

GEFÜLLT


PAZZO COOKERY



Catalog Four



Pazzo Catalog 4:



We've used a small group of German books as a flimsy pretext for naming this catalog "gefüllt", but it contains a range of books and manuscripts from around the world dating from 1496 to the second half of the 20th century. They are loosely organized thusly:



1-34; Manuscripts, ephemera, and other non-book objects.



35-94: European and British books



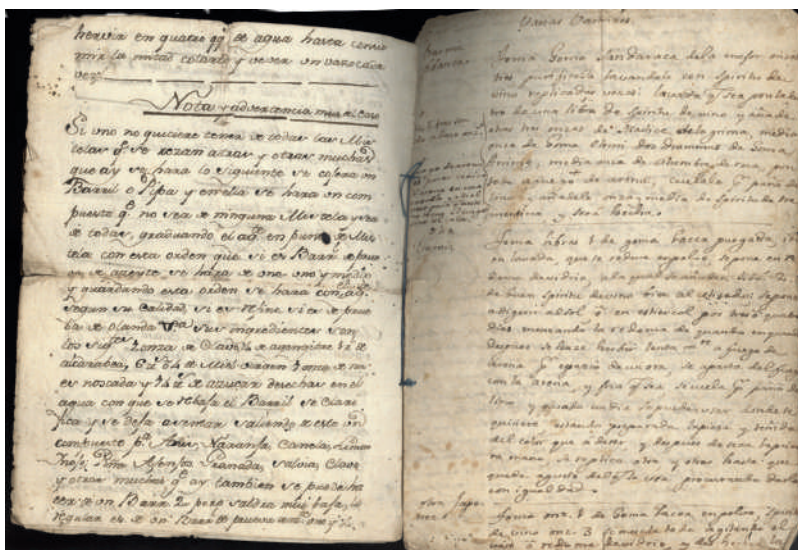
95-163: Books from the Americas

1-34: Manuscripts, Ephemera and other non-book material listed more or less chronologically

1: Colonial Mexican Manuscript Receipts: Drinks, Colors & Remedies

Mexico, ca. 1800. Apparently two short manuscripts stitched together at some point, the first is 6 pages on laid, watermarked (a knight or picador), paper, the second 4 pages on woven paper. Both late 18th or early 19th century. Foxing, tears at some center folds, tears touching a few letters but just about entirely legible. 6" x 8 1/2". Good condition.

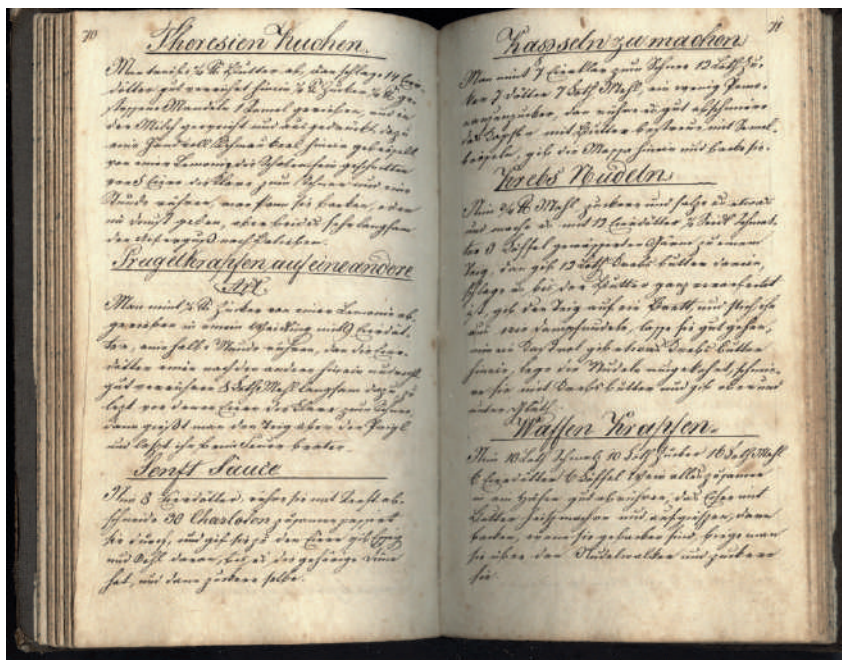
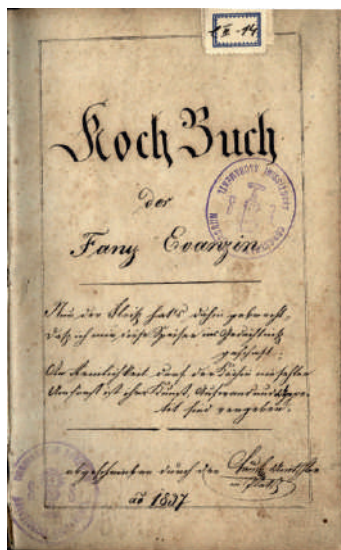
Recipes for oils, colors (green, blue), the classic medieval mulled wine ypcoras, a recipe for an apple cider (Sagandoa ò Cidra), Elixir vita mayoran and a wide variety of fortified wines and mistelas flavored variously with pepper, lemon, orange, tamarind, ending, usefully, with a drink "contra embriaguez" against drunkenness. The final section has a number of medical and non-food recipes including a series using goma copal, an aromatic tree resin. **\$600**



2: Fany Evanzin: Koch Buch der Fany Evanzin [Manuscript cookbook in German]

1837. Plain boards, some wear, especially at corners, spine label torn, inner joints a touch cracked, mostly mild foxing and age toning to pages - still very good overall. 4 3/4" x 7 1/2", very good condition.

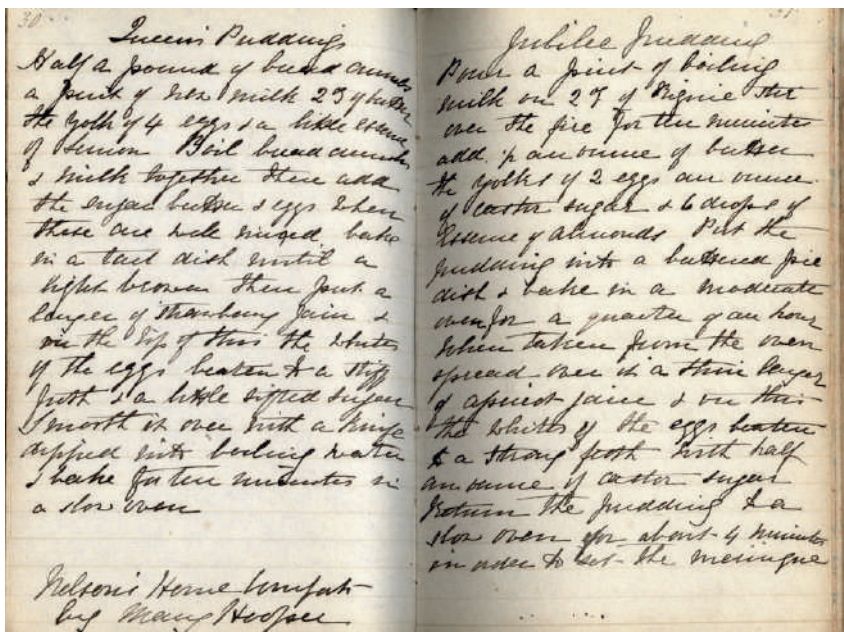
122 pages of neat recipes, mostly two per page, in three different hands, 208 recipes in total. Frozen peaches, blanchmange, meat a la mode, a few French and English recipes. Likely Austrian in origin as there are a number of Austrian specific recipes (for whipped cream, donuts, minced meat, cottage cheese). A lovely upper-middle class cookbook. **\$850**



3: Mrs. Reece: 19th Century Manuscript English Cookbook

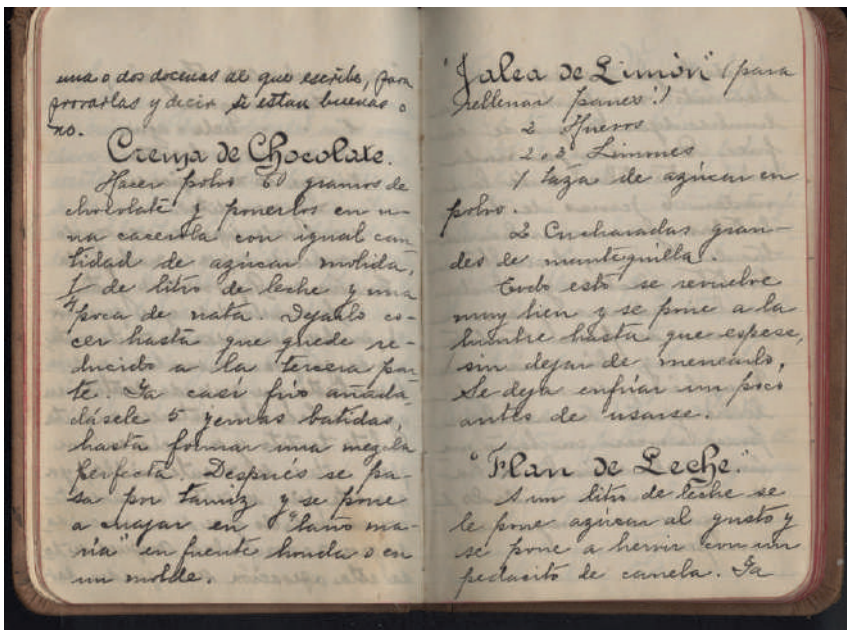
Mid to late 19th century English cookbook, red leather binding quite worn, spine failing, front board nearly detached, modest foxing internally. 179 numbered pages, 107 used for recipes, the remainder blank. Probably two different hands, index at front. The front pastedown has a name, Mrs. Reece, and a few addresses (Notting Hill, W Brighton, a couple illegible). A few loose recipes. 4 3/4" x 7"; good condition.

Indian curry, puddings (jubilee, chocolate, paradise, many others), cheesecakes, biscuits, jellies, potato salad, raspberry vinegar, boiled herrings, spiced eggs, an excellent trifle — more baked goods than anything else, but a melange of recipes including a few medical (corns, coughs). A very nice middle-class cookbook. **\$650**



4: Maria de Jesus Mejia: Mexican Recipe Book: Recetas de Cocina

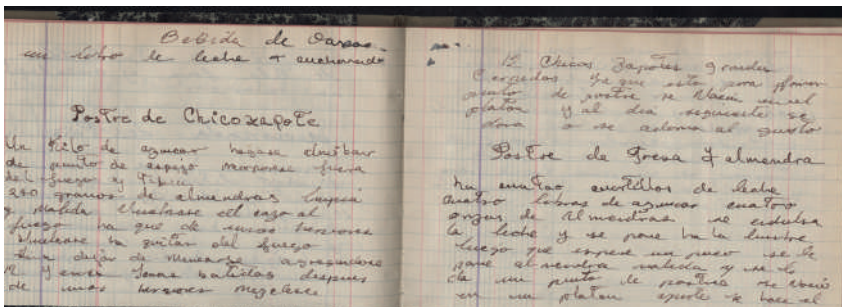
Manuscript recipe book from Mexico started ca. 1900, likely running well into the 20th century. Sheep covers with very light wear - early handmade jacket worn and torn. In two, maybe three, hands. Some pages with multiple recipes, some recipes running multiple pages, 106 pages of recipes with unfilled pages at rear. A mix of recipes with large sections of desserts, breads, cakes. 4 1/2" x 6 3/4"



Relleno de Chocolate, pastel de calabaza, cake dorado, torta de jicama, truchas con almendras, pan de huevo, pescado al horno, pan dulces, salsa búfalo (perhaps a precursor to the commercial sauce of the same name born in 1933). Very unusual to see a hot sauce recipe in a cookbook of this age (as opposed to sauce recipes — this is cascabel & ancho chiles, sugar, salt, onion, garlic, spices & vinegar). **\$1200**

5: Helados & Bebidas Mexicanas

Dated 1909 on the manuscript title page, half cloth over marbled boards, wide format lined notebook with 54 pages of drinks and ice creams. 6 1/2" x 9 1/4"



A rich and varied array of helados, bebidas, flans and other assorted confections. Many of the recipes are quite involved and detailed - the recipe for helado caliente stretches over 3 pages. Helado de Nuez y Crema, de Fresa, de chirimoya, chocolate, piña, Veracruz, tamarindo, a few sorbetes, a number of ponches, delicioso te a la Boston, a section of postres: postre de chicozapote, de leche, Melocoton, and finishing up with a few flan type dishes: two Queso de Almendra and Queso Napolitano. **\$1000**

6: Early 20th Century Mexican Manuscript Cookbook

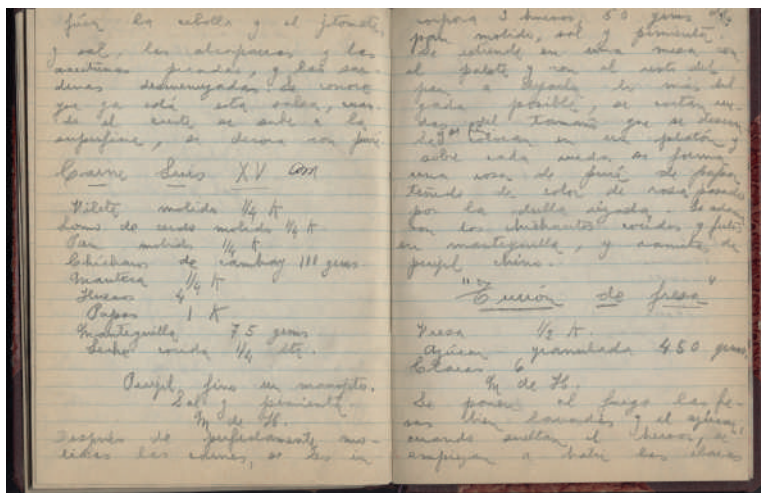
Half cloth over marbled boards, hinges a little weak but binding still generally sound. In three or four hands, some written in green ink that is a bit faded but legible. 177 pages, most recipes run over a page. 4 1/4" x 7" notebook.

Begins with tostados, quesadillas, a section of panes (panques, pan negro, "plum cake") baked goods and desserts: cakes, biscochos, pan de soda, pan blanco chino, pudin de pan chocolate, pan de maiz....in most cases multiple iterations of the same dishes. A very deep and focused collection of recipes. **\$500**

7: Mexican Manuscript Cookbook (with French exercises)

8 1/2 " x 6 1/2" half cloth over marbled boards. 96 numbered leaves, front and rear blanks. 35 leaves of French exercises and dialogs from an early 20th century Berlitz manual — 1 recipe mixed in. Recipes in Spanish from leaf 36 to the end. French exercises dated February 1927, one recipe in the middle dated May 1928.

Begins with a long recipe for masa de harina, then ensalada Chapultepec, empanadas, sopas (elote, papa, higado, chicharo, tortuga, tortilla), flan, canastitas de pollo, huevos a la Mexicana, tostaditas, pollos en leche y crema, ejotes con sardinas, pescado acremado, dulce de mamey, conchitas de sesos "Lolita", macarones al gratin, pescado a la vizcaina, aguacates rellenos. A very interesting collection of recipes with strong European, esp. French and Spanish, influence as was common in the upper and upper middle classes. Lovely example of European culinary sensibilities mixing with Mexican ingredients and tastes — reminiscent of Encarnación Pinedo's *El cocinero Español* (1898) or the often French published *Nuevo Cocinero Mexicano en Forma de Diccionario*. \$750



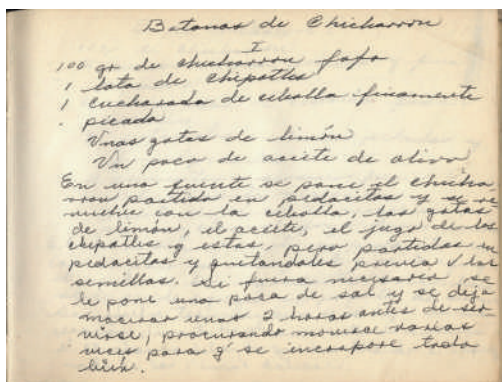
8: Natalia H. Vda de O.: Mexican Manuscript Cookbook ca. 1930s "Cocina y reposteria"

Recipes in a repurposed school notebook — chipped at edges with loss to cover and some corners, first blank loose; 44 leaves used on both sides mostly in pencil, some recipes run just a page, some much longer with detailed instructions.

An interesting collection of mostly desserts, a number of which seem commercial in nature: budin de elote, pastel Eloisa, pastel tronco de arbol, cacahuates garapiñados, mole oaxaqueño, crema de chantilli, bombones de chocolate, profiteroles, **\$200**

9: Alicia Lazcano Perez: Mexican Manuscript Cookbook "Recetas de Cocina"

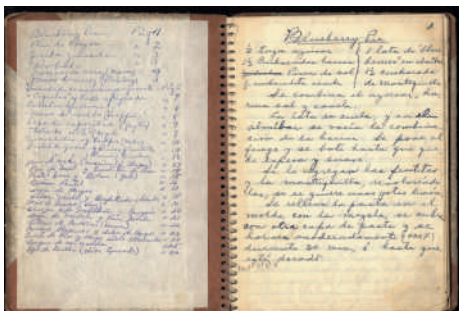
Cloth backed marbled boards, wide format 9" x 6 1/2", modest wear. Notebook dated 1918, first few recipes possibly from that date, most of the recipes later, likely ca. 1940s. 128 leaves some written on both sides, many on only one, one recipe per leaf. A few leaves removed.



Botanas de chicharrón, de nuez, de salchicha, crema de camarones, de jamón, de rosada, higada a la Milanese, egg nog, gin fizz, chiles enogada — a wide and worldly array of main dishes, appetizers and soups, a few desserts (pastels, helados). **\$450**

10: Mexican Manuscript Cookbook ca. 1950

8 1/2" x 6 1/2" spiral notebook, incomplete index (listing about half the recipes) inside front cover. Dated 1977 at last recipe, but most of the recipes and the notebook ca.



1950. 52 leaves written on one side, 1 or 2 recipes per leaf.

"Blueberry Pie", cake de refrigerador, nieve de melon, lengua de res asada, cuñete de pavo, torta de masa, jambalaya Francesa, benedictina. **\$300**

11: Mexican Manuscript Cookbook mid 20th century

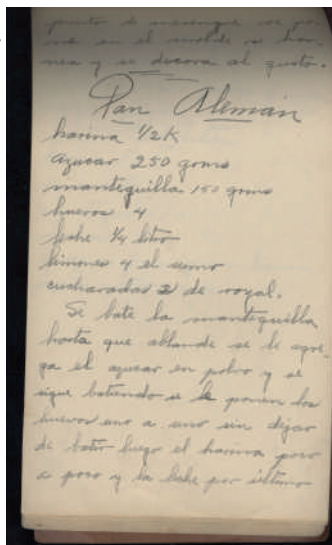
8 1/2" x 6 1/2" spiral notebook, cloth over marbled boards, first page detached, 94 numbered leaves with recipes on both sides except for leaves 25-39 which have a few scribbled place settings (?) and a host of scribbles apparently by a child. Usually 2-3 recipes per leaf. Some mild foxing, chipping. In two, maybe three, hands.

Flan: de coco, almendras, leche, chocolate, & limón, crema: de almendras, leche, chocolat, & coco, a long section of dulces, just about all desserts for the first 24 leaves, then after the break, leaves 40-end largely main courses: Cochito horneado, caldo: de pata de res, gallego, & pescado, sopas, crepes, gallinas a la Palestina, quesadillas de flor de calabaza, sandwich de queso, posole, chiles rellenos, asado economico. relleno negro, pulpo, pato de pipián verde, topa. tapados de aguacate. A nice collection of recipes marrying Spanish sensibilities with a host of Mexican recipes and ingredients. **\$450**

12: Mexican Manuscript Cookbook ca 1940

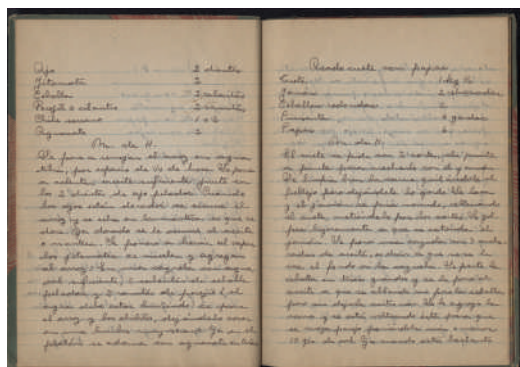
Oblong notebook 9" x 5" ca. 1940 — pencilled recipes on one side of each leaf, 31 leaves of mostly savory dishes, 11 leaves of breads and desserts.

Lengua en estofado, chiles en frio, lomo de puerco por la chata, lomo de puerco mechado, lomo de puerco con café, pescado azul, cake esponja. A very European cookbook — hardly any Mexican ingredients to be found, just a few chiles here and there. **\$150**



13: M. de H.: Mexican Manuscript Cookbook ca 1940s: Menus Cocina

9" x 7" notebook, decorative boards, spine worn and torn. Just 12 pages of the notebook used, other recipes in the same hand laid in, mix of pen and pencil — 18 sheets laid in written on both sides, one is a food based regimen, one directions for benadryl.



An interesting collection — contains 2 complete dinner party menus with recipes along with loose recipes also tailored for guests. **\$250**

14: Q. Esperanza Schroeder G.: Mexican Manuscript Cookbook ca 1950s

9" x 6 1/2" burgundy and faux alligator cloth, 21 pages with recipes, a number of pages torn out at start, 2 recipes laid in loose.

An interesting immigrant Mexican cookbook — mostly German and other European recipes, a section with German terms translated, partially completed. The recipes in Spanish throughout for: mole de aguacate, terrines de higado de pollo, mousse de salmon, berliner pfannkuchen, bavaroi de peras, lasagna bolognese. **\$250**

15: Mid 20th C. Manuscript

Half cloth, probably added for stability, over marbled boards, ca. 9" x 7". Partial index at front, titles highlighted. 51 leaves, the first 37 numbered and indexed, one loose leaf, a few recipes laid in, including 3 sheets of worn typed recipes — both sides used, generally two recipes per leaf, one per side, but some long recipes running much longer and some nearly two per side. In a single hand.



An intriguing array of Mexican, Spanish, Continental and American recipes showing how hotel and breakfast culture was seeping down south of the border. "Hash browned potatoes", nixtamal, salchichas de pollo, a few quesadillas, mole de olla, ensalada waldorf, cocktail de vodka, lengua a la escarlata, pescado a la Romana, butifarra, esparragos parmesana, "great grandma's sheep-wagon carrot cake", Annie's popovers, "Dutch pantry pie", ponche, giant cinnamon rolls, pan pumpnickel. **\$450**

16: Mex. manuscript cookery, ca 1950s

Red cloth, 8 1/2" x 6 1/2". 124 pages with recipes, all but a few filled, usually one recipe per page, but some longer and some shorter. In a few different colors of ballpoint pen, many in pencil, seemingly in two hands. Ca. 1950s, maybe earlier — the clipped recipes are from the 1930s.

Mostly Mexican recipes, many desserts. Sopa de aguacate, chop suey, merengue Italien, pechuga en chipotle, tamal de frijol, panque de platano, pescado en chile poblano, ahuate (prepared fly eggs with chile), chimichurri. An interesting collection with recipes less frequently seen in manuscript. A few laid in along with a group of clipped newspaper recipes. **\$300**

17: Gabriela Urquiza: Mid Century Manuscript

Cloth over marbled boards, worn, spine cloth lacking, rear board dated 1948 and signed Gabriela Urquiza — a few recipes also dated 1948. ca. 90 pages of recipes, most but not all with both sides used. A few pages tattered at the edges touching some text, in a number of hands and pens and pencils, one four page section in pink pen a bit faded and smeared. Good overall.

A very worldly mid-century cookbook — a number of curries (chicken, tuna), muffins, french dressing, kabobs paprika, mayonesa cambridge (onion, garlic, parsley, curry powder, white pepper), mayonesa Parmentier (truffles, salt, pepper, cream), mayonesa Rusa (onion, parsley, mustard, lemon), but also a host of Mexican recipes: taquitos de flor de calabaza, albondigas de gallina, helado de mango, atole de platano, tamales, mole de olla. Recipes specifying Wesson oil, olive oil. **\$250**

18: Margarita & Elizabeth Wolbrecht: Mid Century Mexican Manuscript Cookbook

Green coated cloth. Approximately 200 pages including many taped or laid in — evidence of much use, stains, tape marks, etc, some text faded or blurred, but generally legible and clean; dozens of different recipes on various papers tipped in, often in different hands. A few clipped recipes, but generally handwritten. Ca. mid-century with recipes seeming to fall on both sides of 1950.

A remarkably varied collection of recipes, both in appearance and gastronomically speaking to the cosmopolitan food culture of mid 20th century Mexico City. Many Mexican



classics: aguacates rellenos, buñuelos, sopa de tortilla, tamal de cazuela, albóndigas chipotles, salpican, lomo de cerdo adobado, sopa Oaxaqueño, pechugas de pollo azteca, but also an array of pan American and European imports: hot cakes, ropa vieja, seviche, "roast", sandwiches (many including sardine, club, Marinero, spaghetti a la Italiana, mayoneso, tortilla española, ternera con paprika a la hungara, filete Stroganoff. **\$500**

19: Mid Century Mexican Typed Cookbook

8 typed leaves, one recipe per leaf. Tournedos, asado, carne de colores, enveuletos en salsa de cacahuates, others. All complete and detailed recipes a number attributed to Señorita Garibay. **\$35**

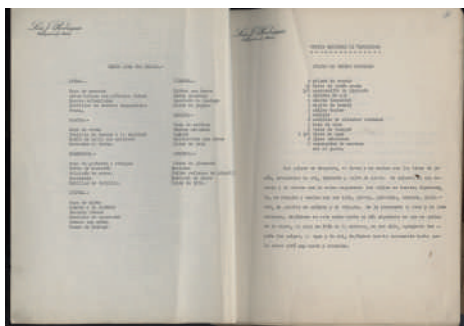
20: Small mid century manuscript cookery

Oblong notebook, 7 pages, just a few detailed recipes.
Pastel navidad, pastel zanahoria. **\$25**

21: Luis Ignacio Rodríguez Taboada et al: Archive of typed and collected recipes from a prominent Mexican politician and ambassador

Collection of 7 volumes of recipes, most typed, some clipped and laid down. Collected for and/or by Mexican politician Luis Ignacio Rodríguez Taboada (1905-1973), a governor and Senator from Guanajuato and later Ambassador to France during World II tasked with evacuating Spanish citizens displaced by Franco to Mexico (this effort was curtailed after the German occupation). A mix of paper, some volumes using Luis I. Rodríguez. Embajador de México stationary, some Poder Ejecutivo stationary. 6 bound up collections of recipes, mostly indexed, large format, 4to, 86pp; 35pp; 41;; 100pp; 65pp; 140pp; 93pp. Three with plastic covers, one labeled carnes, the others a mix of recipes.

Rodriguez was an interesting character, one time president of the Partido Revolucionario Institucional, ambassador to France and Chile — there is no indication of when these recipes were collected, though they appear to be from the latter part of his career, likely (given the ambassador letterhead) from when he was ambassador to Chile (1942-46) or afterwards. Over 500 recipes, largely Mexican in origin, but sprinkled with South American, European, and other favorites. Curry, Gulash, French onion soup, bacalao en mole colorado, mince meat, conejo a la Francesa, sukiyaki, roast beef sandwich, tongue with horseradish, hamburgers with potato salad, stroganoff, etc. **\$1500**



22: Paul Bocuse: Archive of items relating to Paul Bocuse and his restaurants

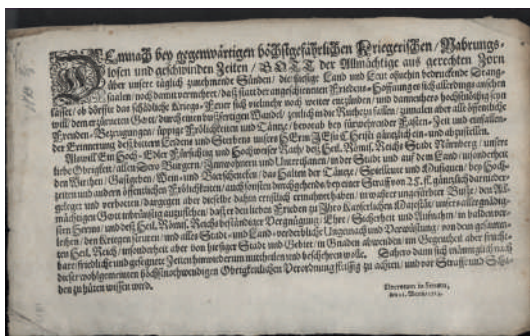
Collection of ephemera and objects related to Paul Bocuse - approximately 50 different ephemeral items, cards (often New Years greetings), gala menus, brochures, commemorative Michelin publications, catalogs etc. as well as a small group of items: pins, commemorative miniature plates, a Steiff Paul Bocuse teddy bear (#280 of 2003) and an apron with facsimile signatures of guide Michelin chefs inscribed by Bocuse. A few of the menus are signed or inscribed by Bocuse. Dating from the late 1980s to the mid 2000s. Perhaps the most important figure in nouvelle cuisine and post-war haute cuisine, Bocuse was born in Collonges-au-Mont-d'Or in 1926 and died there in early 2018. **\$600**



23: *Verordnung Verbot von Festlichkeiten* - Prohibition of Festivities due to the War

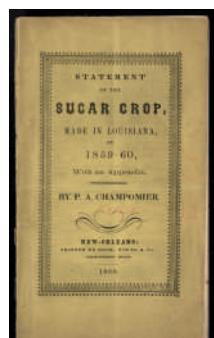
Germany, 1713. Broadsheet ordering the cancellation of festivities due to the war and the "highly dangerous warlike, foodless" times. ca. 8 1/4" x 14". Probably the Rhine campaign at the end of the War of the Spanish Succession.

Browned at edges, light soiling; very good. \$300



25: P.A. Champomier: *Statement of the Sugar Crop Made in Louisiana in 1859-60 With an Appendix*

12mo . Yellow wraps, detached but present - hogsheads of production by parish. 46pp \$50



25: *Le Pot-au-Feu* collection of loose issues [45 issues, 1895-1914]

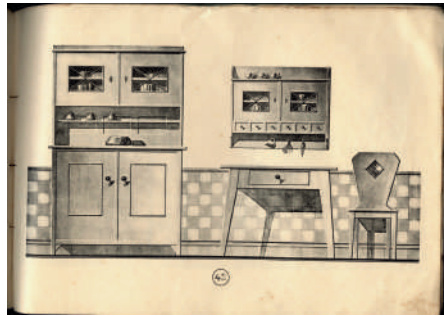
Le Pot-au-Feu, Paris, 1895. 9 from 1895, 1 from 1897, 1 from 1899, 3 from 1901, 5 from 1902, 1 from 1903, 1 from 1907, 10 from 1912, 13 from 1913 and 1 from 1914, 45 issues in all.

Various conditions, most very good, but a few wrappers detached, small tears, stains, etc. \$150



25: Maile: *Küchen-Einrichtungen*

Drawstring, wide format, ca. 10 1/2" x 17". 17 Drawings of kitchen cabinets numbered 31-46 and 32a. 5 with color, undated ca. 1930, modest soiling, heavier in a few spots — a rare look at interbellum middle class kitchens. **\$400**



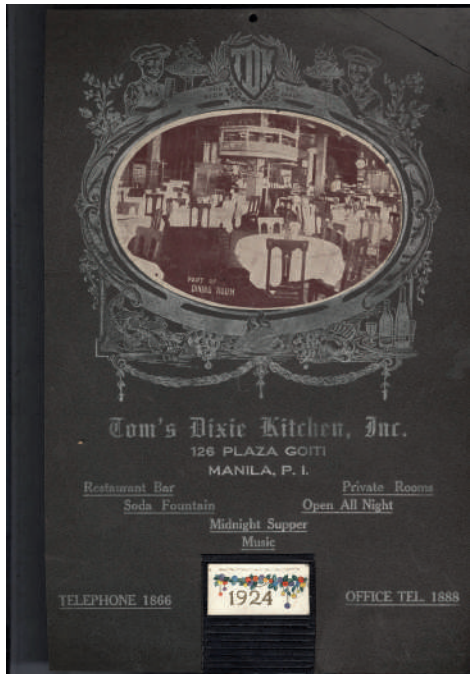
26: McArthur, Wirth & Co. *Butchers' and Packers' Tools and Machinery*

81pp plus index. Chipped at lower corners and spine, otherwise clean. Knives, blocks, cabinets, fans, casings, general equipment. **\$75**



27: Tom's Dixie Kitchen, Manila.: Display Board and Calendar

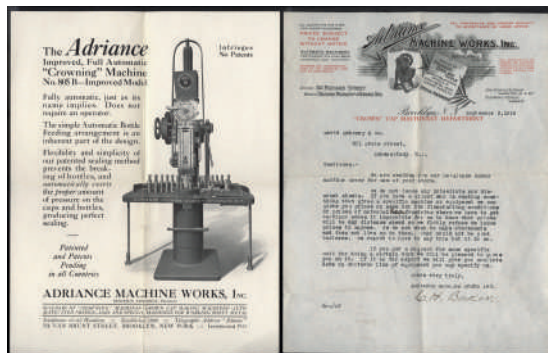
10.5" x 17" board with inset photo of the restaurant. Tom Pritchard was born in Granada, worked as a cook on a Chesapeake oyster schooner and then on a U.S. Army Transport service ship. He became an American citizen, ended up in Manila, got a job at a restaurant which failed, leading him to start Tom's Dixie Kitchen specializing in southern American food. It was hugely successful, a hub



of activity serving an estimated 1200 people a day, and led to him opening Tom's Oriental Grill some years later — they both went under during WWII. **\$350**

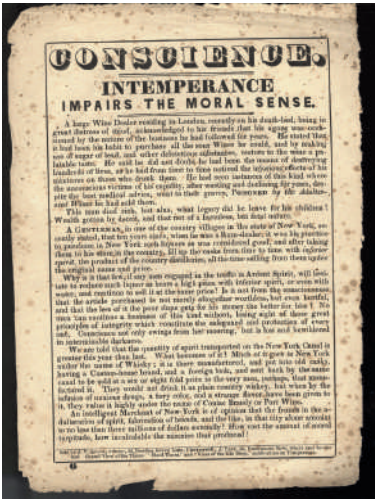
28: Automatic Syruping, Filling and Crowning Machine for Carbonated Beverages Ephemera

Letter dated 1919 on company letterhead (with map on rear) and 2 broadside advertisements. **\$50**



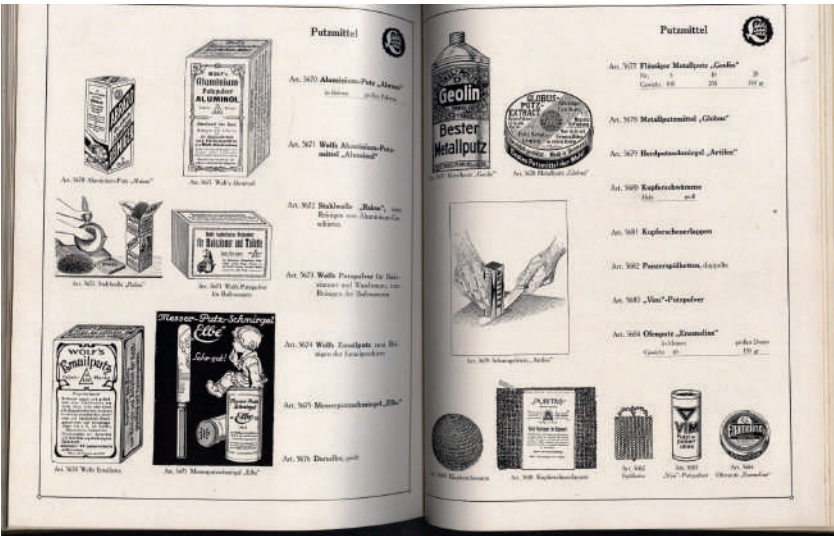
29: Broadside: *Conscience. Intemperance Impairs the Moral Sense*

Printed broadside, ca. 7.5" x 10"
ca 1840, chipped at edges,
browning and foxing. Tells the
story of a London wine
merchant and New York rum
dealer whose moral compass
was so ruined by selling alcohol
that they started diluting (NY) or
adulterating it with sugar of lead
(London) to make more money.
\$150



30: *Haus- und Küchengeräte* [kitchen equipment and
utensil catalog]

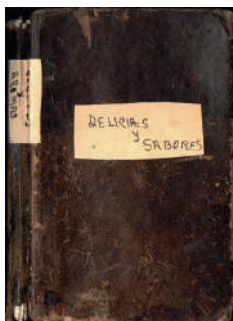
Greiner and Pfeiffer, Stuttgart, 1900. Faint wear, ca. 8.5" x
11", Printed boards, 300pp. Pans, flatware, equipment,
stoves, scales, shelving — everything to outfit a home or
commercial kitchen. \$250



31: Rivero: Mexican Manuscript Cookbooks: Herencia de Sabores, Delicias y Sabores

2 volumes, both thick paper bound into recycled leather boards, one gilt bordered acid calf, the other old sheep. Both volumes contain passed down recipes of the Rivero family of

Puebla, the first, according to the made up title page, from the author's mother and grandmother, the other from the author's mother. One is 50 pages of recipes the other 42, both with pasted in illustrations on the endpapers. The first volume dated 1888, the second 1889.



An interesting collection of recipes collected from a single family in 19th century Mexico. Reportedly, the Riveros ran a restaurant in Puebla around the turn of the century. Most of the recipes take up a few pages and are very detailed: Atole de Fresa, Champurrado de los Mayas de Convento de Puebla Santa Clara (the convent of Santa Clara is

reputed to be the birthplace of rompopo, a sort of eggnog drunk during the holidays, but must have been famous for their champurrado as well), buñuelos Veracruzanos, caracoles a la montañesa (an old Cantabrian recipe), chalupitas de crema y polla, chilaquiles de santa anita, enchilada de pulque, tacos jalisco, jamoncillos de fresas, manjar del cielo, manjar de monjas de Puebla, postre de camote y peran de California, a number of puddings and buscachos - many of these are dishes and convent sweets that you rarely see in cookbooks, printed or manuscript; an unusual and rich collection of 19th century recipes. **\$2000**



32: Davidson, Alan et al: *Petits Propos Culinaires* Issues 1-64

The first 64 issues (w/ the supplement to issue 3) of the great food history journal begun by Alan Davidson in 1979. Slight soiling to a few issues, very light wear, very good or better. Issue 1 is a second printing (the first was only 500 copies). An invaluable resource. **\$600**



33: Mexican Manuscript Cookbook, early 1900s

6.5" x 4.5" in marbled notebook, 34 pages in more than one hand.

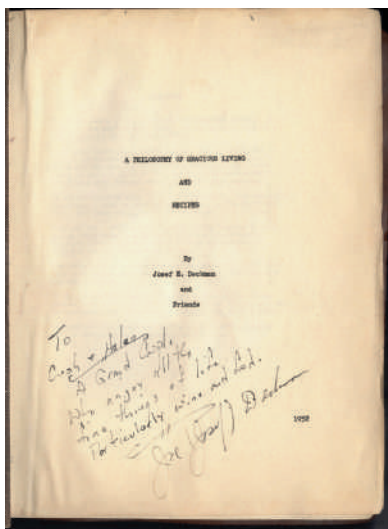
Early 20th century, long, detailed, professional seeming recipes for: aspic, fondant para los bombones de chocolate, pasta de almendra, foie gras. **\$250**



34: Josef H. Deckman: *A Philosophy of Gracious Living and Recipes*

Typescript in plain boards of an apparently unpublished work inscribed by Deckman. Little enough philosophy here, generally confined to the pages introducing different sections of recipes. 94 leaves printed one page per side, recipes on most pages.

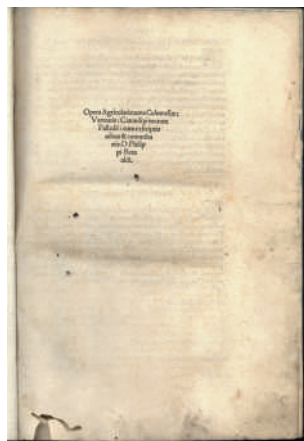
A collection of mostly mid century modern middle American type recipes : peanut butter and anchovy surprise, sausage on a pick (w/ canned cocktail sausages), deep sea casserole (lobster, shrimp, scallops, white fish, clam), chicken Seattle (w/ canned cream of mushroom soup, canned steak mushroom sauce, canned pimentos, possibly other canned items), goat cheese omelet, shrimp salad, the author's own bbq sauce. Possibly (hopefully?) unique. **\$150**



Items 35-89 European books

35: Cato, Varro, Columella, Paladius: *Scriptores rei rusticae* (Opera Agricolationum, De re rustica)

Dionysius Bertochus, Reggio Emilia, 1496. Later but old full vellum, penned title to spine, 272 leaves, 3 wormholes through text and others in the margin, touching letters all the way through but not affecting sense, generally. Widening out for around 20 leaves in the center where sense is affected. Light dampstain to lower margin, two leaves with corner loss, not coming near text. Scattered mostly minor soiling and discoloration — overall an attractive copy despite the faults. Goff S349, is00349000



The fourth incunable edition of the major classical works of agriculture and rural life. First published by Jenson in 1472 — this edition follows the Dionysius Bertochus printing of 1496. An enormously influential work that covers beekeeping, wine making, farming, olives, cattle, food recipe for cakes, preserving ham, etc, and, in Cato, a host of rural wisdom, customs and superstitions (cf. before drinking eat cabbage with vinegar and you can drink as much as you like and never get drunk). Simon Bibliotheca Bacchica (incunabula) 45, Simon BG 309, Biting 79 (later edition), Vicaire 192 (1472 1st ed. and later French editions), Cagle 1184a (1472 ed.) **\$8500**



36: Cato, Varro, Columella, Paladius: *Scriptores rei rusticae* (Opera Agricolationum, De re rustica)

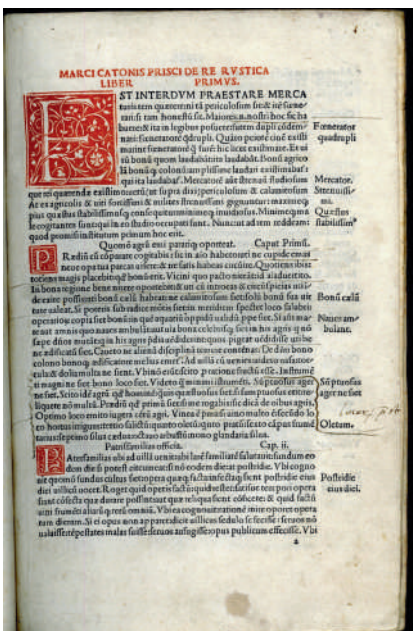
Franciscus de Mazalibus, Reggio Emilia, 1499. Fifth Edition.

Attractively rebound in modern full calf in an antique style, added endpapers, front blank with old notes. Slight soiling here and there, heavier to title page and a few others, marginal notes and marks throughout in an early hand, a few just slightly trimmed when rebound, a few marginal repairs on final leaf, fine woodcut initials throughout; very good overall. 244 leaves. Goff S350, is00350000



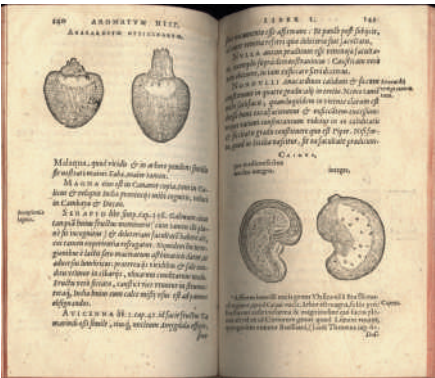
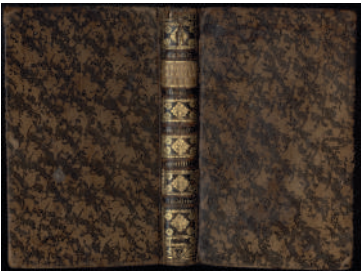
The fifth and final incunable edition of the major classical works of agriculture and rural life. First published by Jenson in 1472 — this edition follows the Dionysius Bertochus printing of 1496. Simon Bibliotheca Bacchica (incunabula) 45, Simon BG 309, Bitting 79 (later edition), Vicaire 192 (1472 1st ed. and later French editions), Cagle 1184a (1472 ed.)

Provenance: stamp of art collector Michele Calaveri (1813-1890) on aa2r, Rothamsted research library acquisition mark dated 1930. **\$9500**



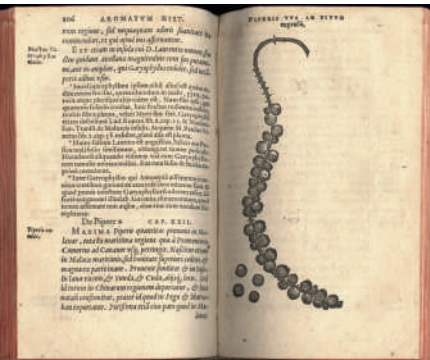
37: Garcia da Orta: *Armormatum et Simplicium Aliquot Medicamentorum apud Indos Mascentium Historia*

Christopher Plantin, Antwerp, 1567. First Latin Edition. 18th century mottled sheep, marbled endpapers added, gilt spine with raised bands, a bit of worming to spine ends. Occasional light age toning to pages, a few minor stains, old marks to title page, light dampstain to top of last dozen or so pages, small hole in margin of one index leaf; an attractive copy. 250, (10)pp with errata and colophon leaf at rear. Palau 315, Adams O 319, Brunet IV 241.



First published in 1563 in Portuguese in Goa as "Colóquios dos simples e drogas da India" written as a dialog, the Plantin edition was translated into Latin by Carolus Clusius and simplified, the dialog format dropped, and 16 illustrations added. It is the

first European description of many Indian spices and herbs used as medicine, he describes: ginger, tamarind, spikenard, bezoars, cubebs, bananas, melegueta pepper, long pepper, black pepper, cashew, opium, rhubarb, cannabis (the first Western mention of it) and licorice among many others. \$4000



38: Simon Hormeyer: *De Origine Propinandi Colloquium periucundum...*

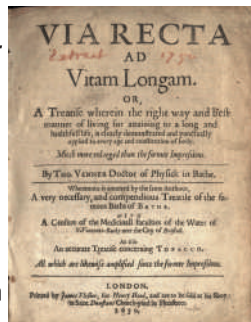
Christopher Elliger, Leipzig, 1612.
First Edition. 12mo. 19th century
polished calf, uniformly toned
throughout, a few small tears in
the margin, very good overall.
71 (1)pp.



Rare work on the history of the
toast, just 3 copies in WorldCat. **\$500**

39: Thomas Venner: *Via Recta Ad Vitam Longam. Or, A Treatise wherein the right way and best manner of living for attaining to a long and heathfull life...*

James Flesher, London, 1650.
Contemporary blind ruled calf, well worn,
inner joints cracked but binding sound if a
bit loose. Endpapers rumpled, no
pastedowns, title browned, mild browning and foxing and
scattered marginal notes in an early hand, a few old paper
repairs in the outer margin; still about good; 4to. (12), 417,
(1)pp with a number of mispaginations, but complete.
Biting 476 (1638 ed.), Cagle 1042

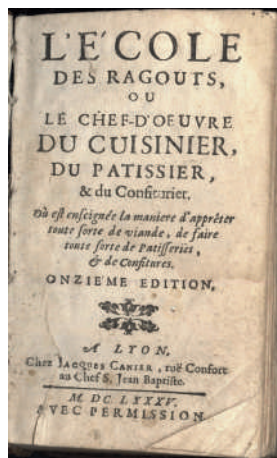


A nice collection of both the popular *Vita Recta* (first
published 1620) along with his *Treatise on the baths of
Bath* and his *Accurate Treatise Concerning Tobacco*.
Includes a very great deal of information on nutrition "eares
are of hard digestion, and of very little nourishment",
"Marrow is much more laudable than the braine", don't eat
ducks, is it better to eat salted or unsalted food? **\$750**

40: François Pierre de la Varenne: *L'Ecole des Ragoûts ou le Chef-D'Oeuvre du Cuisinier, Du Pâtissier, & du Confiturier*

Jacques Cainer, Lyon, 1685.

Contemporary full calf, worn at corners, bumped on edges in a few places, scattered mostly minor stains and creases internally; very good overall, 12mo. 458, (3)pp. Cagle 264 (1699 ed.), Vicaire 503



Styled the 11th edition of La Varenne's groundbreaking cookbook, *Le Cuisinier, Pâtissier and Confiturier* all in separate sections. **\$950**

41: Audiger: *La Maison Régulée et L'Art de Diriger la Maison...*

Michel Brunet, Paris, 1700. Second Edition.

Contemporary sheep, a bit rubbed but sound, colored bookplate of the Bibliothecae Comitatus Simighienss on front pastedown, old stamp to title, slight staining to first and last pages but quite and very good clean overall. (22), 305, (17)pp. Cagle (Le Gras imprint also 1700), Vicaire 53, Bitting 19



The first half is an old style household management guide, the second has instructions for making some of the new Italian drinks and distillations (limonade, orangeat) as well as old standards like verjus, orzat, and some new fads like meringues, sweets like almond biscuits, fruit compotes, etc.

\$500

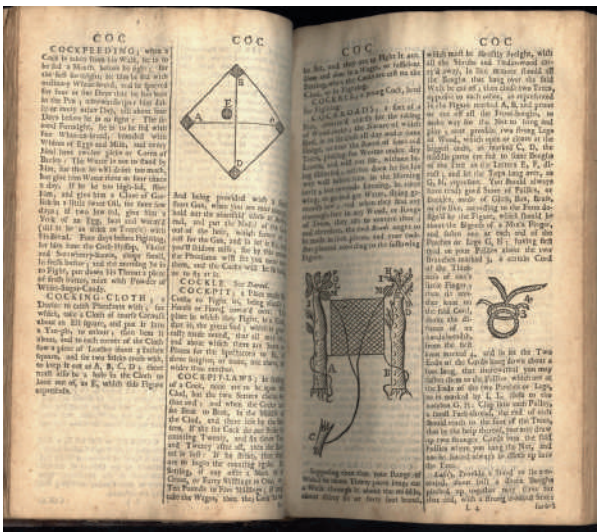
42: (Worldidge, John?): *Dictionarium Rusticum, Urbanicum & Botanicum; or, a Dictionary of Husbandry, Gardening, Trade, Commerce, and All Sorts of Country Affairs*

J. Nicholson, London, 1717.
Second Edition. 4to.

Contemporary paneled calf, mild wear, corners bumped, some stains and wear but attractive and sound, pastedowns discolored, lacking blanks, scattered foxing, folding plate of horse tack chipped at edges, clean overall and a nice copy overall. Unpaginated in two columns, two plates, in text illustrations and diagrams.



Instructions for making brawn, bee keeping, bread making, brewing and that's just the Bs. Filled with country remedies, medical suggestions, hunting, fishing, cattle raising, and food stuffs. Usually attributed to either Worldidge or Nathaniel Bailey. **\$750**



43: Francisco Martinez Montiño: [*Arte de cozina, pasteleria, vizcocheria, y conserveria*]

Juan Ariztia, Madrid, 1725. 8vo. Full contemporary vellum, worn, lacking title and two preliminary leaves. Modest wear throughout, scattered stains, a few small tears touching text on 4 leaves; fair overall. Editions of 1705, 1725 and 1728 all appear to have the same pagination (even the mispaginated section from 439-448 which repeats) so this is one of those 3. (10 of 16), 511 (ie 521), (19)pp. Cagle 12 15 (1763 ed.), Bitting 329, Vicaire 607, Palau VIII 293.

The first edition was 1611 and though it was reprinted continuously well into the 19th century, earlier

editions are scarce. Montiño was in the service of Philips II-IV in Portuguese influenced kitchens and his recipes show the influence. It was reworked over the centuries and has been called the "summa theologica" of Baroque cuisine. A great number of game likely only available to royalty (boar, duck, turkey, rabbit) the cookbook as a whole is directed at professional chefs for the wealthy, though there are quite a few simple dishes including many medieval holdovers like lamprey and carp and two recipes for couscous (alcuzcuz). A fascinating transitional work and a hugely influential Iberian cookery. **\$950**



44: Juan Altamiras, Juan (Raimundo Gómez): *Nuevo Arte de Cocina, Sacada de la Escuela de la Experiencia Económica*

Antonio Perez de Soto, Madrid, 1760. Contemporary vellum, worn and discolored, lacking title and a8, the second to last contents leaf. Binding failed, text block loose in binding, scattered foxing and browning, stains, mostly marginal dampstain at end, generally clean internally; fair overall. iii-xiv, xvii-xxx, 152pp with one plate of cooking utensils. Cagle 1208 (1767 ed.), Vicaire 22 (1790 ed.), Oberle 128 (1780 ed.)



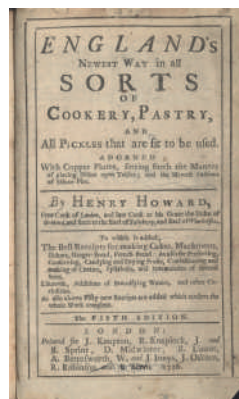
Written under a pen name by a Franciscan monk, *Nuevo Arte de Cocina* was the most popular and widespread of the 18th century Spanish cookbooks, and was widely read and influential in Mexico as well as in Europe. It documents Spanish cuisine before Napoleon when medieval recipes still commingled with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



featured cooking popular in monasteries rather than castles written in an approachable, often humorous style (e.g. in a recipe for frog leg meatballs he cautions to watch out for flies and worries that this warning will bug the reader). Printings before 1767 are quite scarce in commerce. **\$850**

45: Henry Howard: *England's Newest Way in all Sorts of Cookery, Pastry, all Pickles that are Fit to be Used*

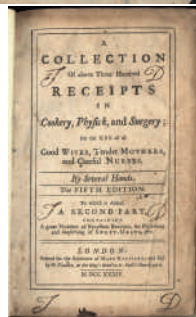
J. Knapton, London, 1726. Contemporary acid calf, 8vo, rebaked but failed with detached boards, first and last pages detached along with boards, scattered minor foxing and soiling, generally very clean internally. (24), 224pp with 1 of 3 plates, lacking one of the table settings plates and the plate showing new fashions of mince pies; good overall condition. Cagle 762, Vicaire 447 (1703 1st ed.), Bitting 235 (1717 ed.)



Styled the Fifth edition, this is a reissue of the 4th edition (1717) with a cancel title. Lots of pies, florendines, and, as the title suggests, many pickles. \$500

46: Several Hands (Kettilby, Mary): *A Collection of Above Three Hundred Receipts in Cookery*

Executrix of Mary Kettilby, London, 1734. Modern quarter leather over marbled boards, modest age toning, stains, old initials on title, marginal tear to final numbered leaf, clean and very good overall; 8vo. Fifth edition of the first part, fourth of the second, with a separate title but continuous pagination. viii, 272, (4)pp. Cagle 792, Bitting 258



The first edition is famously credited with the first orange marmalade recipe — a determinedly ordinary cookery, aimed directly at the middle class and including many home remedies that had been separated from cookery books in the 17th century. \$750

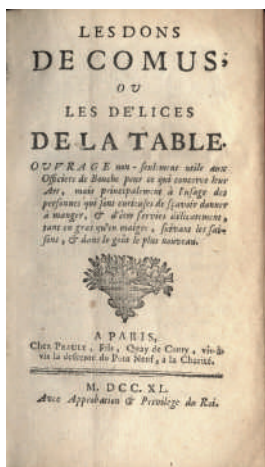
**47: Marin, François; Desalleurs, Roland Puchot comte
(Lettre d'un pâtissier anglois): *Les Dons de Comus; ou Les
Délices de la Table***

Prault, Paris, 1740. 8vo.
Previous owner's book-
plate on endpaper. Full
contemporary sponged
calf, corners worn, spine
worn, hinges cracked but
securely held by cords.
Minor scattered foxing.
The 1739 edition had a



frontispiece, there is not one present here. xxxvi, 302 (i.e. 304)pp. 262-263 repeated. Cagle 301, Bitting 307, Vicaire 284, Simon 1001, Oberle 108 (all for the 1739 ed.). From the cookery collection of John Hodgkin FLS with his bookplate.

The second printing of a list of seasonal menus and discussion of sauces originally published in 1739. In 1742 it would change into a more usual cookbook and be expanded to three volumes — in this latter form it was reprinted a number of times. The 1739 first edition is uncommon, this 1740 edition considerably scarcer — it



features a shortened preface and the addition of the *Lettre d'un pâtissier anglois* by Desalleurs and the *Apologie Des modernes* by way of response. The letter was first published a year earlier and the response in pamphlet form in 1740 — both are part of an argument over whether modern French cuisine, in its reduction of foods to their essence, was destroying national identity. **\$950**

48: Marin, François; Desalleurs, Roland Puchot comte
(Lettre d'un pâtissier anglois): *Les Dons de Comus; ou Les*
Délices de la Table

Prault, Paris, 1750. 8vo. Previous owner's book-plate on endpaper. 3 volumes in contemporary sponged calf, hinges cracked, wear at edges, heavier to volume one; very good overall. A made up set, volume one is the 1750 edition, two and three the 1758 (the 1758 was a reprint of the 1750). xlviii, 490pp; (2), 490pp; (2), 534, (3)pp. Volumes 2 and 3 from the cookery collection of John Hodgkin FLS with his bookplate.



First published in 1742 (though it confusingly bears the same name as Marin's 1739 work on seasonal menus), *Les Dons de Comus* is one of the major 18th century works of French cookery. **\$1150**

49: Hannah Glass: *The Servant's Directory, or House-Keeper's Companion*

H. Glass, London, 1760. First Edition. 8vo. Original boards rebaked in leather, worn and rubbed, inner joint reinforced with cloth tape, section of title where it mentions "To which is Annexed a Diary, Or House-keeper's Pocket-book for the Whole Year" obscured by a pasted down piece of paper (this section lacking in this copy) and "Lady's Own Maidservant" handwritten on top. Old bookplate to inside cover. In five sections with separate half titles but continuous pagination. Interleaved between pages 10 and 11 are two leaves, one blank and one with handwritten recipes for "To wash Blond Lace" and "To Wash Blond". Scattered

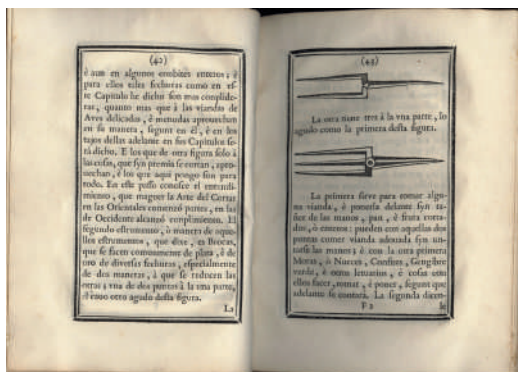
mostly mild foxing and age toning, small tear to lower margin of 59, a few spots of finger soiling. Preliminaries include a list of subscribers. (xii), 80pp. Cagle 709, Bitting 190



Published after her release from debtor's prison, The Servant's Directory was a failure — though it was reprinted in Dublin in 1762 without the final section. Though her cookbook was a huge success, she lost the copyright during bankruptcy proceedings in 1754. **\$500**

50: Don Henrique de Aragon Marques de Villena: *Arte Cisoria, ò Tratado del Arte del Cortar del Cuchillo*

Antonio Marin, Madrid, 1766. Contemporary vellum, darkened with age, lacking endpapers, some soiling and a small old paper repair with old tape to title page, very clean otherwise and



good overall. First printed edition. (22), 197pp with in text illustrations of implements. Cagle 1222, Simon 1578

Enrique de Villena was a 15th century courtier renowned for getting a divorce in order to join the order of Calatrava and then having it rescinded by the Pope — by the time of his death he was thought to be a necromancer and his library was burned. In 1423, but he left us the oldest surviving Spanish book on carving. **\$2350**

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

François Foppens, Brussels, 1779. Two 8vo volumes. Full contemporary acid sheep, worn at edges, hinges cracked but boards secure, spine chipped, small burn mark to front board of volume 2. Light scattered foxing — very clean internally overall. xxiv, 320pp; 320p,p Cagle 339 (1777 ed.), Oberle 116 (1766 ed.). From the cookery collection of John Hodgkin FLS with his bookplate.

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

52: William Speechly: *A Treatise on the Culture of the Pine Apple and the Management of the Hot-House*

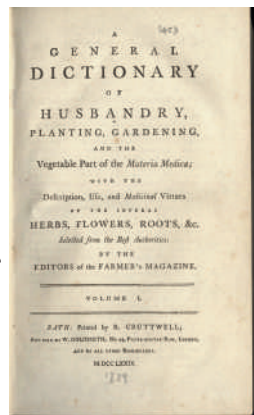
A. Ward, York, 1779. First Edition. Contemporary calf, rebaked, scattered minor foxing and stains, old Explorer's Club stamp to title and two other spots, two plates, one folding and a folding diagram with slight soiling; offsetting from plate, tiny tears at two folds to large plate. Quite clean internally. xvii, (1), 186pp, 8vo.



The most influential 18th century British pineapple book — there was a mania for pineapple hot houses in 18th century Britain where the fruit had been introduced in 1692. **\$1300**

53: *A General Dictionary of Husbandry, Planting, Gardening, and the Vegetable Part of the Materia Medica*

R. Cruttwell, Bath, 1779. First Edition.
Rebound in full green cloth, two volumes
in one. Scattered minor foxing, small hole
touching text in artichoke section — a
nice copy. Printed in two columns
alphabetically. **\$250**



54: Pownall, T. et al: [Collection of Acts Relating to the Making and Assize of Bread]

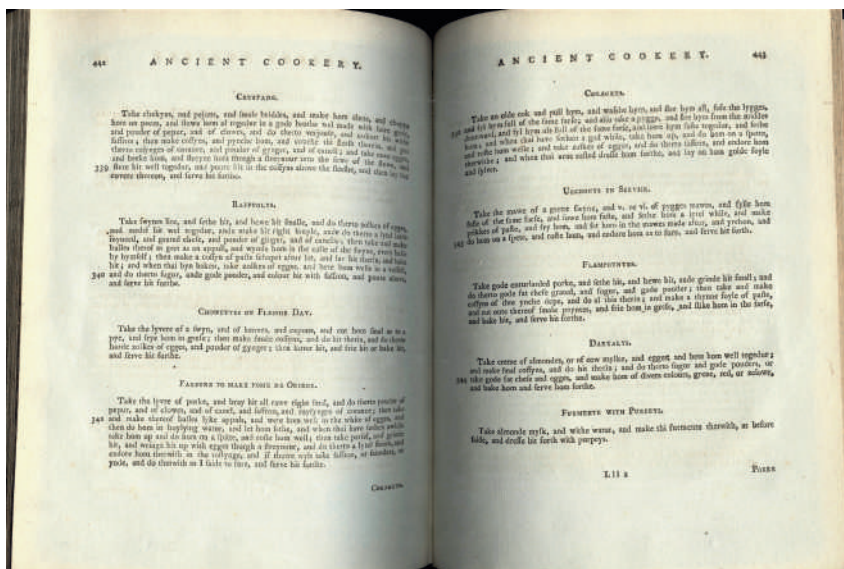
Alexander Kincaid, Edinburgh, 1780.8 acts bound up together in a modern binding, some age toning, foxing, stains, a few with old notes and marginalia, extensive on the rear endpapers, small burn hole to one page of notes on rear endpaper, old bookseller stamp to first title; very good overall, Two folding tables in the first section. 65pp; 5pp; 14pp; 38pp; 16pp; 45pp; 7pp; 72pp

A collection of acts and reports from the reigns of George II and III relating to the assize of bread . The last with some detailed notes on the rules. **\$850**

[illegible]

John Nichols for the Society of Antiquaries, London, 1790. Half blue bonded leather over cloth, 4to. Minor scattered foxing, otherwise bright internally. xxii, 476pp. Cagle 624, Bitting 532.

Scattered food mentions in the ordinance section (including a long section "A Declaration of the Particular Ordinances of Fares for the Dietts to be Served to the King's Highness, the Queen's Grace...") and then transcription of a ca. 14th century cookery manuscript from page 425 to the end. Potage de Frumenty, Drawen Benes, Felettes in Galentyne. Interest in the culinary history of England was just awakening and a number of important works were unearthed and printed around this time. **\$400**

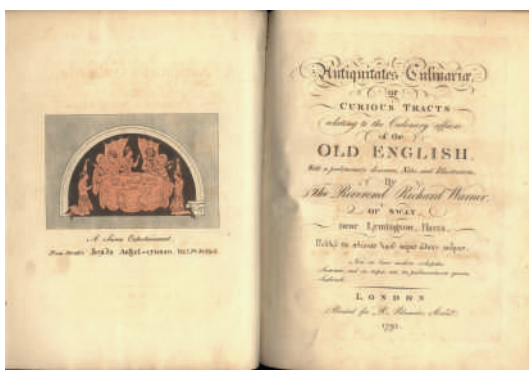




56: Warner, Rev. Richard (ed.): *Antiquitates Culinae, or Curious Tracts Relating to the Culinary Affairs of the Old English*

R. Blamire, London, 1791. Neatly rebound in Leather backed cloth. Some discoloration to title and frontis, scattered foxing and browning, tiny tear in margin of feast plate & some browning at edges, but otherwise quite clean internally. lx, 137pp. Cagle 1049, Bitting 485, Vicaire 873, Simon 1607. Two aquatints, one of two pages of a peacock feast (that is reputed to have been removed for copyright concerns, but is nearly always present in our experience).

Includes the famous ca. 1390 manuscript cookery known as *Forme of Cury* (so named by Samuel Pegge when he first published it in 1780) which was compiled by the cooks of King



Richard II, a similar manuscript cookbook called her *Ancient Cookery* A.D. 1381 a third which Warner reprints from "A Collection of Ordinances and Regulations for the government of the Royal Household" which was published the year prior, a short collection of recipes for the preservation of fruit, and two inthronizations which include detailed lists of provisions and menus and are from 1465 and 1504. **\$650**

57: John Monk: *An Agricultural Dictionary, Consisting of Extracts from the Most Celebrated Authors and Papers*

G. Woodfall, London, 1794. First Edition. 8vo. 3 volumes in contemporary full speckled calf, hinges a little rubbed, a few corners slightly bumped, light occasional age toning internally — a nice set. Old Lawes Agricultural Trust stamps to titles and endpapers, list of subscribers in volume one. xix, (1), 384pp; 372pp; 374pp.

A carefully curated collection of farming wisdom from a variety of sources, tips on cultivation, cattle, bee keeping, cheese making etc. **\$750**

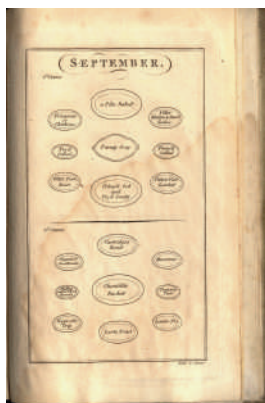
58: John Mollard: *The Art of Cookery Made Easy and Refined*

For the Author, London, 1802. Second Edition.

8vo. Contemporary full vellum, soiled but sound,

page edges worn in spots, a few leaves a little loose and more edgeworn, a touch shaken, scattered foxing, old gift inscription to endpapers, 12 plates of monthly table settings and index at rear with light dampstain to bottom 1/3 and faint dampstain through much of volume. A good copy. xxiv, 314, (21). Cagle 881, Bitting 328, Vicaire 601 (1801 1st ed.)

Originally brought out by the author the previous year, it's a nicely printed middle class cookery with significant French influence. **\$400**



59: Elizabeth Raffald: *The Experienced English Housekeeper*

R. Baldwin, London, 1793.

Ninth Edition. Previous owner's signature in ink.

Contemporary calf,

rebacked. Staining to

endpapers, short tear to

index leaf, scattered

foxing and stains, 1796

ownership signature to

front blank. With a frontis of Raffald, a folding plate

of a stove and two folding plates of place settings. vii, (1),

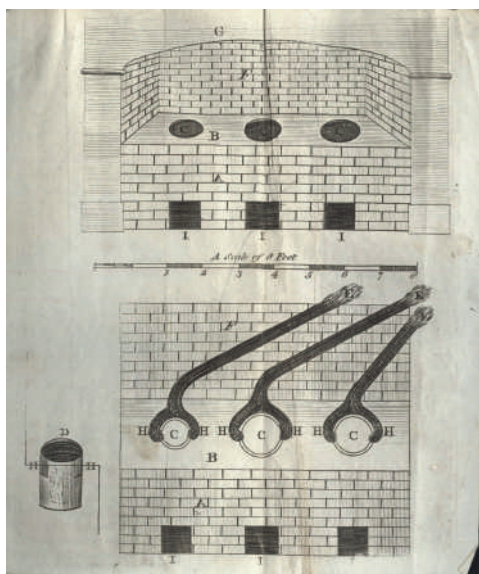
397pp. Cagle 949 (1799 ed.), Bitting 387



A tremendously successful cookbook originally published in Manchester in 1769 - no doubt inspired by her 16 (!)

daughters, it includes perhaps the world's first recipe for

macaroni and cheese (no breadcrumbs). **\$300**



60: English Manuscript Account Book

Manuscript account book with frequent entries in 1802 and 1803 for basic commodities — oats, barley, beans, bird feed, groats, etc. With dates and prices, in well worn but intact thick paper wraps. **\$200**



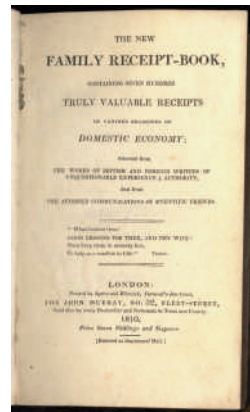
61: Rundell (doubtfully attributed): *The New Family Receipt-Book; Containing Seven Hundred Truly Valuable Receipts in Various Branches of Domestic Economy*

John Murray, London, 1810. First Edition. Leather backed marbled boards, rubbed but sound, clean internally. xliii, (1), 419pp. Ad page at rear. Bitting 582 (1824 ed.), Oxford 137



Often attributed to Mrs. Rundell, but doubtful. It went through a number of editions in England and America — the first edition is uncommon.

An interesting mix of recipes from the sublime (a recipe for "Koumiss", the famous fermented mare's milk of the Golden Horde) to the questionable — grape seeds as a substitute for coffee (interestingly the 1819 US edition of this cookbook suggested rye and potatoes as a coffee substitute) Also fireworks, gardening, rat control. **\$350**



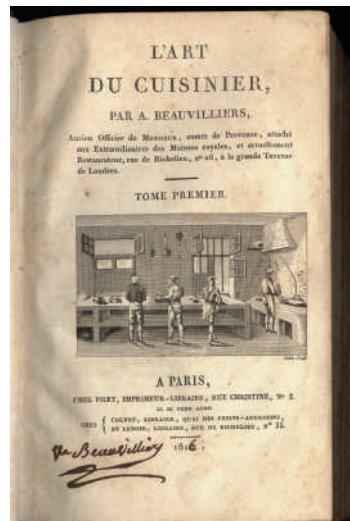
62: [Colnet du Ravel]: *L'Art de Dîner en Ville, à L'usage des Gens de Lettres. Poème en IV Chants*

Delaunay, Paris, 1813. Third Edition. 12mo. Wear at corners, slight scattered browning to pages. 141pp. Cagle 143 (1810 1st ed.), Vicaire 191, Oblerlé 391

Third edition of Colnet du Ravel's satirical poem — later editions were often packaged with Berchoux's *Gastronomie* and Brillat-Savarin's *Physiology du goût*. The final section is an "extract of a larger work" authors who have died of starvation. **\$250**

63: Antoine Beauvilliers: *L'Art du Cuisinier* [with] *Supplément à L'Art de Cuisinier*

Pilet, Paris, 1816. First Edition. 2 volumes rebound as one in modern leather backed marbled boards. The second issue with the added preface and supplement (the second issue used the same sheets as the first but the titles were pulled and signed and re-dated by Beauvillier's widow as here). Minor foxing, scattered stains to edges. xx, 388; 376; 38pp. 9 folding plates of menus.



Beauvilliers, while not the first, was the first great restaurateur in Paris, opening La Grande Taverne de Londres in 1782. So important that he rates his own section in Brillat-Savarin's *Physiology of Taste*, where he says of *L'Art Cuisinier*, "Never before that time had cookery been discussed with so much method and precision." **\$1200**

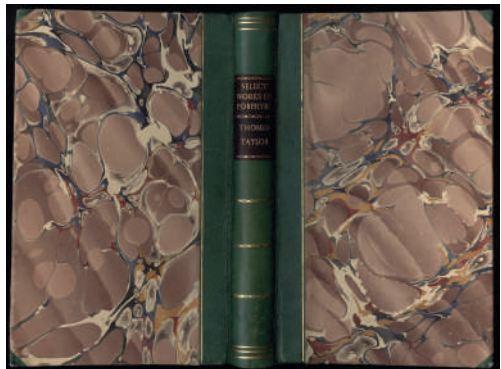
64: Rundell, Maria Eliza Ketelby: *The Family Cookery Book*

Longman, Hurst and Co., London, 1822. Fourth Edition. Turn of the century burgundy cloth, scattered foxing and age toning internally, repaired tear on 145/6, frontis worn at edge and laid down. xvi, 350pp, frontis and 1 folding plate. Cagle 973 (1824 Dublin ed.)

Published during the rancorous lawsuit between Rundell and her publisher John Murray, this edition appeared without Rundell's name on it through Longman. The suit was eventually resolved and the book continued to be published by Murray as "A New System of Domestic Cookery" in 1824. These Longman editions are all scarce. **\$300**

65: Porphyry; Thomas Taylor (trans.): *Select Works of Porphyry; Containing His Four Books on Abstinence from Animal Food; His Treatise on the Homeric Cave of the Nymphs; and his Auxiliaries to the Perception of Intelligible Natures*

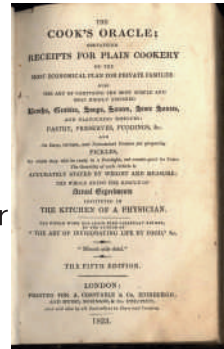
Thomas Hodd, London, 1823. Later green leather backed marbled boards, occasional browning and foxing internally, a few pencil marks; quite clean otherwise. xx, 271, (1)pp 4 ad pages at rear.



The first English edition of the neoplatonist Porphyry - his four books on abstinence from animal food is the oldest surviving work on vegetarianism. **\$950**

66: William Kitchiner: *The Cook's Oracle*

John Hatchard, London, 1823. First Edition. Half leather, corners bumped, small tear to leather at tail of spine, slight age toning internally, vague dampstain to margin of rear endpapers. xx, 484pp. Cagle 799 (1827 ed.), Bitting 262.

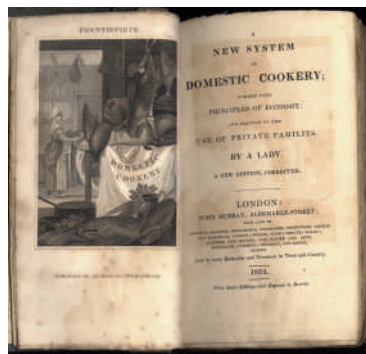


Famous for his prep work to dish washing approach to cookery, Kitchiner's *Cook's Oracle* was enormously popular throughout the 19th century. His love and mastery of condiments was exemplified by his Magazine of Taste — a table display with 28 condiments, essences and spices to suit any palate ("if Cayenne Pepper and Garlick have not completely consumed the sensibility of his palate"). **\$200**

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

John Murray, London, 1824. Previous owner's book-plate on front pastedown. Contemporary plain boards rebaked, spine label laid back down. Scattered foxing, offsetting from frontis and plates, light dampstains to plates, quite clean internally overall. liv, 449pp with 9 plates and a frontis and 12 numbered ad pages at front and 2 at the rear. Originally published in 1806. Cagle 973, Bitting 410.

Immensely popular, Rundell's cookbook was reprinted for decades on both sides of the Atlantic. **\$200**



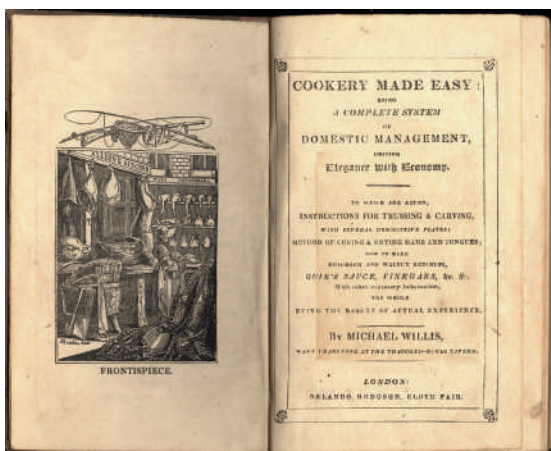
68: Percy, Thomas (ed.): *The Regulations and Establishment of the Household of Henry Algernon Percy*

William Pickering, London, 1827. Second Edition. Original cloth, spine sunned, edges slightly bumped. Scattered foxing, one signature a little loose. xxvi, (2), x, 464, (4)pp.

Originally published in 1770, it details the necessities for running the Percy household in the late 15th and early 16th century including feasts, food & drink, breakfasts, servants etc etc. **\$150**

69: Michael Willis: *Cookery Made Easy*

Orlando Hodgson, London, 1830. 12mo. Cloth backed plain boards, spine rubbed, rear joint cracked, binding sound; a few clipped recipes and one written recipe laid in. Undated ca. 1830; third edition after 1824 and 1829.

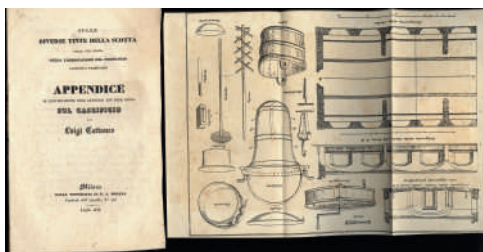


With 5 plates illustrating carving. xvi, 5 plates, 216pp. Bitting 500, Cagle 1057, Vicaire 877, Simon 1623 (1829 ed.)

How to make mushroom & walnut ketchups, Quin's sauce, vinegars etc. The first edition was 1824. A really complete workmanlike cookery — ragouts, pastry, brewing, condiments, stewing, frying, boiling, soups. Quin's sauce was an early anchovy based sauce that lost out to Worcestershire but was quite popular in its day. **\$250**

70: Luigi Cattaneo: *Il Caseificio o La Fabbricazione dei Formaggi Memoria teorico-pratica [with] Appendice in Continuazione*

F.A. Molina, Milan, 1837. First Edition. Original drab cloth, light water stains to front cover, a few marginal stains, scattered minor foxing, final page and half title stained and soiled. The appendix appears to have been bound in at the rear but has come loose along with the folding plate that goes with it. (8), 286, (2)pp; 16pp



An important work on 19th century Italian cheesemaking — the making of cheese hadn't changed much in centuries when Cattaneo made his

study of techniques and the science of cheesemaking as it existed on the eve of the birth of Italy. Includes a useful glossary. Rare — only two copies in Worldcat and neither with the appendix. **\$850**

71: *The Guide to Service: The Cook.*

Charles Knight, London, 1842. First Edition. Original cloth, front board loose, wear to edges, a few marginal pencil marks but quite clean internally; good. (4), 332pp Bitting 560

Scarce collection of recipes and household hints — pickling, salting, meat selection. Includes a recipe for curry powder "almost, if not altogether, as good as the Indian" made with coriander, turmeric, black pepper, mustard, ginger, allspice, cardamon, & cumin. **\$150**

72: Ippolito Cavalcante: *Cucina Teorico-Pratica*

Domenico Capasso, Naples, 1852. Seventh edition. Previous owner's book-plate on front pastedown. Leather backed marbled boards, scribbles and stains to title, modest wear to boards, modest foxing, a few marginal marks. 471pp and a large folding table setting plate at rear. Cagle 1118 (1844 ed.), Bitting 80, Vicaire 223



First published in 1837, it was hugely successful, helping spread Neapolitan recipes and techniques (like cooking pasta *vierd vierd* — slightly hard) through Italy. **\$350**

73: Giuseppe Sorbiatti: *La Gastronomia Moderna Istruzione Elementare Pratica della Cucina, Pasticceria, Confettureria e Credenza*

Libreria Arcivescovile, Milan, 1855. First Edition. 4to. Contemporary leather backed boards, front cover detached along with endpaper and title, stains, foxing, edgewear, first few pages loose — a well used but intact cookbook; good overall. 820pp with 2 crumpled and torn but generally complete folding plates.



Sorbiatti was French trained at hotels in Nice and Marseille but returned to Italy to work in Venice, Milan and Lombardy. His cookery is heavy on large banquets and the recipes are Frenchified, but he includes some classic dishes — some for the first time like *Cotoletta alla Milanese*. **\$500**

74: A.V. Kirwan: *Host and Guest. A Book About Dinners, Wines, and Desserts*

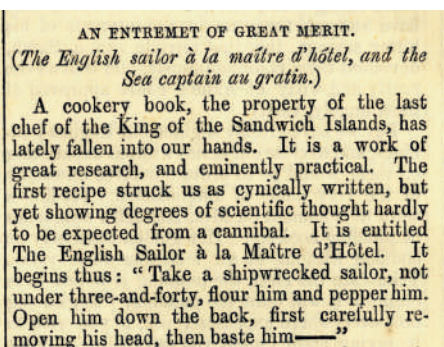
Bell and Daldy, London, 1864. First Edition. Original blue cloth, worn, hinges rubbed, corners bumped, wear to cloth on spine with a bit of loss; scattered minor foxing internally; good. xxxii, 410pp **\$75**

75: Dickens, Charles; Collins, Wilkie et al: *All The Year Round* Volumes XIX & XX

Chapman and Hall, London, 1868. First Edition. 4to. Full green cloth worn at the corners, some spotting.

Modest age toning to pages, generally very clean otherwise. December 14,

1867 to November 28, 1868, complete. 620pp & 596pp



Dickens was obsessed with cannibalism and strands of his obsession run through *Great Expectations*, *Pickwick*, *A Tale of Two Cities* & *David Copperfield*, where cannibal stories from penny dreadfuls, children talking in cannibalistic terms to each other and cannibal ogres come alive. The November 28 1868 issue of *All The Year Round* is less oblique, containing a menu of cannibal recipes in the Pastry and an Entremet of Great Merit pieces. Pudding à la Citizen's Wife, English sailor à la maître d'hôtel, Sea captain au gratin. The November 14 issue contains a relation of the chef Vatel story in a section entitled "Eccentricities of Cooks" where Vatel committed suicide when he believed there would not be enough fish for a feast for Louis XIV. Earlier issues contain the entire first appearance of Wilkie Collins' classic *The Moonstone*. **\$1000**

76: Justus De Liebig: *Sur un Nouvel Aliment Pour Nourrissons* (La Bouillie de Liebig)

C. Reinwald, Paris, 1867. First Edition. Cloth backed boards, bound up with a number of works involving infant health and nutrition. 79pp

Liebig's discoveries in extracting nutrition from meat had been published two decades before, but it was only in 1865 that he created the Liebig Extract of Meat Company in Fray Bentos Uruguay. Here he recommends a recipe for creating the first commercial baby formula — at the time, the mortality rate for non-breast fed babies was exceptionally high, and this was the first attempt at a remedy. It was popular but expensive — 27 varieties of formula had hit the market by 1883. **\$300**

77: Jules Gouffé: *Le Livre de Cuisine*

L. Hachette et Cie, Paris, 1867. First Edition. 4to. Original green cloth, some wear, spotting, discoloration, modest foxing internally, heavier in spots, some uniform browning to plates. xii, 823, (4)pp. Cagle 218, Bitting 195, Oberlé 226, Vicaire 418 (in a note). With 25 chromolithograph plates, tissue guards intact.



One of the most important works of 19th century cuisine, and from a global standpoint, unquestionably the most influential. Gouffé in translation dramatically influenced chefs in London & Mexico City, Amsterdam & Madrid as much as in France. **\$750**

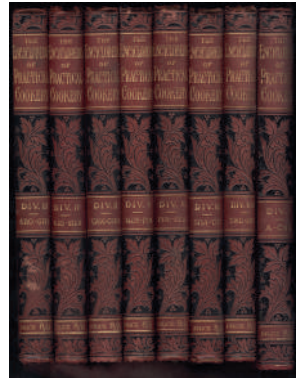
78: Vialardi Giovanni: *Cucina Borghese*

Roux & Favale, Turin, 1880. Vellum backed marbled boards, worn and discolored. Pages heavily browned, chipped at edges, a few stains, a handful of leaves loose. Still about good — original wraps bound in. 470pp

A popular Piedmontese cookbook first published in 1873 containing a long section of drinks. Bollito di montone, montone stufato, polpette di montone, bollito di testa e di piedi in salsa verde, trippe fritte alla casalinga. **\$200**

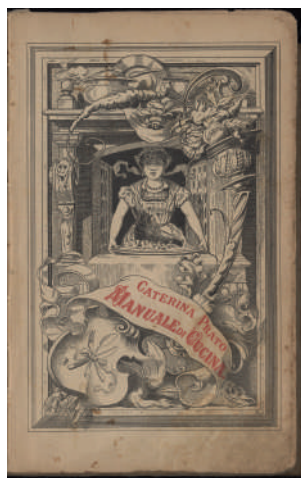
79: *The Encyclopaedia of Practical Cookery*

L. Upcott Gill, London, 1890. 4to. 8 volumes in decorative brick cloth, modest wear to cloth at edges and corners, some mild discoloration and fading, scattered foxing and browning internally including to some of the plates, a few of the chromo plates detached or loose but otherwise undamaged, endpapers crumpled in a few spots.. An attractive set overall. Undated ca. 1890. Illustrated throughout, some folding and chromolithograph plates. Paginated continuously A-M and then N-Z: 1006pp, 892pp. **\$750**



80: Caterina Prato: *Manuale di Cucina per Principianti e per Cuoche già Pratiche*

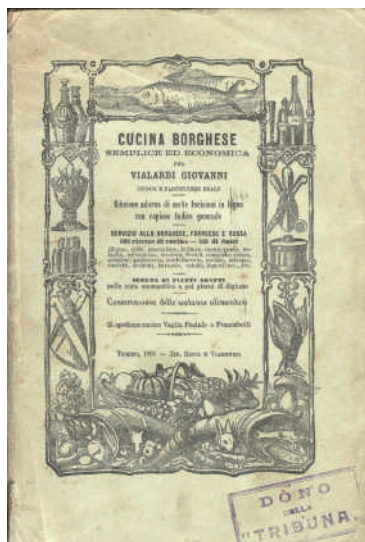
Libreria Styria, 1896. Second Edition. Amateur old cloth binding with made jacket for protection. Original wraps bound in — worn, shaken, stains and foxing to text, 713pp with 3 color plates, all chipped, the fish plate missing the right margin but basically complete and still about good.



A classic and much reprinted cookbook — it was translated from German and helped popularize the pressure cooker, which had hitherto been basically ignored in Italian cooking. **\$150**

81: Vialardi Giovanni: *Cucina Borghese*

Roux & Viarengo, Turin, 1901. Later Edition. Original wraps, wear to spine, old stamp to cover, scattered minor foxing and age toning, front cover starting; scarce in original wraps. 470pp. **\$300**



82: *Das kleinste Kochbuch der Welt.*

Vienna, ca. 1900. First Edition. Rebound in teal leather and laid into a silver case with chain. The world's smallest cookbook, 1" square. **\$850**





82: 160 Maniere di cucinare gli erbaggi e i legumi

Adriano Salani, Florence, 1908. First Edition. Softbound 12mo . Age toned, chipped at edges and corners, light foxing; good. 72pp

160 recipes for salads, fried vegetables, tartufi alla parmigiano, etc. **\$35**

83: Ernst Lössnitzer: *Grosses deutsches Kochbuch der feinen und guten bürgerlichen Küche*

Heinrich Killinger, Leipzig, 1920. Later Edition. 4to. Decorative cloth, modest wear, light age toning internally, a touch shaken. Scarce — just a few copies of any edition in OCLC. 587pp with ads and blanks at rear. **\$200**

84: *Cucina Pratica Ferrarese*

Antonio Ruiba, Ferrara, 1923. 12mo . Cloth backed card covers, worn; scattered foxing and discoloration, some dog eared pages — clean otherwise and good overall. 145pp

Though styled the 11th edition, no copies appear in Worldcat of any edition. Classic dishes of Ferrara - cappelaacci, cappelletti, maccheroni di patata. **\$75**

85 Elizabeth Raper: *The Receipt Book of Elizabeth Raper*

The Nonesuch Press, London, 1924. Blue cloth. Written 1756-1770 and first published here. 94pp, one of 850, largely uncut. French rolls, pickling lemons, oxford sausages, potting trout, making porter. **\$75**

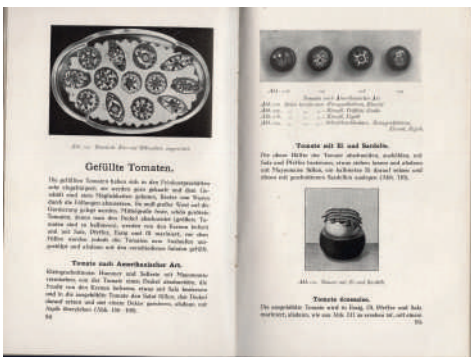
86: *Ansbacher Geschenk-Kochbuch für junge Ehen. Der Weg Zum Herzen des Mannes*

Vereins-Buchdruckerei, Stuttgart, Undated ca. 1925,



front cover illustration rubbed, scattered minor foxing, hinges cracked, ads on colored paper at front and rear. The Ansbach edition - numerous regional variations were printed. 326pp with some interleaved blanks. **\$75**

87: Kurt Loeffelbein: *Die kalte Küche im Feinkostgeschäft*



Selbst-Verlag, Dresden, 1927. Blue cloth, undated ca. 1927, slight fading to cloth. Illustrated throughout with photos. 300pp **\$50**

88: E. Niki: *Das Kochbuch für die Hausfrau*

Schweizers Hausaltungskurse , Biel, 1927. First Edition. 4to. Leather backed marbled boards, corners bumped. Very clean internally - a nice copy. 304pp **\$50**

89: Hofrat Ludwig Karpath: *Jedermann seine eigene Köchin : 222 auserlesene Kochrezepte mit Ratschlägen u. e. Betrachtung über Feinschmeckerei*

Knorr & Hirth, Munich, 1929. Light wear to blue cloth. 196pp organized with thumb tabs. **\$50**

90: Emma Quenzer: *Koch-und Haushaltungsbuch*

Ernst Reinhardt, Munich, 1930. 4to. Red cloth, splitting at joints but otherwise sound; good condition. Slight browning to leaves — an exhaustive cookbook. Undated ca. 1930 set in Fraktur with photos throughout. 556pp. **\$50**

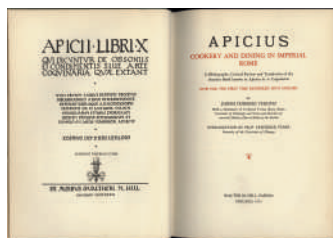
91: Luise Harrer: *Kochen und Backen nach Grundrezepten*

Verlag der Burgbücherei, Esslingen, 1935. Moderate wear and soiling to yellow cloth, foxing throughout; good overall. With a few handwritten recipes laid in. 136pp set in Fraktur. **\$25**



92: Apicius; Joseph Dommers Vehling (trans): *Apicius: Cookery and Dining in Imperial Rome.*

Walter M. Hill, Chicago, 1936. First Edition. 4to. Cloth backed boards, slight wear at corners. Number 223 of 530 copies. xxi, 301pp, limitation page at rear.



Finely printed first English edition of the major culinary text from the ancient world. Compiled in the first century A.D. it gives us our most comprehensive depiction of cuisine in ancient Rome. **\$350**



93: Bachmann, Walter (trans.): *Swiss Bakery and Confectionery*

Maclaren & Sons, London, 1949.4to. Slight sunning to jacket spine, otherwise fine in red cloth. Illustrated throughout, some in color. x, 288, xi-xlii, with blanks for notes at rear.

Finely illustrated throughout - scarce in the jacket. **\$150**

94: Ada Boni: *Il Talismano della Felicità*

Edizioni della Rivista, Rome, 1957. 4to. Original wraps, a bit browned and worn and coming detached, title browned, otherwise very good with just a bit of scattered foxing; good overall. 886pp



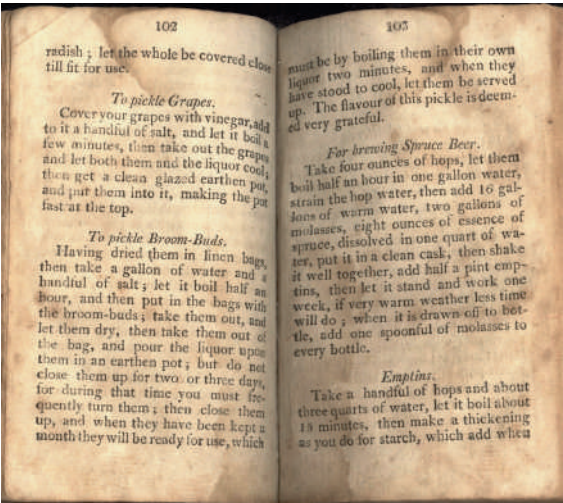
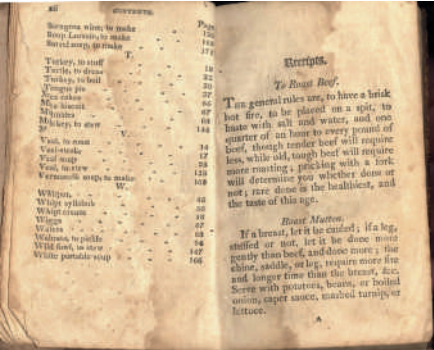
First published in 1929, and often cited as the first Italian cookbook aimed at housewives, *Il Talismano della Felicità* was enormously successful and influential - perhaps only second to Artusi in the development of 20th century Italian home cuisine. **\$100**

95 - Books from the Americas

95: An American Lady:
[New American Cookery, or
Female Companion]

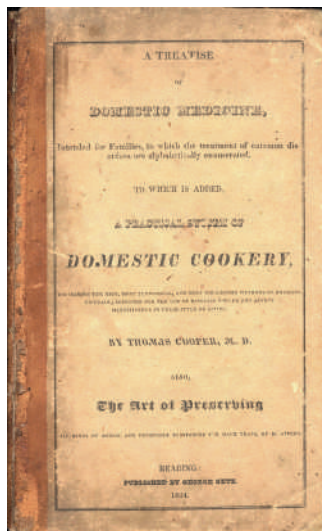
New York, 1805. First Edition. 12mo .
Contemporary calf, worn, lacking title, endpapers and 02-O5 (pages 171-178), dampstained, chipped page edges, long tear across 33/34. There were two imprints in New York, 1805, one printed by T.B. Jansen and one D.D. Smith, but otherwise identical. 180pp (missing pages as noted above); a somewhat unfortunate copy of a very rare book. Cagle 560, Bitting 581, Simon BG 1088, Lowenstein 36

Usually counted the second American Cookbook after Amelia Simmons, it is often referred to as the first NY cookbook. The first 94 pages are a reprint of Amelia Simmons, without alteration or mention. A subsequent section of cheesemaking is from The Farmer's Wife (1780) and a section on wine making as well as a large group of recipes at the end are cribbed from Susannah Carter's Frugal Housewife (though many of these recipes she herself cribbed from earlier sources like Jenks' Complete Cook).
\$950

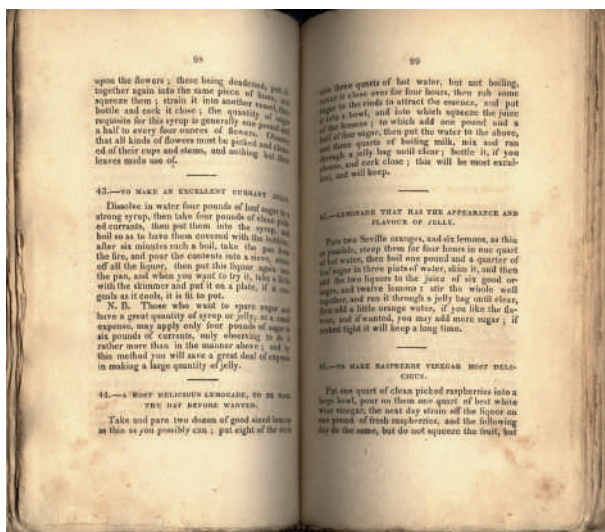


96: Thomas Cooper: *A Treatise of Domestic Medicine...To Which is Added a Practical System of Domestic Cookery*

George Getz, Reading, 1824. First Edition. 4to. Leather backed printed boards, leather dry and degraded but binding sound. Very clean internally and good overall — a book which is frequently quite browned because of the paper quality. (8), 128pp with 3 plates. Cagle 184, Lowenstein 97



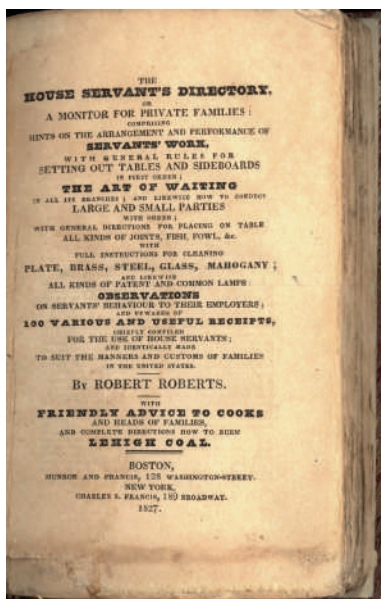
Cookery is page 24-end. An interesting collection of recipes by the Anglo-American polymath and friend of Jefferson. Carving, choosing fish, lots of sweets. A few ideas for love apples/tomatoes (which he alternates in usage). **\$600**



item 92

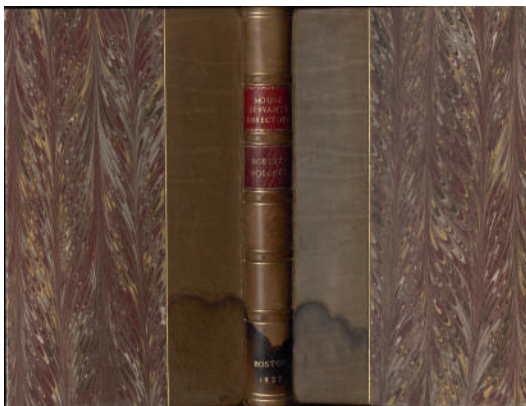
97: Robert Roberts: *The House Servant's Directory, or a Monitor for Private Families: Comprising Hints on the Arrangement and Performance of Servants' Work*

Monroe & Francis; Charles S. Francis, Boston & New York, 1827. Rebound in half calf over marbled boards, bottom portion of spine water stained — stain only to binding. Scattered mostly modest browning and foxing internally - pages untrimmed when bound so of somewhat mismatched length; a clean attractive copy overall. i-xiv, 15-180pp. Tipton-Martin 14, Cagle 647, Lowenstein 107



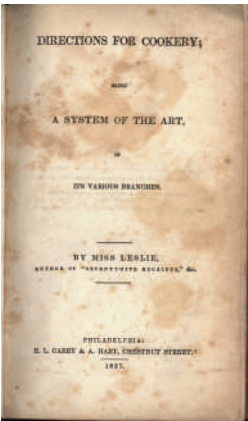
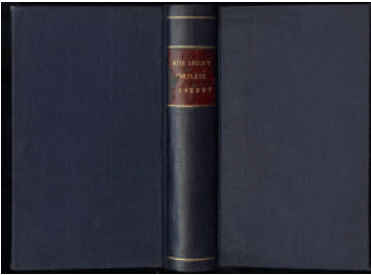
The first cookery book and, in fact, first trade book published by an African American, Roberts' work offers great detail on household management, all told in his patient, broadly knowledgeable voice. He includes over 100 receipts for things such as polishing, hair washing, bottle cement, clarifying beer, refining cider, a few for making lemonade, currant jelly, etc. but also a long section on meat selection, brawn, cod's head, etc. and going to the market. An immensely important work on a number of levels and rare in commerce.

\$16500

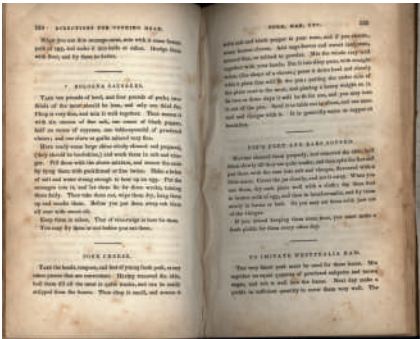
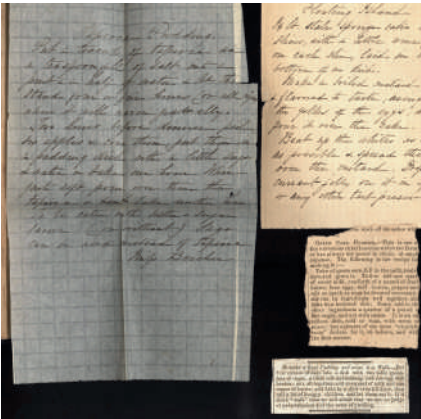


98: Miss Eliza Leslie: *Directions for Cookery; Being a System of the Art, in its Various Branches*

E.L. Carey, Philadelphia, 1837.
First Edition. Rebound in blue cloth with old spine label. Age toning, foxing, heavy in a few spots but still very good overall. A few handwritten recipes laid in. 450pp. Cagle 454, Lowenstein 206, Bitting 285



Miss Leslie's third cookbook after *Seventy-Five Receipts* (1828) and *Domestic French Cookery* (1832) and the one that made her name. It was the most popular American cookbook of the 19th century, an enormously influential and beloved book. Lemonade, orangeade, in good Philadelphia fashion there are six recipes for ice-cream, indian puddings, muffins, pound cakes and mush (she published an entire book of cornmeal recipes in 1847), lobster, election cake, etc etc – a terrific middle class American cookbook. **\$850**



99: Rivera, Mariano Galván (ed.): *Nuevo Cocinero Mexicano en Forma de Diccionario*

I. Cumplido, Mexico, 1845. First Edition. Contemporary leather, recornered, endpapers refreshed, elements of frontis hand colored, old signature to title. First few pages worn and stained in the margin, appendix with light water stain in the margin, a few plates a bit soiled at edges — quite clean otherwise. Not in Cagle, Bitting, Vicaire, etc. 960, 26, 6pp with 6 plates at rear.



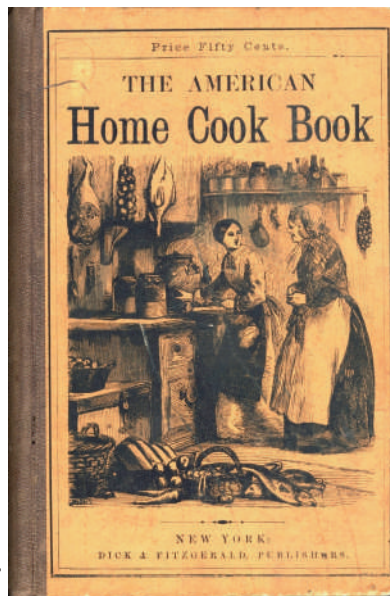
First edition in Dictionary form — the form reprinted in Paris and Mexico throughout the 19th century. The book was first printed in 1831 as *El Cocinero Mexicano*, the first printed Mexican cookbook. Here material has been added, and some continental pretensions appended (the title page mentions Careme and Beauvilliers). Later editions appeared without the two short appendices. A hugely important book, it defined middle class Mexican cuisine in the 19th century and into the 20th. Relatively common in later Paris printed editions, but not often seen in the original edition. **\$1500**



100: Mrs. E.A. Howland: *The New England Economical Housekeeper and Family Receipt Book*

S.A. Howland, Worcester, 1847. 8vo. Cloth backed printed boards, cover stained, spine worn and weakening. Scattered foxing and browning internally, old manuscript recipes to front endpapers and pasted recipes to rear; good overall. 108pp. Cagle 382, Lowenstein 382

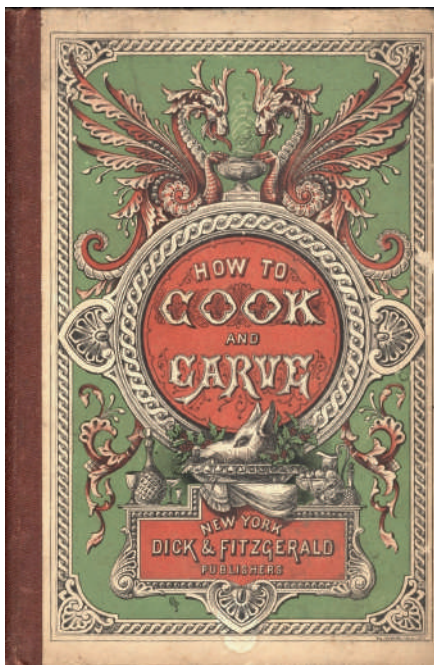
First published in 1844.
Wisconsin minced pie, Indian hasty pudding, calf's head and pluck - lots of puddings, breads, pies, cakes. **\$75**



101: *The American Home Cook Book, with Several Hundred Excellent Recipes*

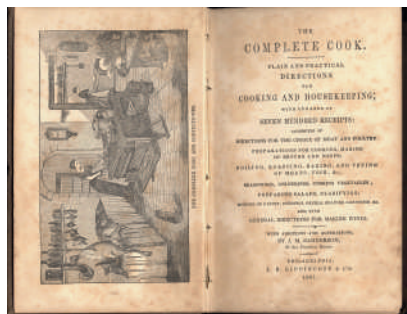
Dick & Fitzgerald, New York, 1854. 8vo. Cloth backed printed covers - faint edge wear, an unusually nice copy. 133p w/ 15 pages of ads at rear. Cagle 29, Bitting 515, Lowenstein 606

Dated 1854 but later — first edition 1854 published by Garrett. Well indexed, illustrated throughout. **\$150**



102: Sanderson, James; Parkinson, Eleanor: *The Complete Cook. Plain and Practical Directions for Cooking and Housekeeping* [with] *The Complete Confectioner*

J.B. Lippincott, Philadelphia, 1867. Publisher's cloth, wear at corners and spine ends, mostly light scattered foxing internally — heavier to title; very good overall. vi, 180; 154pp. Cagle 685 (earlier combined ed.), Lowenstein 452, Bitting 416 and 355 (for the separate editions)



The Complete Cook was first printed in 1843 and Parkinson's Complete Confectioner in 1844. **\$150**

103: S.T. Rorer: *Mrs. Rorer's Philadelphia Cook Book: A Manual for Home Economies*

Arnold and Company, Philadelphia, 1886. First Edition. Publisher's cloth - there was another edition published by Buchanan also dated 1886. Front joint cracked, slightly shaken, quite clean internally; good overall. Fragments of original jacket laid in along with two pieces of ephemera. frontis portrait. 581pp with ads at rear. Bitting 405



Mrs. Rorer was a director at the Pennsylvania Chautauqua School of Domestic Science and author of a host of popular cookbooks — a sort of Fanny Farmer of Philadelphia. **\$150**

104: Susan Anna Brown: *Mrs. Gilpin's Frugalities: Remnant's and 200 Ways of Using Them*

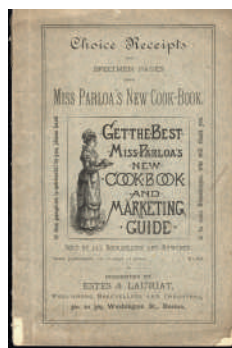


Charles Scribner's, New York, 1883. First Edition. Cloth backed printed boards, light wear at corners, foxing to endpapers, very light scattered foxing otherwise, a few pages with a touch of bio-predation to bottom margin, quite clean internally overall. Jacket chipped with loss all along top edge and spine, but still largely intact and a very rare survival. Printed pastedowns, the rear with an advertisement. xvi, 102pp 2 pages of ads at rear. Biting 64

A charmingly designed wide format cookbook — aimed at making use of leftovers, though the format suggests a children's book. **\$750**

105: Miss Parloa: *Choice Receipts and Specimen Pages from Miss Parloa's New Cook-Book*

Estes & Lauriat, Boston, 1881. Original illustrated wrappers, chipped at corners with a bit of loss. A promotional booklet for Miss Parloa's new book — filled with advertisements for Halford Table Sauce, Packer's Ice Cream Freezers, Johnston's Fluid Beef, etc. Not in Cagle or Biting **\$100**





106: *The Great Rock Island Cook Book*

J.M.W. Jones, Chicago, 1883. First Edition. Original printed wrappers, rear cover with a dinner scene with the entrees linked together like a railroad. 540 recipes with ads sprinkled throughout. iv, (2), 188, (4)pp. Not in Bitting, Cagle, Lowenstein.

Dedicated to the Women of America by the Rock Island & Pacific Railway. "Many famous cooks and caterers" contributed recipes, but only a few attributed. An impressive collection of pithy recipes for mutton, ice cream, pickles, pies, mock turtle soup, etc. Just four copies in OCLC, three with an 1884 date and slightly different pagination. **\$750**

107: Mrs. Sarah Rorer: *Colonial Recipes*

Arnold and Company, Philadelphia, 1894. 12mo . Previous owner's inscription in ink, neat. Green cloth, soiled, ink marks to cover, slightly shaken, a few pages loose but otherwise very good internally. 32pp, Bitting 406. **\$100**

108: *The Housekeepers Friend*

Stuart, Lyall & Co., Haverhill, 1886.
Promotional booklet with some recipes,
home economics tips, and a great many
ads, many for Burnett's (Cocoaine, etc.)
products. Chromo lithographed covers,
chipped, coming loose at spine, very good
internally. 94 unnumbered pages. **\$100**



109: Sarah Rorer: *Recipes used in Illinois Corn Exhibit Model Kitchen, Woman's Building, Columbian Exposition, Chicago, 1893*

George Buchanan, Philadelphia, 1893.
16pp booklet from the exhibition — a
few light stains. 10 copies in OCLC. Not
in Bittig. **\$50**

110: *Scranton Stove Works Catalogue of Dockash Ranges, Cook Stoves, Parlor Stoves, Heating Stoves*

Scranton Stove Works, Scranton, 1896. Original red cloth,
wear at edges, slight moisture damage at edges, lacking
page 7-8, another page loose and worn at edge, a few
pages with tears,
one missing
bottom margin and
text but no image
loss. Filled with
engravings of
stoves. 160pp
\$200



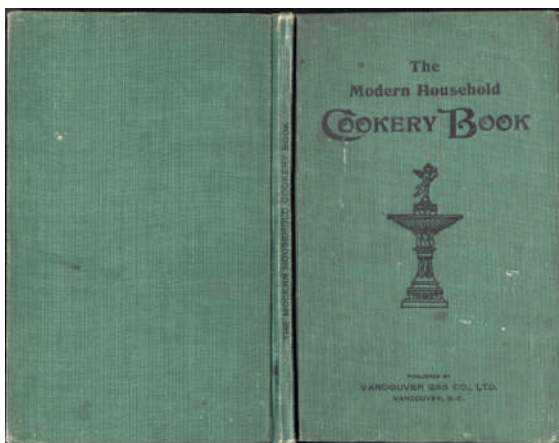
111: Mrs. Lincoln: *Frosty Fancies*

White Mountain Freezer Co., Nashua, NH, 1898. 16pp in wraps, directions and recipes for ice creams - Neapolitan, Philadelphia, pineapple etc.. A few light stains. **\$50**



112: *The Modern Household Cookery Book*

Vancouver Gas. Co., Vancouver, 1909. First Edition. Publisher's green cloth, mild soiling and wear. Inner joints slightly cracked but quite sound overall - pen note to one recipe in index, otherwise clean internally. 172pp. undated ca. 1909 (reviewed in a Feb 1910 edition of Progressive Age Magazine). Just 8 copies in OCLC, 2 in the U.S.



An interesting cookbook published by the Vancouver Gas Company — it is mostly British recipes (including a selection of Indian influenced dishes - Indian pickle, chutney, kedgeree, curried sardines, potato curry) but has sections on vegetarian cookery and Chinese cookery. The earliest U.S. cookbook with Chinese recipes is 1911 making this the first known North American cookbook to include Chinese cookery and "The Celebrated Chinese Chop Suey" (an early iteration with chicken liver, gizzard, and vegetables). **\$600**

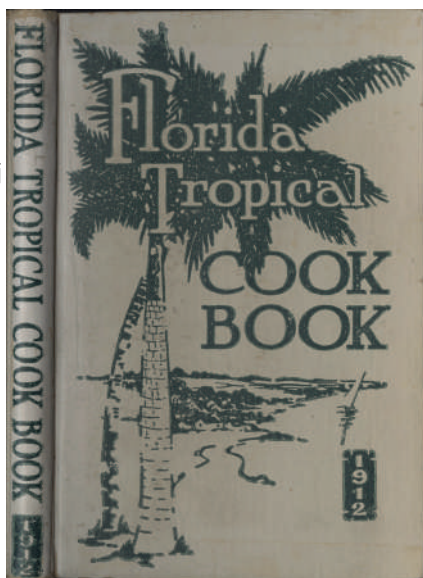
113: St. John's Protestant Episcopal Church (Dubuque, Iowa). Choir Guild.: *Tried and True Recipes*

The Labor Leader, Dubuque, 1910. Second Edition. Printed wrappers, spine a little worn. Revised second edition, first was 1903 — undated but a 1910 130th anniversary Baker's Chocolate ad is in the preliminaries. (12), 188, (12)pp. Just one copy of the 158 page first edition in OCLC, none of the second. Cook 81 for (the 1st ed.) **\$125**

114 *The Florida Tropical Cook Book*

Aid Society of the First Presbyterian Church Miami, Florida, Miami, 1912. First Edition. Original printed cloth, a few light stains to coversd, light scattered browning internally, one recipe with penned date; very good. 224pp (ad pages at front and rear paginated). Cook 51.

The first Miami cookbook and a very early Florida cookbook: pork cake Florida arrowroot cream (banned in 1925), roly-poly (guava dumplings), green mango pie, avocado ice cream, paw paw salad, crawfish salad, Mother McKinley's receipt for Johnnycake, royal Poincianna "beans" (with whiskey), Miami sandwich, potted kingfish, barbecued ham with bananas, okra, fried tomatoes, sweet potatoes in Georgia fashion, sweet potato pone, grits. An interesting mix of southern and tropical recipes — many recipes attributed. **\$550**



115: Refrigerating and Ice Making Machinery: The DeKalb Ice Making and Refrigerating Machine Catalog no. 724

The Creamery Package Mfg. Company, Chicago, 1914.
Original wraps, edge with a few small tears and some loss, water stain in gutter. 36pp illustrated throughout. **\$60**

116: L.L. McLaren: *Pan-Pacific Cook Book*

Blair-Murdock, San Francisco, 1915. First Edition. Near Fine Condition. Decorative boards cloth backed — a bit of wear at corners. The official cookbook from the Panama Pacific International Exposition. 170pp

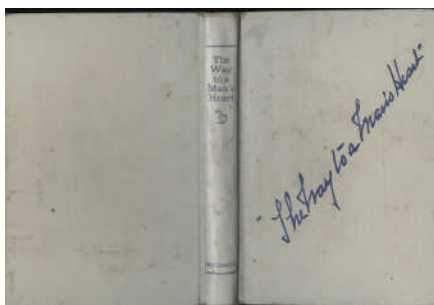


Many European recipes, but an array of Mexican and South and Central American choices as well. **\$25**

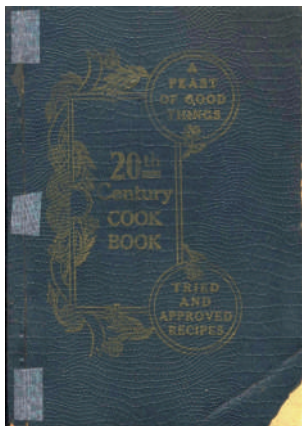
117: Clara Michell: *The "Original Book" of Choice Recipes: "The Way to a Man's Heart"*

Smith-Brooks, Denver, 1915. Third Edition. Wear at edges of printed cloth, inscribed by author and dated 1917. Inner joint a bit weak, slightly shaken. light dampstain to bottom edge; good. 240pp

First published in 1897 — chafing dishes, an interesting section on tropical cooking (ice cream, heart of the cocoanut tree salad, bamboo shoot salad, curry, shrimps and condiments). **\$125**



118: *Twentieth Century Cook Book: A Feast of Good Things: A Careful Compilation of Tried and Approved Recipes*

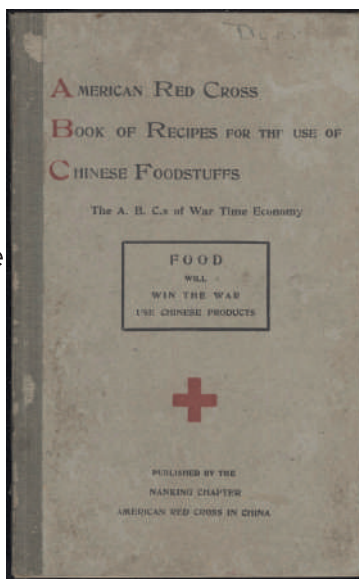


Women's Home Missionary Society, Greensboro, NC, 1916. Later Edition. Original card covers, front hinge reinforced with tape, corner torn, slight foxing and browning; good. 160pp. First published in Indiana in 1905, it was published in Pennsylvania, Ohio, Kansas and NC over the next 11 years. Cook 233, 75 (Pennsylvania and Indiana eds) **\$35**

119: *American Red Cross Book of Recipes for the use of Chinese Foodstuffs*

Nanking Chapter, American Red Cross in China, Shanghai, 1918. First Edition. Printed plain boards, cloth backed. Modest wear, old name to top corners, rubbing to spine, pencil check marks beside some recipes. (xii), 138, (16)pp.

An expanded edition was published in 1924 as The Nanking cook book — both written by American women to teach the use of "Native products". Mostly Western recipes, but an eight page section of Chinese recipes "donated by Chinese ladies of Nanking": Giblets with deo fu, chicken congee, chop suey, etc. **\$600**



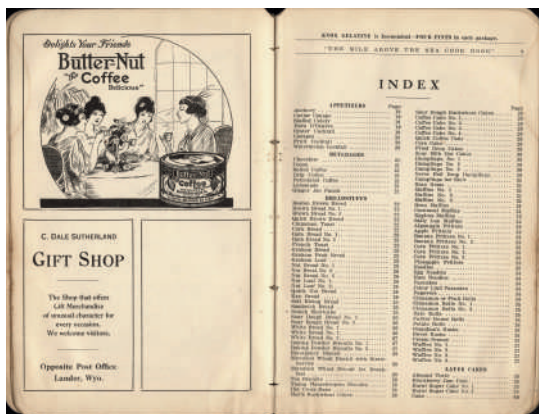
120: *El Placer de la Niñez : colección de monólogos en la cocina*



Antonio Vanegas Arroyo, Mexico, 1918. 12mo. Eight page booklet with a kitchen dialog undated ca. 1918. Cover illustration of a kitchen by José Guadalupe Posada. Imperfect impression in spots making it hard to read here and there. Two small wormholes near the edge. **\$50**

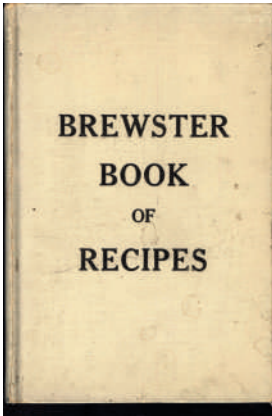
121: Ladies's Guild, Trinity Parish Lander, Wyoming: *The Mile-Above-the Sea-Cook-Book Containing Many New, Selected and Appetizing Recipes*

Burkley Printing Company, Omaha Neb, 1920. First Edition. Wear to original cloth, a bit shaken, light dampstain to outer right margin, scattered browning; good. 201pp 3 pages of ads at end, front ads paginated.



Good copy of a scarce early Wyoming cookbook - just 2 copies in OCLC. English monkey, Mexican toast, grandma's rusks, gingerbread, corn flake macaroons, candy, canning, five thousand island and two russian dressings, etc. **\$125**

122: Woman's Association of Brewster Congregational Church: *Brewster Book of Recipes*



Brewster Congregational Church, Detroit, 1921. Second Edition. Light wear to coated cloth. 193 (3)pp.

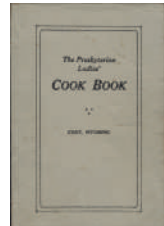
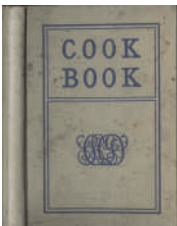
A profusion of johnny cakes, snikkerdoodles, marshmallow dessert, ice-box cake, french fried onions, macaroni and cheese, chicken chop suey, chili con carne etc. **\$50**

123: McKinney, Emma and William: *Aunt Caroline's Dixieland Recipes*

Laird & Lee, Chicago, 1922. First Edition. Original decorative cloth, browning to pasted down title, corners worn, scattered minor browning internally; an attractive copy. 148pp but interleaved with paginated blanks for additions — just a couple used. Tipton-Martin 37



"The book represents a good example of culinary segregation" says Tipton-Martin, "The format telegraphs a confusing, up-and-coming publishing practice in which the authors lavish a wise black cook with praise...while denigrating her with words or pictures". **\$200**



124: *Glens Falls Cookery Book*

The Glens Falls Post-Star, Glens Falls, NY, 1923. Fifth Edition. Wear at corners, some soiling to coated cloth, light browning internally. 325, (17)pp. Ads and table of contents at rear. Interleaved with paginated blanks. Errata pasted at rear.

First edition listed as 1880 (no copies located, Cook notes a 1913 and OCLC has one copy dated 1896 with 103pp, and one 1906). Just ten copies of any edition in OCLC, three of the 1923. Creamed spaghetti, mexican rice and beans, pati de foie gras sandwiches, mock angel cake and a section of Knox gelatine recipes (perfection salad, nut frappe). **\$50**

125: *Rawlins Reliable Recipes*

Ladies' Aid Society of the First Methodist Episcopal Church, Rawlins, WY, 1924. Original wraps, modest wear, a few tiny tears at edges; good. 91, (10 blanks), vii

Second edition, first published 1913 — one copy in OCLC. Three blanks at rear used for recipes in pencil. Parker House Rolls, Scotch oat cake, mitigood sandwiches, croquettes, scrapple, Phillipino beef, Welch rarebit. **\$75**

126: *Cook Book Compiled by the Members of the Catholic Study Club of Detroit*

Detroit, 1925. First Edition. Some soiling to coated cloth, bright internally, one blank page with a recipe note. 157pp. Three copies in OCLC

Mock duck, curried lamb, pork cake, devil's food, crab meat cocktail. **\$50**

127 Recipes Compiled by The Ladies' Aid Society of the First Presbyterian Church Cody, Wyoming (The Presbyterian Ladies' Cook Book)

Sigourney Review Print, Sigourney, IA, 1925. Cloth backed paper covers, coming a little loose, rear cover a bit floppy, scattered minor browning, old name to title. 120pp with 6 pages of blanks (all used for recipes, two pasted that appear to be later) and a 4pp index.

One copy in OCLC — added handwritten recipes for ritz cracker pie (ritz crackers debuted 1934, the pie shortly thereafter) and chocolate mayonnaise cake. English plum pudding (among others), nice section of catsups and pickles, charlotte russe, banana ice, mock duck. **\$75**

128: La Cocinera Poblana o el Libro de Las Familias

Herrero Hermanos, Mexico, 1926. Tenth Edition. Original decorative cloth, well worn, hinges cracked, marginal wear, pages browned, light dampstains — still sound and about good overall. Not in Cagle, Bitting, Vicaire, etc. 428pp.

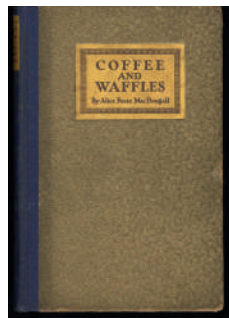
Features a range of cuisine including a justly famous array of tamales (including the Diana Kennedy favorite flor de calabaza).



La Cocinera Poblana's sensible mix of national and European cuisine was widely popular and the cookbook, originally published in 1877, was reprinted until at least 1929. **\$150**

129: Alice Foote MacDougall: *Coffee and Waffles*

Doubleday, New York, 1927. Cloth backed decorative boards, modest edge wear, contemporary gift inscription on endpaper. First edition was 1926. 131pp.



Recipes and anecdotes from the early New York restaurateur — her first restaurant was The Little Coffee Shop in Grand Central Station serving waffles and coffee. **\$25**

130: *Cook Book Compiled by the Mayflower Guild of the First Congregational Church Kalamazoo, Mich*

Dalm Printing, Kalamazoo, MI, 1930. First Edition. Previous owner's signature in ink. Discoloration to front cover, otherwise vg. 222pp, ads.

Children's food, gingerbread, doughnuts, meat substitutes, party menus. **\$25**



131: *El Cocinero Práctico Chileno*

Imprenta Gutenberg, Santiago, 1930. First Edition. Binding worn, spine crudely taped. Pages uniformly browned but otherwise clean and sound internally; fair but a good reference or binding copy. Undated ca. 1930? Old bookstore stamp

to title. 210pp. No copies in OCLC.

Zorzaes, torcazas, caldillos, many Spanish dishes, seafood, puddings, etc. **\$100**

132: Anderson Fredericks: *100 Cocktails: How to Make Them and What to Eat with Them*

Haldeman-Julius Publications, Girard, Kansas, 1931. First Edition. 16mo. Original wraps, browned and a bit delicate, front cover detached but present, chipping with a bit of loss at corner of front and rear but no loss of text. 32pp, undated ca. 1931

\$200

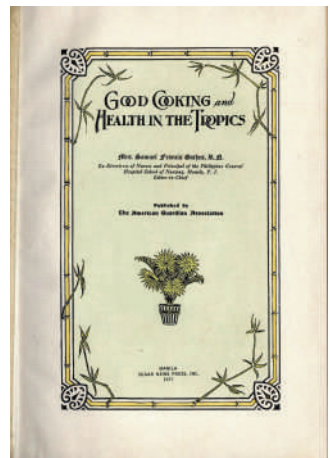
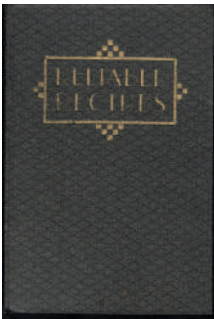


133: *Detroit Times Cook Book: A Book of Practical Recipes for the Housewife*

Detroit Times, Detroit, 1934. Light wear at edges, slight soiling to covers, very clean internally. 309pp **\$25**

134: *Reliable Recipes*

Whatcom County Orthopedic Association, 1935. First Edition. Light wear to covers, scattered minor foxing, small marginal tears to a few pages. 80pp in two columns. Recipes from residents, local ads throughout. Just 1 copy in OCLC. **\$50**



135: Mrs Samuel Francis Gaches: *Good Cooking and Health in the Tropics*

Sugar News Press, Manila, 1937. Second Edition. Half leather over decorative paper, rubbing to paper boards, bright internally, hinge slightly cracked at page 12, but binding very sound. Illustrated throughout with photos and line drawings, 2 color plates and 3 portraits tipped in. 395pp

An interesting cookbook first published in 1922. Has a section on local fruits, some local recipes and many Indian dishes mixed in, Spanish dishes, hot tamales (with coconut, hard boiled eggs, cayenne, peanuts), hawaiian recipes, buying fish in Manila, household tips — all contributed by Americans abroad. \$125

136: María Victoria Sánchez: *La Cocina Para Todos!! Algunos Consejos de Uso Constante en Guatemala*

Sánchez & de Guise, Guatemala, 1940. 16mo. Original wraps, small tear to upper corner, otherwise very good; 7th edition. 72pp



Drinks, desserts, main courses — Sánchez wrote a number of cookbooks published by Sánchez & de Guise, all rare. No copies of this one in OCLC. \$100 [below, items 137, 138, 140]



137: Josefina Velázquez de León: *Los 30 Menus*

Academia de Cocina y Repostería Velázquez de León,
Mexico, 1945. Sixth Edition. Wrappers worn and chipped,
bound into green cloth. 139, (21)pp **\$100**

138: Josefina Velázquez de León: *Selecciones Culinarias: Postres Antiguos Mexicanos*

Academia de Cocina y Repostería Velázquez de León,
Mexico, 1947. First Edition. Original printed wrappers, a bit
of soiling. 83pp.

A wide array of recipes from the Colonial period. **\$75**

139: Collection of promotional cookbooks and advertising ephemera

22 pieces from the 1940s to ca. 1980.
Mostly promotional cookbooks from
Excelsior, Royal, Glasbake, Potrero
(nice group of drink recipes) etc. and a
few pieces of ephemera. 32mo to 8vo
in size, one page to 160pp in length.
\$200





140: Josefina Velázquez de León: *Pasteles Artísticos: Recetas de Pasteles Artisticamente Decorados*

Academia de Cocina y Repostería Velázquez de León, Mexico, 1949. First Edition. Publisher's blue cloth, light wear at edges, mild browning internally, a few page corners chipped. With in text illustrations and 50 tipped in color plates with 122 figures of cakes and decorations. Portrait of the author in sepia. 264pp. 4 copies in OCLC.

Largely concentrated on cakes for various holidays and feasts — charming color plates. **\$200**

141: *Especialidades de la Academia Velázquez de León*

Academia de Cocina y Repostería Velázquez de León, Mexico, 1950. First Edition. Undated ca. 1950. Light browning to original wraps; very good. 47pp. **\$75**

142: Josefina Velázquez de León: *El Tesoro de la Cocina: Platos de Verduras*

Academia de Cocina y Repostería
Velázquez de León, Mexico, 1950.
Second Edition. Faint scattered
browning, undated ca. 1950s. 30pp
with 4 pages of illustrations; wraps.
\$50



143: Josefina Velázquez de León: *Cocktails : Selección de recetas de cocktails, de vinos, de mariscos y de frutas*

Academia de Cocina y Repostería
Velázquez de León, Mexico, 1950.
Second Edition. Light wear to wraps,
modest browning throughout,
separating at spine; good. 94pp, 4pp of
plates.



179 recipes: whiskey sour, syllabubs,
cocktain piñata, cocktail zizi, daiquiri, etc. **\$100**

144: Pair of Conquistador Recipe Books: *Recetario 3 & 6*



Mexico, 1950. First
Edition. Binding:
Softcover. Pair of
recipe books in
original colored wraps.
133pp plus index and
117 plus index; 12mo.
Fish, soups, desserts,
salsas, eggs etc. **\$40**

145: Josefina Velázquez de León: *Los 365 Menus del Año...Obra Dividida en 12 Folletos*

Academia de Cocina y Repostería Velázquez de León, Mexico, 1952. First Edition. 12 volumes in original printed wrappers, modest wear, some age toning to pages, a few mostly minor stains; all very good or better. Scarce complete set of monthly menus and recipes. **\$750**



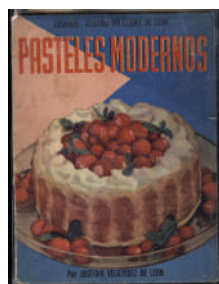
146: Ramona Valdes: *Cocina Práctica: Pastelería, Repostería, Salchichonería, Helados*

Ediciones Botas, Mexico, 1953. Third Edition. Original decorative wraps, light browning and chipping at edges. Pencil marks to rear endpapers. 507pp **\$35**



147: Josefina Velázquez de León: *Pasteles Modernos*

Academia de Cocina y Repostería Velázquez de León, Mexico, 1956. Second Edition. Illustrated wrappers, some discoloration; Illustrated with photos and drawings. 42pp **\$50**



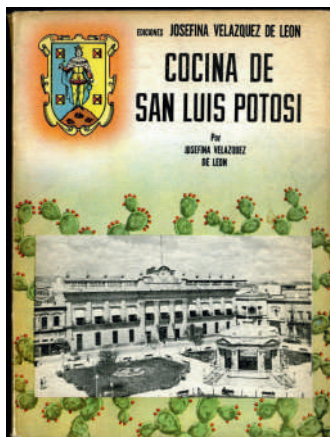
148: Josefina Velázquez de León: *Fiesta de los 100 Libros*

Academia de Cocina y Repostería Velázquez de León, Mexico, 1956. First Edition. Light wear to original wraps, browning and slight chipping at edges. A selection and celebration of the first 100 books published by the Academia. 31pp, undated ca. 1956
\$65



149: Josefina Velázquez de León: *Cocina de San Luis Potosí*

Academia de Cocina y Repostería Velázquez de León, Mexico, 1957. First Edition. Printed card covers — light wear at edges, mild browning to pages, title penned to spine. 136pp



155 recipes including cabuches, Enchiladas Potosinas, and a nice group of atoles. **\$125**

150: Josefina Velázquez de León: *Cocina y Repostería Navideña*

Academia de Cocina y Repostería Velázquez de León, Mexico, 1958. Second Edition. Undated ca. late 1950s. Original wraps bound into hard covers — light soiling to wraps, a few minor stains, otherwise unmarked. 34, (2)pp.



A selection of Christmas recipes: rare, no copies in OCLC. **\$125**

151: Josefina Velázquez de León: *Pan Estilo Chino*

Academia de Cocina y Repostería Velázquez de León, Mexico, 1959. Fourth Edition. Undated, ca 1959, original wraps, light wear. 48pp.

In Mexico in the 1930s Chinese cafés sprung up serving coffee and inexpensive family cuisine. The item they became most associated with was a sweet roll (served with coffee) that became known as "pan estilo Chino" — this cookbook has recipes for a variety of items associated with these cafés. **\$60**



152: Josefina Velázquez de León: *Fiestas para Niños*

Academia de Cocina y Repostería Velázquez de León,



Mexico, 1959. First Edition. Bound into brown cloth boards, wraps retained, trimmed slightly, rear wrap with a small tear and loss. 8 color plates including a fairly terrifying fruit clown. 118pp plus index. Undated ca. 1959 **\$100**



153: Francis Rancich: *Aprenda a Cocinar*

Venecia, Mexico, 1959. First Edition. Original gray cloth, light wear, some foxing to endpapers, slightly shaken. Print run of 7000. 4 copies in OCLC. 450pp. Illustrated with in text illustration throughout.



Intended for Spanish speaking help of English households - it is comprehensive and considerably more basic than similar cookbooks (evidently aimed at domestic workers with limited cooking fluency). Intro in English for "American Housewives", the rest of the book (save dish titles) in Spanish. Menus and a glossary at rear. Mostly American recipes with on chapter of Mexican dishes and a few others here and there. **\$75**

154: Josefina Velázquez de León: *Colección de Aniversario Gelatinas (Jaletinas)*

Undated ca. 1960, pink illustrated wraps, tear at one edge of cover; good. 15pp \$35



155: Josefina Velázquez de León: *100 Recetas de Cocina Sencilla*

Ediciones Josefina Velázquez de León, Mexico, 1962. Fourth Edition. Plain printed wraps, a few stains, wear at edges; good. 58pp plus index

Ropa vieja, hamburgers, taquitos etc. **\$45**

156: Concepcion Gandia de Fernandez: *Cocina Mexicana*

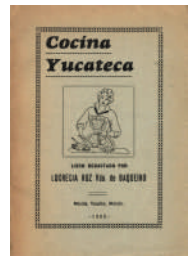
Editorial Divulgacion, Mexico, 1963. First Edition. Decorative wraps, light wear and browning. 143pp

Interesting preliminary remarks on ancient Mexican food (from Bernarino de Sahagun), the national bread, maiz, nutrition. **\$25**



157: Lecrecia Ruz Vda. de Baquero: *Cocina Yucateca*

Manlio, Mérida, 1965. Sixth edition. Printed wrappers, light chipping and browning at edges. A nice collection of classic Yucatan dishes. 129pp, index. **\$50**



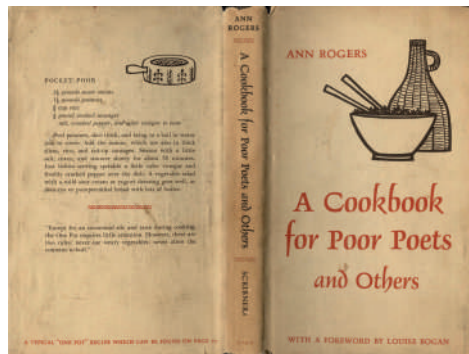
158: Ann Rogers: *A Cookbook for Poor Poets and Others*

Scribner, New York, 1966. First Edition. Light wear to book, jacket chipped at edges with a few very short tears and a bit of loss - still about very good; old bookseller label to rear pastedown. Inscribed "'Vic — the chicken (p. 117) is just as good (better perhaps) with the gin in the COOK — & LOTS of rice on the side — still my favorite art director.

Yours, Ann Rogers."

179pp

A charmingly chatty cookbook for people with more taste and energy than money. In the California cookery tradition of MFK Fisher (How to Cook a Wolf was clearly an influence). **\$200**



159: Josefina Velázquez de León:
Cocina para Enfermos

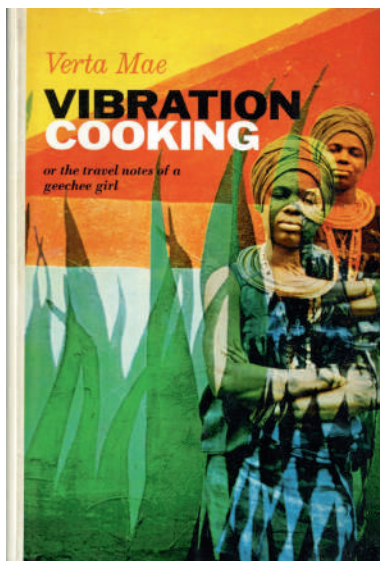
Academia de Cocina y Repostería
Velázquez de León, Mexico, 1968. First
Edition. Title penned to spine, very light
wear and browning; very good. 218pp.
\$75



160: Verta Mae: *Vibration Cooking: or, The Travel Notes of a Geechee Girl*

Doubleday, New York, 1970. First Edition. Slate cloth, a bit
of rubbing and discoloration at edges, slight wear to
unclipped jacket; very good. 190pp

A vital work on Gullah cuisine and culture (that also includes
much of interest in Verta Mae's unique
Gullah/Philadelphia/Paris/NY food life) — the uniquely rich
low country South Carolina and Georgia culture more
closely related to West Indian than African-American. It
evolved from the remoteness of
the mostly West African slave
population. One of the first
books to introduce Americans
to Gullah-Geechee food, it was
enormously influential and
continues to ripple through
Southern cuisine as it is
(belatedly) embraced. Frogs,
codfish with green sauce,
escaviach Jamaica style, Frank
Smart's cold hot smoked
tongue, gator tails, smothered
rabbit, hoe cake, etc. **\$250**



161: Alfonso N. Aued: *Cocina Libanesa*

Casa Velux, Mexico, 1971. Plain wraps, light browning and wear, old bookseller stamp to cover. Second edition of 2000 copies, none in OCLC. 318pp

The influence of Lebanese immigrants on Mexican food is profound — a nice, broad collection of recipes. **\$50**

162: Josefina Velázquez de León: *Repostería Casera*

Academia de Cocina y Repostería Velázquez de León, Mexico, 1978. Sixth Edition. Original wraps bound into boards. 62 (2)pp. **\$45**



163: Libby Hamon: *A Miniature Candy Cookbook*



Whippoorwill, Frankfort, KY, 1981. First Edition. Miniature in drab paper covered boards. 26pp, illustrated, #36 of 100 copies. Peanut brittle, fondant, fudge, etc. **\$50**





Works regularly consulted:

Axford. *English Language Cookbooks, 1600-1973*. Detroit, 1976.

Bitting: *Gastronomic Bibliography*. London, 1981.

Cagle. *A Matter of Taste*. New Castle, 1999.

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Davidson et al. *Petits Propos Culinaires*. London, 1979-

Davidson, Alan. *The Oxford Companion to Food*. Oxford, 2006.

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Sabin. *Dictionary of Books Relating to America*. Mansfield Centre, 2002.

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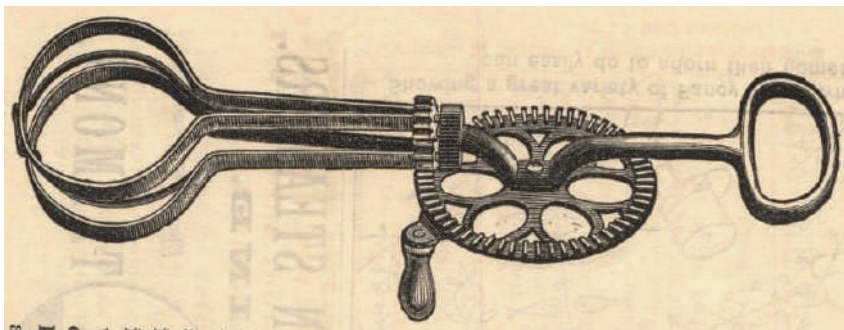
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