book of choice recipes. Compiled by... price fifty cents.* Loveland, CO: Guild of All Saints Mission/Pres of Register Publishing Co., 1905. Small octavo, 122, [1] pages. Ads. Detailed table of contents at rear. Running title on all non-ad pages reads, "Perfection Recipes". A handsomely produced church cookbook, with many attributed recipes. Some interesting recipes, including Flax Seed Lemonade, Cuban Fruit Cream, Rich Old Fashioned Mince Meat, Cantonese Chicken and Macaroni, and "Fritto Misto". Small stain to edge of text block, otherwise very good or better in blue printed gray wrappers with the title and a depiction of the Columbine flower on the front panel. Unrecorded. [OCLC locates no copies; not in Brown or Cook]. \$350.00
  
35. First Baptist Church, Ladies Aid Society. *True and Tried Recipes. Collected by The Ladies of the Baptist Church, Lafayette, Ala.* Lafayette: The Church, 1921. Octavo (22.5 x 15 cm.), 44, [xvi] pages. Ads. Title from cover. Concludes with blank pages and advertising. An unrecorded Alabama church cookbook, with more than 250 recipes, many signed. Though many adhere to the reliable conventions promised by the title, there are also such glimpses of the geography as Pecan Cake (requiring two and a quarter pounds of pecans), a custardy Burnt Almond Cream, Banana Fritters, and Squash Cakes. Though not the earliest congregations in Alabama, Baptists – the "church of the people" who eschewed hierarchy and claimed personal experience of the spirit as ultimate authority – dominated among the Christian communities by the end of the nineteenth century. The First Baptist Church of Lafayette (in Chambers County, a stone's throw from the Georgia border) is remembered still as a bastion of the Southern Convention, the spiritual home of several Alabamians who served as representatives of their state in Washington, not the least of whom was Supreme Court Justice Hugo Black (1886-1971). In stapled brown wrappers titled in black. Owner's name in pencil on cover: Bess. One recipe corrected in ink. Near fine. Unrecorded. [OCLC locates no copies; not in Brown or Cagle]. \$500.00

36. Spencer, Evelene; John N. Cobb. *Fish cookery, Six hundred recipes for the preparation of fish, shellfish and other aquatic animals, including fish soups, salads and entrées, with accompanying sauces, seasonings, dressings and forcemeats...* Boston: Little, Brown, and Company, 1921. Octavo, x, 364 pages. First edition. A very thorough collection of fish, shellfish and other seafood recipes, from the "Fish Cookery Expert for the US Bureau of Fisheries". A little dusty, otherwise fine in publisher's brown cloth. In a near fine dust jacket. Scarce in jacket. \$90.00
37. Lewis, Edna & Peterson, Evangeline. *The Edna Lewis Cookbook*. Indianapolis: Bobbs-Merrill, 1972. Octavo, 198 pages. First Edition. The first work by the distinguished African-American cookbook author and chef. She was the first recipient of the James Beard Living Legend Award. Her biography is much too interesting and varied to try to capture here - look it up! Small red star shaped stamp to front paste down, otherwise fine, in publisher's butter colored cloth. In a near fine, unfaded dust jacket. Scarce and doubly so in this condition. [Tipton-Martin, *The Jemima Code*, page 120]. \$600.00

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