

APERITAL
 CAMPARI ...
 VERMOUTH S
 MARTINI
 TEQUILA SAUZA
 TEQUILA SAUZA
 TEQUILA CENTE
 MEZCAL DEL G
 MEZCAL SAN
 SANGRITA DE
 VINO TINTO 1/2
 OPORTO O JEF
 SANGRIA
 "TOM COLLINS
 GINEBRA O VC

RON "NEGRITA
 BACARDI, CAS

COGNAC REM
 COGNAC MAR
 MEDAILLON O
 BOBADILLA 10
 BOBADILLA 10
 "FELIPE II" ..
 PRESIDENTE ..
 SAN MARCOS
 DON PEDRO ..
 OSORNE

Sopa decebolla
 Gorscht (sopa fria)
 Ceviche

PAZZO Catalog 5

Col rellena a la Hungara
 Salchicha Schublin con chucru
 Albondigon al horno
 Asado de res rindsbraten
 Roast beef a la Inglesa (frio)
 Callos a la adrialeña
 Chembarete de ternera (owo-buco)
 Filete de pescado al gusto
 Escalopa a la Napolitana
 Fiesta Mexicana
 Pato al horno con col morada
 Camerones a la plancha

POLLO EMPANIZADO

CONSOME

MANCHA

MAN

SESOS

REBOZADO

ESTOFADO DE

POSTRES

ARROZ EN LECHE

NATILLAS DE LECHE

GELATINA DE MANGO

PASTEL SILVAIN

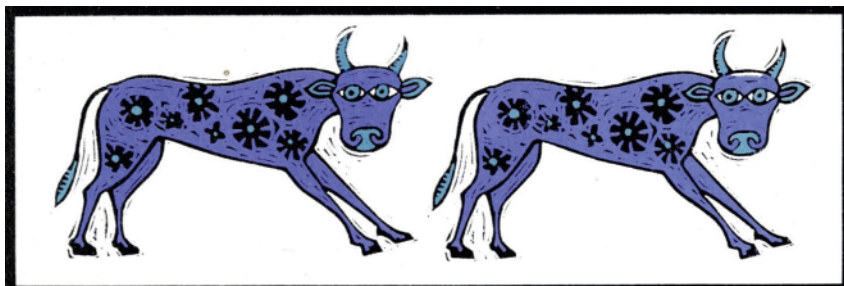
PAPAYA NATURAL

CHONGOS ZAMORANOS

HELADOS

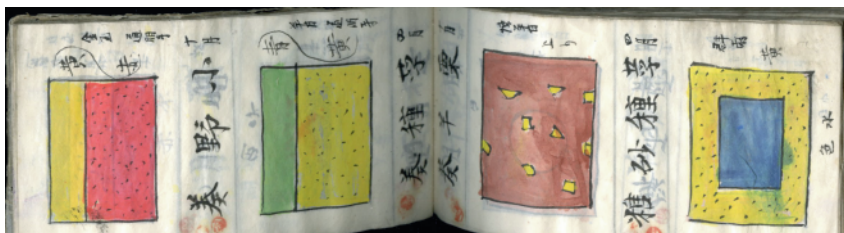
EN LA NOCHE POZOLE Y

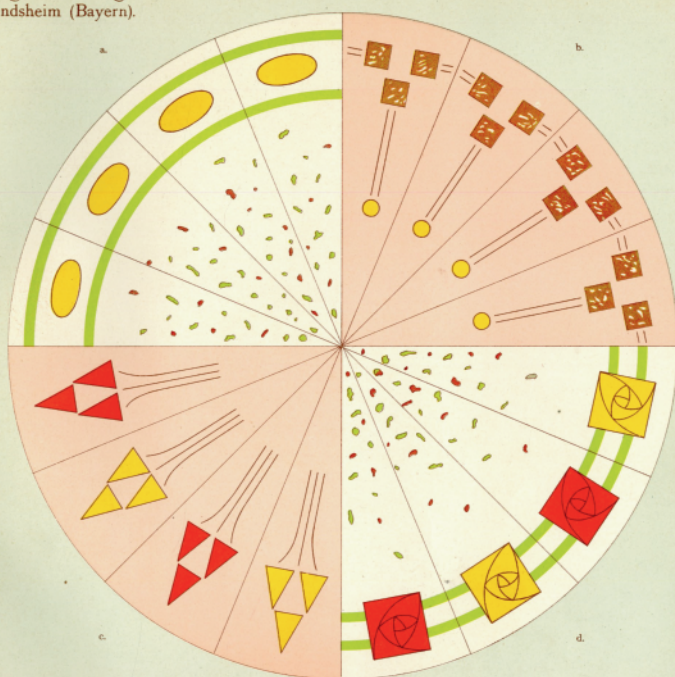
MELON CON HELADO...



Rimpinzato
Pazzo Cookery

Catalogo cinque!
(Catalog Five)





a. und d. Mattgrüne Marzipanstreifen, Rosen von weißem Marzipan. Vorzeichnung mit Spritzschokolade, ausgefüllt mit bunter Marmelade. Mit Pistazien und Mandeln bestreut.
b. und c. Vorzeichnung mit Spritzschokolade, mit bunter Marmelade ausgefüllt. Croquantstücken.

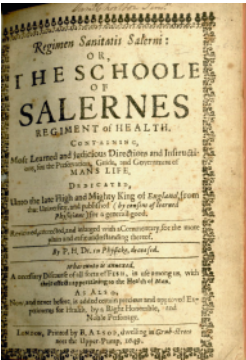
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Books may be ordered by email to tom@pazzobooks.com, or phone at 617-323-2919. As soon as the catalog is distributed the books will also be available at pazzobooks.com (but at no other websites for some time).

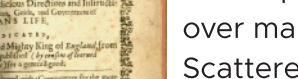
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England



1: *Regimen Sanitatis Salerni* or the Schoole of Salernes Regiment of Health

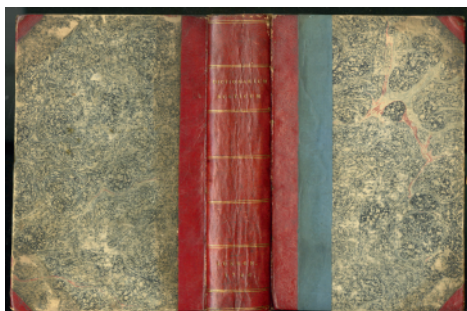


REGIMENT OF HEALTH.
CONTAINING
Most Learned and Instructive Directions and Instructions
for the Preserving, Curing, and Lengthning of
MANS LIFE.
By ROBERT BOYLE.
Under the late High and Mighty King of England, from
his Majesty and published by a society of learned
Physicians, who are of the same opinion.
Printed by J. Streater, at the Sign of the Gun, in the Strand.
By T. H. D. in Physick, directed.
and under the direction of
a society of learned
Physicians, who are of the same opinion, in all things, on which
they are agreed, according to the best of their
power, for the
Use and more benefit, advancement, and improvement of
the people of Great Britain, by the Society of
Physicians, who are of the same opinion.
LONDON, Printed by J. Streater, dwelling in Great Street
near the Upper Pump, against
the Sign of the Gun, in the Strand.

Later enlarged edition of the famous School of Salerno precepts first published in English in 1528. A significant portion of the humoral medicine espoused by the school was dietary : "The Grape's sweet and new do...augment the rising of a man's yard" or "There is no fowls flesh better than a turtles or hens, nor more subtle: but they nourish not so much as the Partridge." and a nice verse to help you remember which medlars to eat: "Medlars do bring very much increase / And loosenesse in the belly makes to cease / The hardest Medlars therin you may use, / But yet to nourish: then the softest chuse/" **\$850**

2: *A Butler's Recipe Book* [1719]

Cambridge, 1935. Chipping to wrapper corners with a bit of loss, endpapers browned, slight browning internally, but otherwise fine. xi, 45, 1pp. Prepared from Thomas Newington's notebook ca. 1719 — a collection of pickling recipes (French beans, walnuts), remedies (bee stings, the plague), dishes (furmety, marchpaine cakes, Scotch collops) and drinks (Elder wine, snayle water). **\$75**



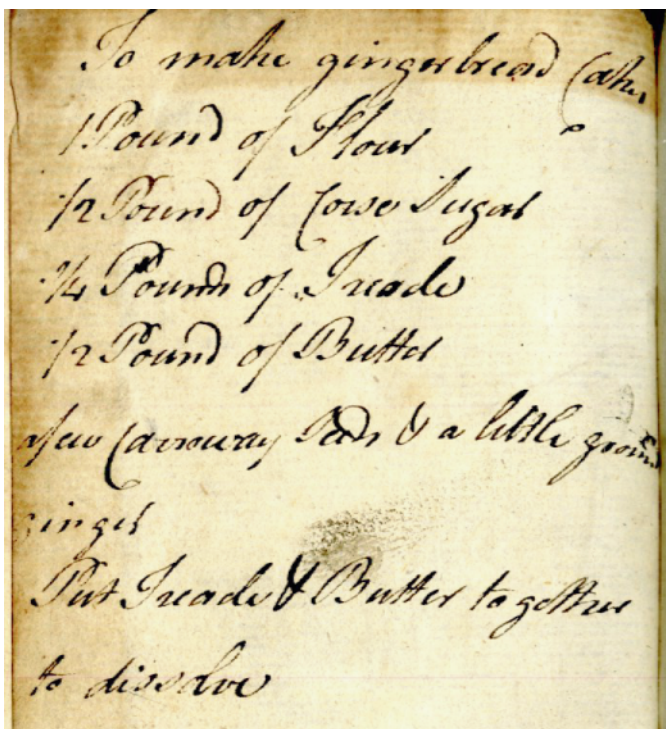
3: (John Worlidge or Nathaniel Bailey?):
Dictionarium Rusticum, Urbanicum & Botanicum: or, a Dictionary of Husbandry Gardening, Trade, Commerce, and All Sorts of Country-Affairs

J. Nicholson, London, 1726. Third Edition. Half red leather over marbled boards, marbled endpapers. In text illustrations and 2 plates, 1 folding. A wealth of information on livestock from belching in cattle to vvhezizing in horses, distilling, bees, home remedies, etc. Old Lawes Trust stamp to title, scattered foxing. **\$650**

4: Elizabeth Moxon: *English Housewifry Exemplified in Above Four Hundred and Fifty Receipts, Giving Directions in Most Parts of Cookery*

Griffith Wright, Leedes, 1764. Contemporary blind ruled calf, rebacked, new endpapers, scattered browning, fading, small tears in the gutter to a few pages in the appendix, wear to a few page edges; very good overall. 203, (1), 25, (1), (22)pp. Contemporary recipes for "a gentle vomit" to front endpaper and "gingerbread cake" to rear. 12mo; 9th ed.

First published in Leeds around 1741, it was hugely successful and continued to be published into the 19th century making it the rare provincial cookbook to achieve wide success in London. The separately paginated supplement appears here for the second time, first appearing in the 1758 edition. Mock venison, transparent tarts, French bread. Cagle 888-892 (other editions), Bitting 334, Simon 1074, Vicaire 612 (1780 ed,) **\$650**



5: John Thacker: *The Art of Cookery Containing Above Six Hundred and Fifty of the Most Approv'd Receipts*

I. Thompson and Company, Newcastle Upon Tyne, 1758. First Edition. Full plain calf, rebaked with new spine, new endpapers, first and last few pages worn, scattered foxing, stains and browning, heavy in spots but still very good overall. (16), 322, (32)pp. Bitting 458, Cagle 1019.



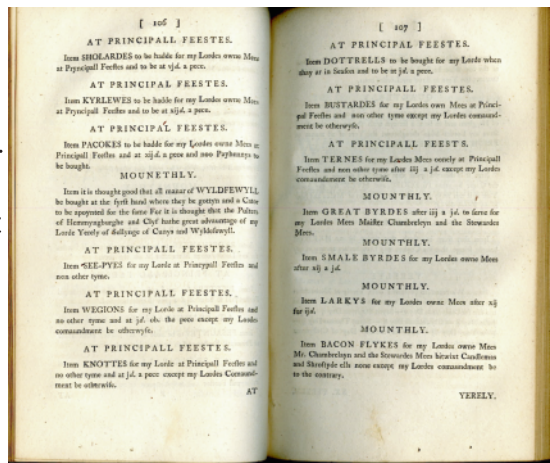
Thacker was cook to the Dean of Durham Cathedral and opened a cookery school in the city in 1742. Quite a few French influenced dishes — and all the recipes given in French and English. A few illustrations, including a design for a custard quite similar to those described by Robert May 100 years earlier. **\$1250**

6: (Percy, Thomas, ed.): *The Regulations and Establishment of the Household of Henry Algernon Percy [The Booke of Directions and Orders for Kepyng of My Lordes House Yerely]*

NP, London, 1768. First Edition. Contemporary gilt ruled calf, joints cracked, inner hinge weak but holding, lettering piece torn, surface scrapes, front endpaper almost loose, old provenance note to pastedown. Scattered very minor foxing — a very fresh copy internally. (x), 410pp. Bitting 598 (1827 ed.)



The very rare first published edition — just 3 copies in OCLC, 2 at the BL and the other at the Morgan. Published again in 1770 and reprinted again in 1827 and 1905. Lists of the accounts for household purchases — sections detailing all the animals bought for table with prices (e.g. capons, pygges, geyse, chekyns, hennys, pegions, cunys, swannys, pluvers, cranys, hearonsewys, mallardes, teyllles, woodcokes, wypes, seegulles, styntes, quaylles, snypes, pertryges, redeshankes, bytters, fesauntes, reys, and on and on). A remarkable detailed look at what was needed to sustain a wealthy household at the turn of the 16th century. **\$1250**



7: Elizabeth Cleland: *A New and Easy Method of Cookery*

R. Fleming and W. Gray, Edinburgh, 1770. Third Edition. Rebound in modern half calf, new endpapers, small paper repair to top margin of title, foxed and browned throughout, heavy in spots, but unmarked otherwise. (2), 232, (10)pp. Cagle 604 (1st ed.), Vicaire 181 (2nd), Bitting 91 (3rd).

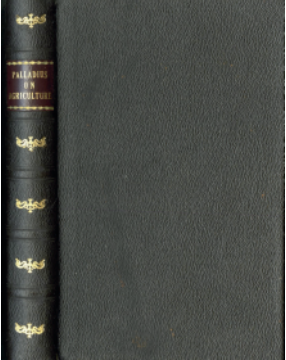
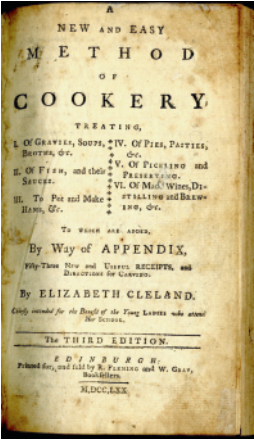
Scarce cookery first published in 1755, second edition was 1759 - none of the editions are common (OCLC shows 6 of the 1st, 9 of the 2nd, 11 of the 3rd). The second printed Scottish cookbook, it aims to be a Scottish answer to the "complete" cookeries gaining popularity in England. From sillabubs and flummeries, cheesecakes, rabbits with sausage and rabbit and toast cheese to making vinegar and shrubs. **\$950**

8: An Ingenious Foreigner (Mr. Borella): *The Court and Country Confectioner: or, The House-Keeper's Guide*

G. Riley and A. Cooke, London, 1770. First Edition. Rebound in full cream colored morocco, new endpapers, title soiled with small corner repairs, minor foxing and browning, light stains to a few early pages, but generally bright. Two contemporary manuscript recipes on retained rear endpaper for birch wine and gooseberry vinegar. (4), 271, (1), 46pp.

The first English book with a whole section of ices and ice creams including the first for tea ice cream that I'm aware of. A terrific assortment of flummeries, custards, compotes, cakes and tarts and advice for sugaring just about everything. Distilling and drinks at the back. **\$2000**

clockwise from top left: 7, 8, 11, 8, 10





9: Elizabeth Raffald: *The Experienced English Housekeeper*

R. Baldwin, London, 1806. 13th Edition. Contemporary gilt calf, light wear at edges and corners, attractive marbled endpapers. Old signature to title, scattered mostly minor foxing and browning, With a frontis of Raffald, a folding plate of a stove and two folding plates of place settings, small paper repair to edge of one plates, minor soiling to plates. vii, iii, (1), 397pp. Cagle 949 (1799 ed.), Bitting 387

A tremendously successful cookbook originally published in Manchester in 1769. Important early recipes for macaroni and cheese and apricot ice cream.

\$350



10: Owen, T. (trans); Palladius Rutilius Taurus Aemilianus: *The Fourteen Books of Palladius Rutilius Taurus Aemilianus*

J. White, London, 1807. First Edition. Rebound in full leather, modest foxing and browning, a few old dog eared pages, quite clean overall. (16), 349pp, additional ad leaf at rear. Scarce.

A new translation of the classical work on Roman agriculture. Includes advice on clarifying cooking oil, preserving olives, salting hocks and bacon, fermented cakes, dried grapes, cheese making, wine making, etc.

\$350

11: Elizabeth Hammond: *Modern Domestic Cookery and Useful Receipt Book*

A.K. Newman, London, 1828. Sixth Edition. Contemporary half leather 12mo, joints cracked, corners rubbed, binding loose but holding. Extra engraved title, frontis, and 4 plates. 287pp. Cagle 722, Bitting 211 (1818 ed.).

First edition was 1816. A popular collection of recipes, household tips and medical receipts. **\$350**

12: *Manuscript letter re: Madeira Wine, Ale*

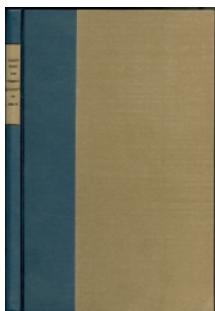


London, 1778. Front (unused portion) torn in spots with loss (but not to text). One folded quarto sheet of laid paper with a watermarked capital B. One side on one page filled, with 3 lines and signature on verso. Addressed to Newton Gordon Holinston (?) in Madeira from Thomas William Jolly in London. **\$300**

13: Eliza Acton: *Modern Cookery, In All its Branches*

Longman, Brown, Green and Longmans, London, 1847. Original brown cloth, spine rubbed, corners bumped and worn, front hinge cloth split but binding still sound. Scattered foxing, mostly to frontis and 7 tipped in plates. In text illustrations .xlviii, 608pp, 32pp of ads at rear. Cagle 538 (1845 4th ed., Bitting 2 (1845 1st ed.). 12mo; good condition overall.

The seventh edition, just 2 years after the first. Immensely popular though eclipsed in 1861 by Beeton, it has remained an influential work of approachable cookery. **\$150**



14: *Report of the Committee Appointed to Inquire into the Expediency of Diminishing the Present Quantity of Spirits Served out Daily to the Seamen of the Royal Navy*

William Clower and Sons, London, 1850.
Bound up in modern cloth backed boards - light tide mark in minutes section. xii, 132pp.

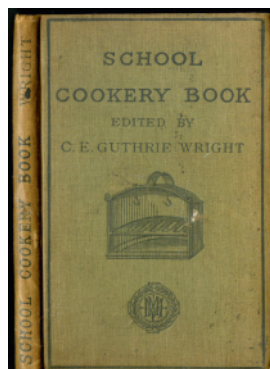
In 1824 the drink allowance was shrunk from a pint to a quarter pint of rum (!) and tea adopted, but the adoption of Imperial Measure in 1826 negated some of this diminishment and, apparently, as soldiers continued to both operate a parallel liquor economy (run through the mess officer) and drink to excess and fall overboard (necessitating often dangerous rescues) this committee recommended lowering the evening grog allowance even further. 2 copies in OCLC. **\$200**

15: C.E. (Christian Edington) Guthrie Wright : *The School Cookery Book*

MacMillan, London, 1879. First Edition. Original olive cloth, light wear, faint browning internally. 158pp 2 pages of ads at rear. 12mo.

Published by the Edinburgh School of Cookery founded in 1875. Uncommon — just a few copies in OCLC of any edition, two of the first. Christian Edington Guthrie Wright founded the school with Louisa Stevenson in 1875 — the school, after a few name changes (now Queen Margaret University) is still in business.

\$100





16: Mary Jewry: *Warne's Everyday Cookery*

Frederick Warne, London, 1880. Original illustrated cloth, spine worn with small tear at head and hinges starting, a few short marginal tears internally, scattered dog ears, generally very good internally but binding a bit shaken. With color frontis, 3 color plates and in text illustration throughout. Undated ca. 1880.

Ad endpapers, (6), 364pp, 12 ad pages at rear. Biting 246 (ca. 1872 1st ed.) **\$100**

17: Tuer, Andrew W. (ed.): *Old London Street Cries and the Cries of Today with Heaps of Quaint Cuts*

Ield & Tuer, London, 1885. First Edition. 16mo. Neatly rebound in old marbled paper, fragment of old lettering piece retained, slight browning internally, old bookseller label to endpaper.. 137pp with ads at rear — "crack 'em and try 'em", "Large silver eels!". "New laid eggs, eight a groat" **\$75**

18: *Minutes of Evidence Taken Before the Departmental Committee on Beer Materials with Appendices*

Her Majesty's Stationery Office, London, 1899. First Edition. Folio. Modern full blue cloth. Scattered minor wear and browning, mostly to title and first few pages. Granular detail on brewer practices (e.g. glucose made from maize instead of potato starch now, number of brewers using hop substitutes, kiln drying barley) Appendix with data on number of brewers per town, hop production. 408, 15, 8pp (report at rear with separate appendix). **\$100**

19: James Gillray: *The kitchen below or: Beelzebub going to supper*

Karl August Böttiger, Germany, 1803. From the magazine *London und Paris*, Plate No. XIX. XX. A redone



Gillray's famous engraving "The corsican pest" with Napoleon on a fork over the fire defecating — here replaced by the Gallic cock. Beelzebub is shown as a racist African caricature in a Phrygian cap. Dishes of "crocodile soup" "Mahomedan gravy", "favourite French wine" shown on the right, the imps serve frogs and snakes and the English army hangs in the background. Sheets of paper litter the floor "Invasion of Great Britain", "treachery", "murder" etc. Most of the elements of the print are labeled — Gillray (rightly, I think) believing his imagery to be generally opaque. 14 1/2" x 11", slight foxing, wear at corners. **\$400**

20: West, Templeton (attr.): *Amusement After Dinner, or The Corsican Fairy Displaying His Prowess!*



1803. 10" x 14" sheet, hand colored etching depicting a tiny Napoleon on King George III and Queen Charlotte's dinner table which holds a single blancmange (they were famous - and famously mocked — for their restrained eating habits). Napoleon: "If I could but get over this dish of Blanche Mange, I would soon invade the Pine Apple". Notes and paper lifts from a previous mounting on verso, light browning in a few spots. **\$450**

A few reports:

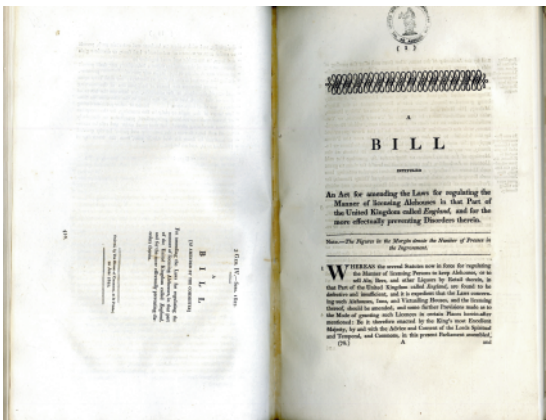
21: British Government Reports on Sugar and Coffee, 5 bound volumes [*Report from the Select Committee on Sugar and Coffee Planting reports 1-8 with supplements and index; Report from the Committee on the Distillation of Sugar and Molasses; Sugar: Account of Imports and Exports*]



London, 1808. Five folio volumes uniformly bound up in modern two toned cloth. Dating from 1802 (Sugar Imports and Exports) to 1847-48 (3 vols: Sugar and Coffee Planting). Report of the Committee on the Distillation of Sugar and Molasses dated 1808. The Sugar imports is a variety of publications bound up together, the latest dating to 1854 — it includes numerous folding plates and tables. The Sugar and Molasses report is 419pp, continuously paginated relating in depth conversation regarding sugar distillation. The Sugar and Coffee planting comprise vols XXXV-XXXVII of the Sessional Papers of the House of Lords. They are paginated by reports as follows: Vol 35: 308, 76, 489pp, v. 36: 181, 274, 171pp (including a remarkable large folding chart of sugar prices from 1840-1843); v. 37: 410, xlvi, 198, 44, 191.

A huge collection of information on the sugar trade in the 19th century spanning the period where the transatlantic slave trade was banned (though the sugar trade continued to be fueled by it) and the Napoleonic wars threatened world supplies. All volumes are uncommon in libraries, rare in commerce. **\$1250**

London, 1800. First Edition. Seven folio Volumes of uniformly bound up reports from the early to mid 19th century (w/ one bill from 1792). Volumes on Hop Duties (with folding tables of land under cultivation for hops, report of the select committee appointed to inquire into the operation of the excise and customs duties upon hops, etc.), light tide mark to much of the volume, unmarked otherwise; 3 bound volumes of Reports from the Select Committee on Sale of Beer from 1833, 1850, 1855, 1 volumes Report from the Committee on Public Breweries (1818), 1 volume of Bills on licensing of Alehouses, Trade of Victuallers from England and Scotland — 42 bills from 1792 to 1854, most shorter than 20 pages, the final Report from the Select Committee on Public Houses 347pp — the final vol is a Report on Public Houses from 1853, 770pp, and reprints of sale of beer reports.



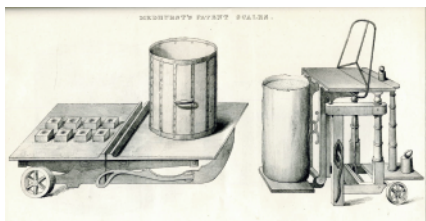
Large collection of reports and data on the 19th century beer trade in Britain — just a few copies of most of these in OCLC, just one Report from the Committee on Public Breweries. **\$950**

23: Report from Select Committee on the Sale of Corn

London, 1834. First Edition.

Folio rebound in two tone cloth, vol vii from 1834. 336,

101, 50pp (minutes, appendix, index) 6 plates of measuring equipment and a folding colored map of corn selling systems at rear. **\$250**



24: Report from the Committee of Laws Relating to the Manufacture, Sale, and Assize of Bread [with] An Act to Repeal the Several Acts now in Force Relating to Bread to be Sold out of the City of London

London, 1815. First Edition. Folio rebound in two tone cloth, 150, 121pp. The Assize of bread was a 13th century law (though its antecedents stretch back yet further) regulating bread in England — it was the first English food regulation law and was substantially unchanged in the early 19th century (before being altered and repealed later in the century) **\$100**

25: Report from the Select Committee on The Tea Duties [with] Adulteration of Tea, Coffee

London, 1834. First Edition. Folio rebound in two tone cloth, mild browning. 136, (1), 18pp. Tea Duty continued to be a matter of some importance in the 19th century. Also bound in is a section on adulteration of tea and coffee dated 1853 and 1839 respectively (tea is one page). Following Frederick Accum's book on food adulteration in 1820, this was a hot topic for the rest of the 19th century. **\$100**

26: *Report from the Select Committee on Smithfield Market Removal Bill*

London, 1851. Folio rebound in two tone cloth, mild browning. xi, 142pp. Smithfield Market was the live cattle market in London for centuries — this bill, in a move widely seen as representative of England's move from an agrarian to an industrial society, relocated the market out of town. A wholesale market (still there) was immediately founded on the site. **\$100**

27: Lawrence Rawstorne: *Gamonian: or The Art of Preserving Game*

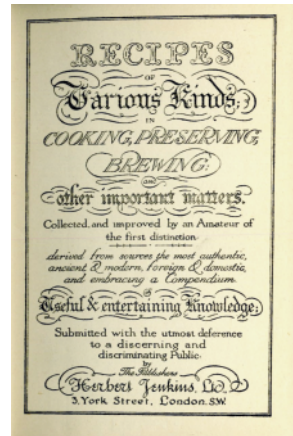


Herbert Jenkins Limited, London, 1929. Facsimile of the 1837 first edition limited to 125 copies. Light scuffing to binding, marginal browning to endleaves, old gift inscription, otherwise fine. 15 color illustrations, 256pp; 4to. **\$350**



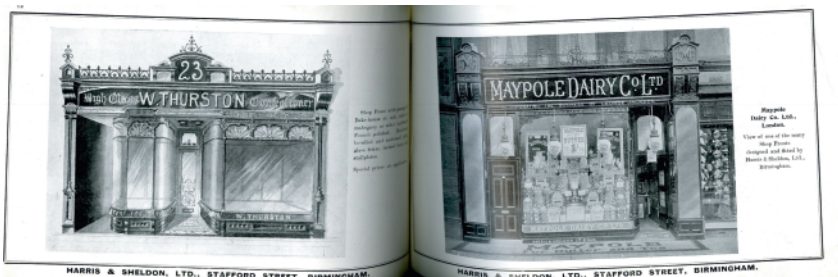
28: *Recipes of Various Kinds in Cooking, Preserving, Brewing and Other Important Matters*

Herbert Jenkins Ltd, London, 1927.
First Edition. Charming recipe book in an unusually well preserved jacket, slight browning to spine label. Supposedly reproduced from a 19th century manuscript, though some of the recipes are considerably older. 218pp, index. **\$75**



29: Harris & Sheldon: *Shop Fronts & Fittings. Confectioners', Grocers', Cafe.*

1906. Printed wrappers, wide format, slight wear to spine, paper spine covering lacking at top. Slight foxing internally but generally bright. Two catalogues in onr bound back to back, one mostly shop fronts, one fittings, 76 and 34pp. 4 color illustrations, black and white throughout. **\$200**



France:

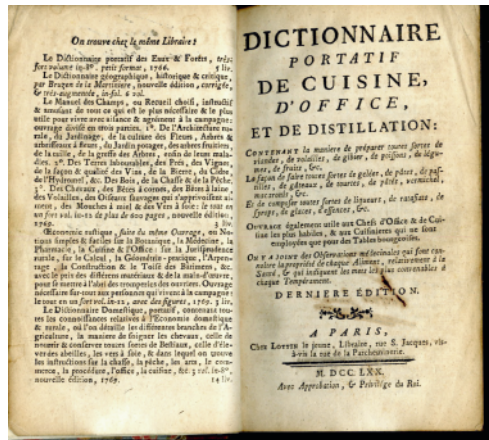


30: *Dictionnaire Portatif
de Cuisine, D'Office, et de
Distillation*

Chez Lottin, Paris, 1770.

Attractively rebound in leather backed marble boards in period style.

Scattered browning, foxing, minor paper flaws, mark on title from acidic ink signature on verso. Two volumes in one bound without the second title. xvi, 384, 382, (2)pp. Styled the Derniere edition (though a few followed). Usually noted as having been first published in 1765 (or 1762) but maybe through a confusion with the Dictionnaire Domestique Portatif. The first located edition was 1767. Cagle 162 (1767 ed.), Bitting 5543, Oberle (2) 98, Vicaire 276



Often lost among the more original (Menon, Massialot) or charming (*Le Cuisinier Gascon*) cookbooks that preceded it and the post-revolutionary works that followed (Beauvilliers, Careme), the *Dictionnaire Portatif* marks an interesting, if largely derivative, moment in French cuisine. Like the contemporary (also anonymous) *Manuel des officiers de bouche*, it serves as a summation of centuries of French cuisine from Taillevent and the Menagier to the brink of the revolution, all in a handy alphabetical form. **\$500**

31: Louis Liger: *La Nouvelle Maison Rustique, ou Économie Rurale Pratique Générale de Tous les Biens de Campagne...La Cuisine et L'Office*



Desaint, Paris, 1790. 2 volumes rebound in full (probably simulated) acid tree calf. Scattered foxing, old owner name cropped from title, scattered minor dampstains in margins and gutter. Nice, clean copy overall. 40 (of 42) plates (lacking plates 16-17 in vol 2) and other in text illustration. [2], xvi, 840; viii, 856, xxx, (1) pp. Vicaire 521.

Considerable sections of recipes for meats, vegetables, preserves and pastry as well as gardening, management, cider making, hunting and fishing etc. **\$350**

32: Cabanis Père, Avocat; Lemoine. Léonor: *Essai sur les Principes de la Greffe, L'Art de Faire le Bon Cidre* [with]



Cours Complet sur la Taille Du Pécher et autres arbes a fruit

Marchant, Paris, 1804. 12mo. Contemporary full speckled leather, gilt rules,

marbled endpapers; a nicely executed binding. Notes to endpapers, light wear. Published An XII of the Jacobin calendar, ca. 1804. Two works in one, second bound with the half title, *L'Art de Faire le Bon Cidre* with a separate half title but continuous pagination in the first work. xii, 108, (2), 11-148, folding plate; viii, 9-156pp. Scarce work on transplanting bound with another scarce work on trimming, with a section on making cider and perry. **\$400**

33: Alexandre Balthazar Laurent Grimod de La Reynière: *Almanach des Gourmands, Servant de Guide Dans les Moyens de Faire Excellente Chère. Quatrième Année*



Maradan, Paris, 1806. First Edition. 12mo. Contemporary half leather, front hinge cracked but binding generally sound. A bit of rubbing, mostly modest foxing and browning internally, notes to front endpaper. Bound with the half title and avis du

libraire. xx, 336pp. Cagle 228, Vicaire 426, Simon 801 **\$250**

34: Antoine-Augustin Parmentier: *Instruction sur les Sirops et les Conserves de Raisins*



Méquignon, Paris, 1809. Second Edition. Contemporary full speckled calf, wear to tail of spine, remains of owner label on marbled endpapers, slight browning to endpapers; quite bright overall. With the half title and errata. xv, (1), 310, (1)pp. Cagle 377 (1810 3rd ed.), Bitting 357, Oberle 835, 836, Vicaire 658

The first edition was 1808. Napoleon set the chemists of France to find an alternate source for sugar so as to confound the English blockades and this was Parmentier's solution where he argues against sugar beets and for extracting sugar from grapes. Sugar beets ultimately won the day as the French never quite got used to grape dextrose, and 200+ years later they still supply most European sugar. **\$600**

35: Horace Raison: *Code Gourmand, Manuel Complet de Gastronomie*

J.P. Roret, Paris, 1829. Fourth Edition. 12mo. Original printed wrappers, later glassine jacket. With the carte gastronomique de la France. Light scattered foxing and browning — a nice copy of the 4th edition. 342pp. Cagle 398 (1827 1st ed.), Vicaire 729 **\$350**



36: Couverchel: *Traité des Fruits, tant Indigènes Qu'Exotiques, Dictionnaire Carpologique*

Bouchard-Huzard, Paris, 1839. First Edition. Contemporary green leather, light wear, scattered foxing and browning, mark on endpaper from old owner plate removal, repair to top of half title. An attractive copy of this botanical dictionary. 717pp with errata and an ad page at rear. **\$250**

37: Louis-Eustache Audot: *La Cuisinière de la Campagne et de la Ville*

Audot, Paris, 1845. Previous owner's inscription in ink, neat. Rebound in later blue paste paper boards with new endpapers.

Scattered foxing, heavier in spots, in text illustration, hand colored frontis; an attractive copy. 556pp. Cagle 54.



Styled the vingt..ixième edition, originally published in 1818 and one of the most popular cookbooks of 19th century France. **\$150**

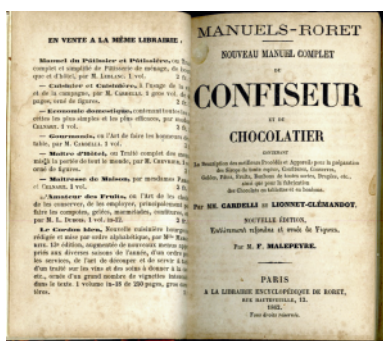


38: Pasteur, Louis;
Bernard, Claude:
*Mémoire sur la
Fermentation Alcoolique*
[with] *Examen Critique
d'un Écrit Posthume de
Claude Bernard sur la
Fermentation*

Mallet-Bachelier, Paris, 1860. First Edition. Leather backed marbled boards, leather dry, chipped, front hinge cracked, but binding still sound otherwise. Extracted from the longer work published the same year in *Annales de Chimie et de Physique*. Bound with Pasteur's work critiquing Bernard's work published in 1879. 106pp; xxiv, 156pp and two plates.

The first work is Pastuer's assertion, following his work on lactic acid published in 1857, that fermentation is not decomposition or spontaneous generation, but the work of living organisms. Bernard criticized elements of Pasteur's work and his work and Pasteur's answer are published in the joined volume. **\$1200**

39: Cardelli et Lionnet-Clémendot: *Manuels-Roret: Nouveau Manuel Complet de Confiseur et de Chocolatier*



Librarie Encyclopédique de Roret, Paris, 1862. 12mo. Modern leather backed marbled boards. Modest foxing, otherwise a bright, clean copy. 408pp with 5 folding plates, mostly of chocolate making materials and equipment. Vicaire 143 **\$350**

40: Brillat-Savarin, Jean Anthelme; Berchoux, Joseph; C J a M Colnet de Ravel: *Physiologie du Gout ou Méditations de Gastronomie Transcendante suivi de La Gastronomie, L'Art de Diner en Ville*

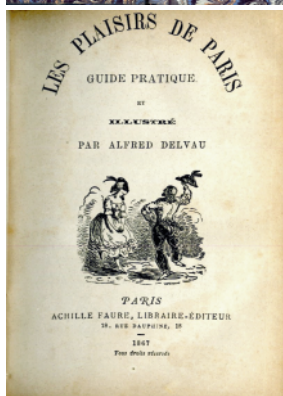
Just Tessier, Paris, 1870. Contemporary leather backed marbled boards, hinge rubbed and slightly cracked, spine rubbed. Bookplate of Petri Tempels. *Physiologie du Gout* followed by Berchoux's and Colnet de Ravel's poems.

492pp. Cagle 98 (1st ed.), Oberle 149. **\$75**



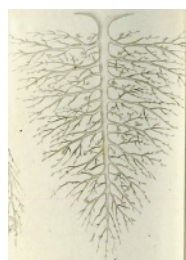
41: Alfred Delvau: *Les Plaisirs de Paris: Guide Pratique et Illustré*

Achille Faure, Paris, 1867. First Edition. 12mo . Contemporary half blue calf over marbled boards, elaborately marbled endpapers, scattered foxing, browning, but generally bright internally. Heraldic bookplate — likely of Comte Georges de Chamberet. Long sections on cafés and restaurants. 299pp. **\$250**



42: Le Lieur de Ville-sur-Arce: *Le Pomone Française Traité de la Culture et de la Taille des Arbes Fruitiers Suivi d'un Traité de Physiologie Végétale*

Librairie Agricole, Paris, 1850. Third Edition. Modern calf backed marbled boards, modest foxing, heavy in spots but not impairing legibility; plates clean. 592pp with 15 folding plates, some quite large, and a smaller format catalog 36pp of Librairie Agricole publications bound in at end. **\$250**



43: Chromolithograph Chocolat de Planteur Trade Card Album



74 trade cards neatly tipped into a modern album — unusually fine examples. All from a series involving small children. Undated ca. 1890s.

\$300



44: Madame Ambroise Delacre: *Menu scrapbook, Belgian 1906-1922*

Belgium, 1906. Menu scrapbook in an oblong contemporary cloth binding. hinge slightly cracked, with 50 thick paper inserts each with 2 or 3 menus and a few loose. A few event programs and menus, One restaurant insert, but otherwise all printed or manuscript private dinner party menus. The menus are in chronological order beginning in 1906 and running to April 1914 and picking up in 1920 after the War with just a few less elaborate menus and ending in 1922.

Collected by Madame Ambroise Delacre (listed under Belgian amateur photographers), wife of pharmacist Benjamin Joseph Delacre who was the son of pharmacist, chocolatier and biscuit maker, Charles Delacre who



founded the eponymous biscuit company in 1891. One menu has Charles' name on it — a really charming look at the dinner party life of the haute bourgeoisie during the Belle Époque and right after World War I. **\$1200**



45: *Decorative oval menu on cardboard ca. 1910*

5" x 4 1/4", printed with metallic inks on cardboard, handwritten menu inside oval. In French, likely Belgian, ca 1910. **\$35**

46: Nignon, Edouard et al: *L'Almanach de Cocagne Pour L'An 1920*

Éditions de la Sirene, Paris, 1920. First Edition. 12mo. One volume of the 3 volume set. Wrappers a little chipped, lacking glassine and with a plastic cover instead, fresh internally and mostly unopened; small bookplate on rear endpaper. 223pp **\$150**

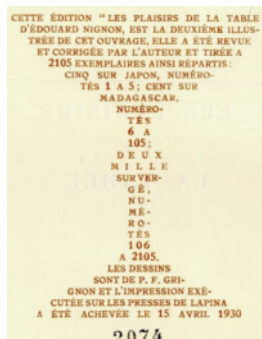


47: Édouard Nignon: *Les Plaisirs de la Table*

J. Meynial, Paris, 1930. Second Edition. Original red wraps, light wear at edges, spine worn and cracked, shaken and text block coming loose; internally unmarked and mostly unopened; good overall. Cagle 364, Oberle 277 (1926 1st ed). **\$100**

48: Edouard Nignon: *Éloges de la Cuisine Française*

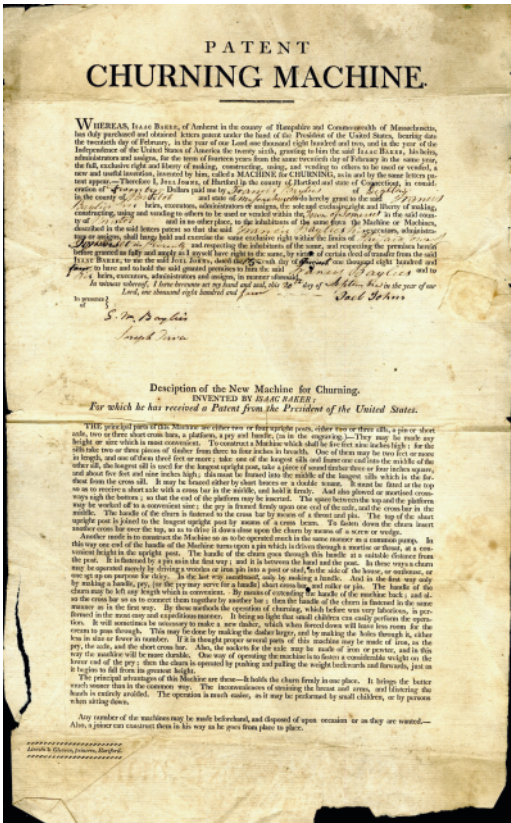
L'Édition D'Art, Paris, 1933. First Edition. 4to. Spine perished and text block split — generally unmarked otherwise and mostly unopened; a lovely binding copy, front and rear wrap a bit age toned, slight chipping to leading edge, but otherwise unmarked. Florid gift inscription across title page. 444pp. Oberle 279 (one of the best collections of recipes to appear between the two wars). **\$100**



The U.S.

49: Isaac Baker: Patent Churning Machine

Patent broadsheet form filled out and dated 1804; torn at edges with loss to bottom margin, chipping on one long edge, short tear and a touch on the other, a few pinholes touching letters but not obscuring sense. A sort of receipt for the transfer of manufacturing rights from Jack Johns of Hartford to Francis Bayless of Dighton for 20 dollars.

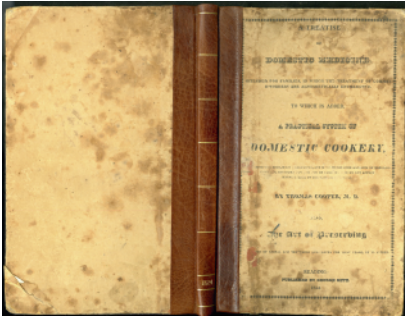


Signed by Bayless, Johns, with spaces for the names and dollar amount.

The first US patent granted for a churning machine was this one, issued to Isaac Baker in 1802. From 1802 to 1870, 1047 patents were granted for churning. "Probably in no other department of invention has so much ingenuity been expended to so little purpose." (Annual Report of the

American Institute of the City of New York, 1870) 2 copies in OCLC, one at AAS (accompanied by 3 illustrations not present here), one at the Historic Deerfield Library. **\$300**

50: 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, neatly rebacked, new endpapers added, cover foxed and browned, rear corner bumped. Moderate foxing and browning

throughout, heavier in spots, tear on p53 repaired with Japanese paper - 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. It is inscribed by William T. Rogers to his wife Sophia P. Rogers. William Tennent Rogers was reportedly born in the house that Jefferson wrote the Declaration of Independence in and married Sophia Pugh. He was a newspaper printer in Bucks County and Pennsylvania State Senator. **\$500**

51: *New-York Rice Mill* [broadside]

J. Booth & Son, New York, 1839. 10 1/2" x 14 1/2" broadside, old note on verso. Undated ca. late 1830s, recipes: loaf rice bread, wafers, rice griddle cakes, head rice, corn grits ("Carolina Homminy"), corn bread, others. No copies located in OCLC **\$150**



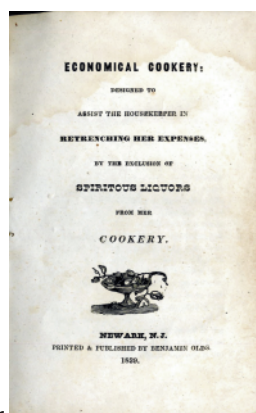
52: *Economical Cookery: Designed to Assist the Housekeeper in Retrenching her Expenses by the Exclusion of Spiritous Liquors from her Cookery*



Benjamin Olds, Newark, 1839. First Edition. Original leather backed drab boards, light water stain to top edge at beginning, moderate foxing, a few dog ears, pencilled name to rear endpaper — a nice copy overall.

144pp. Lowenstein 238, not in Cagle or Bitting. A second edition was published in 1840, also in Newark. 10 copies in OCLC.

The first cookbook printed in New Jersey and one of the first (I have not found an earlier) temperance cookbooks. Lots of sweets - doughnuts, puddings, gingerbread, whipt cream, but also gammon, salt cod, cured mutton and tongue, a long section on economical meat purchasing, classic mock recipes for making mutton taste like venison (a carry over from Britain where venison was reserved for wealthy owners of deer parks) and mock turtle soup, as well as sections on economy, soap making. **\$950**



53: Mrs. Winslow: *Mrs. Winslow's Receipt Book* (9 annual volumes)

Jeremiah Curtis & Sons, Boston, 1863. 12mo . 9 pamphlets in yellow wraps, foxing to a few, scattered stains, minor paper flaws. 32pp, years: 1863, 1868, 1870, 1871, 1872, 1873, 1875, 1876, 1878. A nice group of recipe books commingling medicinal, animal and culinary. Lots of puddings, pies, sore throats, cakes, relishes. Ginger nuts, potted veal, election cake, Italian Crapes (sic), oyster macaroni, scrappel — a really interesting collection of recipes. **\$150**

54: Lafcadio Hearn: *La Cuisine Creole*

Will H Coleman, New York, 1885. First Edition. Published anonymously but by Lafcadio Hearn who collected rather than authored the recipes. Quite worn at corners, wear at edges, a little



shaken, joints tender, a few old dog ears and pencil marks, small hole and tear to pages 151-54 touching a few letters, but generally very good internally; good overall. In blue cloth, Blanck's state A. 268pp, Bitting 221, Blanck 7913.

The first (along with *The Creole Cookery Book* also published in 1885) book of Creole cuisine, Hearn's compilation began to codify one of the great regional American cuisines. An interesting mix of Northern imports, home grown recipes and French influenced dishes (e.g. a proto-remoulade called sauce froide). A nice selection of drinks at the end. **\$2500**

55: *Cooks in Clover: Reliable Recipes Compiled by the Ladies of the North Reformed Church*

Thurston & Barker, Passaic, NJ, 1889. First Edition. Previous owner's signature in ink. Wide format, cloth backed illustrated boards. Corners slightly bumped, small dampstain to cover, inner joints cracked; fine internally. 114pp with 8pp of ads at front and rear and 12pp of blanks at rear. Cook (America's Charitable Cookbooks) 164



Cakes, puddings, sick recipes, Boston brown bread, rusk, potato tymbals, chow-chow, mock duck, pigs in blankets, mock turtle, soup. **\$300**

56: George Augustus Sala: *The Thorough Good Cook: A Series of Chats on the Culinary Art and Nine Hundred Recipes*

Brentanos, New York, 1896. First US edition, a year after the London. Spine sunned, light rubbing at edges, light dampstaining early on leading to a bit of stiffness in the thick pages, old library bookplate on rear endpaper but not other library marks. Gilt decorated pictorial cloth, all edges gilt, 492pp



As the binding, paper, and gilt edges signify, a fancy sort of book for the Delmonicos/Locke-Ober crowd to buy for their cook. Still: fricassée lobster, carp au bleu au court bouillon, Provençal Hotchpotch "Cassoulic", West Indian Pepper-Pot, Indian Fagadu, Gumbo, a section of curries. **\$100**

57: Annie R. Gregory: *Woman's Favorite Cook Book*
(salemen's dummy)

4to. Salesman's dummy in coated cloth consisting of 16 pages of photos, 8 full page color illustrations and sections of menus, recipes, health and medicine, etc. A few sales entries on rear endpaper, old notes and scribbles on front. Modest wear at edges. **\$100**

58: Viala, P.; Ravaz, L.: *American Vines (Resistant Stock) Their Adaptation, Culture, Graftinf and Propagation*

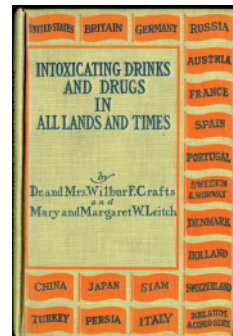
Freygang Leary, San Francisco, 1903. First Edition. Original decorative cloth, faint edgewear and corner bumping, old owner stamp to title. First published in 1892 in French, this is the first English language edition, a translation of the 1896 expanded second edition. Three sentences highlighted towards the beginning, otherwise unmarked. 299pp

An important early work on grafting phylloxera-resistant stock from the US onto susceptible French vines. **\$125**

59: Dr. & Mrs. Wilbur F. Crafts; Misses Mary & Margaret W. Leitch: *Intoxicating Drinks & Drugs In all Lands and Times*

International Reform Bureau, Washington D.C., 1909. Original printed cloth, faint wear, bright internally. 288pp. First published 1900.

Not quite as much fun as it sounds — by the prohibitionist famous for his attacks on popular amusements. Interesting testimonies on international drug, esp opium and liquor, use. **\$100**



60: *Recipe Book Started October 11, 1909 by Olive Harrison*

Richard J. Hoffman, Van Nuys, 1984. 12mo . One of 500, collected by Isabel and George Harrison Whitney - Richard J. Hoffman. A nice group of period recipes. **\$30**

61: Charles Ranhofer: *The Epicurean: A Complete Treatise of Analytical and Practical Studies on the Culinary Art*



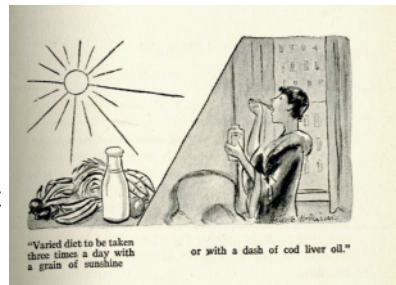
The Hotel Monthly Press, Evanston, IL, 1920. Later Edition. 4to. Blindstamped blue cloth with gilt lettering. Slight edgewear, front joint a touch tender; an unusually fresh copy overall. 1183pp

A massive and daunting doorstep cookbook, "an unrivaled reflection of high end gastronomic taste during America's version of the French Belle Époque" (Freedman, *Ten Restaurants that Changed America*). Ranhofer was the chef at Delmonico's for most of its reign as the greatest American restaurant, a temple to Franco-American haute cuisine. **\$150**

62: Edith M. Barber: *What Shall I Eat?*

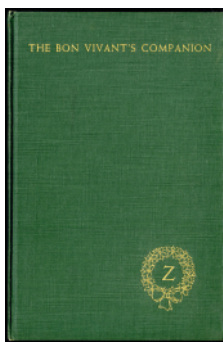
MacMillan, New York, 1933. First Edition. Slight chipping to jacket edges with a bit of loss at spine ends, small edge tear to rear

panel, blank rear jacket panel a bit soiled, Signed and dated October 1933 by Barber. Charming illustrations by New Yorker cartoonist Helene E. Hokinson. **\$50**



63: George A. Zabriskie: *The Bon Vivant's Companion or How to Mix Drinks*

"The Doldrums" , Ormond Beach, FL, 1933. First Edition. Green cloth, slight wear at corners. Compiled by Zabriskie "with acknowledgements to The Bartenders Guide, Jack's Manual, Americanus Ebriatatus". Mr. and Mrs. Hone's copy with their name filled in after "Dear" in the preface. Attractively printed, 82pp.



Was appointed national administrator of sugar and flour under Hoover - a famous bibliophile, Thomas Streeter was a pall bearer at his funeral in Ormond Beach. Drink some Fish-House Punch, a Jersey Sunset, and a Zabriskie. Draws heavily on the recipes of Jerry Thomas, "Jupiter Olympus of the bar" whose 1862 *How to Mix Drinks, or The Bon-Vivant's*

Companion, also lent a title. Much more often seen in the 1948 reprint. **\$350**

64: *Table Scraps* [cloth bound recipe folder]

1920. Cloth bound decorative cloth folder holding a small loose recipe collection, ca. 1910-1930. Worn, light stains; 14 loose recipes and a



later index on a mix of stationary and paper scraps, apparently collected from a variety of people, some with names. Cheese omelet, macaroon soufflé, stuffed figs, cooked salad dressing, banana pie, English monkey. **\$200**

65: *Recipes* [clothbound folder with bound in envelopes]

Dated on an endpaper 1919 and 1939. Empty folder with bound in envelopes for holding recipes - clothbound, pink silk ties. Six bound in envelopes for the six food groups: puddings, pies, ices, meats, game, miscellaneous. **\$50**



66: M.F.K. Fisher: *How to Cook a Wolf*

Duell, Sloan and Pierce, New York, 1942. First Edition. Previous owner's book-plate on front pastedown.

Jacket worn and chipped at edges with loss at corners and head of spine, especially. Light wear to book,



blue line across top edge, gift inscription "To a Soldier's chef from her gourmet "Pop" on front endpaper. A worn, but still attractive copy of this classic of making much of little during difficult times; very good in a good jacket.

261pp **\$400**

67: M.F.K. Fisher: *Serve it Forth*



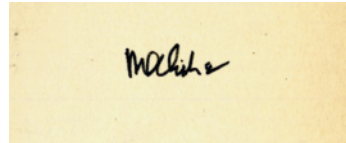
Duell, Sloan and Pierce;

World Book, New York. Stated 1937 but a later war edition published by

World Book and distributed by Duell

ca. 1942. Modest wear at edges, slight spine lean, spine lettering rubbed and faint, number written in pen on rear blank, touch of browning early on; still about very good.

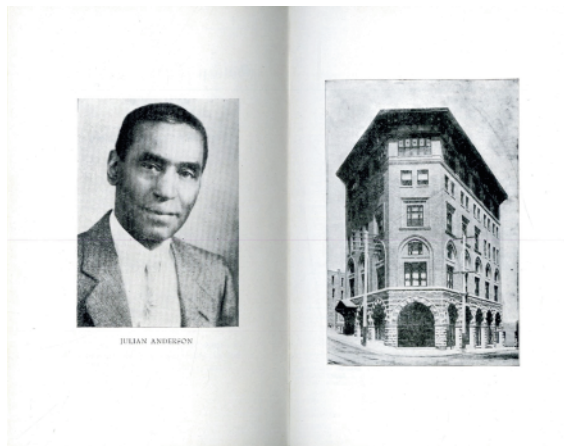
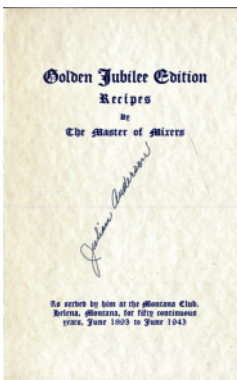
Lacking the jacket. Signed by Fisher on the front endpaper — her first book. 253pp **\$300**



68: Julian Anderson: *Golden Jubilee Edition Recipes by the Master of Mixers*

State Publishing Company, Helena, 1943. Second Edition. 12mo. Plain printed wrappers signed on the cover by Anderson. Comprised of the title page, photo frontis of Anderson and the Montana Club and 18 pages of recipes (unpaginated), a rear blank and a further leaf with colophon; fine.

The second edition after the first printed in 1919 a year after prohibition began in Montana. Anderson worked at the Montana Club, a classic sort of gilded age men's club in downtown Helena from 1893-1953 (when this manual was reprinted a third time). He worked through prohibition, keeping patron's bottles locked behind the bar for their visits. He reportedly served Twain, William Jennings Bryant and Teddy Roosevelt when he was president. A worldly cocktail book and just the second by an African-American (after Bullock's *Ideal Bartender* of 1917) it contains recipes for absinthe cocktails, Bronx cocktails, a dai-qui-ri, hot lemonade, sazerac, and his famous mint juleps. Rare, just one copy of each edition in OCLC, all at the Montana Historical Society. **\$1800**



69: Sisterhood Temple Mishkan Tefila: *The Center Table*



Dorchester Argus-News, Boston, 1950. Jacket with a bit of wear and browning at edges, endpapers browned, otherwise fine. With the pull out nutrition guide at rear still attached. 313pp

The third edition of a Jewish community cookbook first published in 1922 and revised in 1929. OCLC shows a few copies of each as well as a 1977 and 2007 edition. Lots of general recipes but also plenty of varenekas, knishes, kasha, gefilte fish, kugel and other Ashkenazi staples. **\$75**

70: *Our Best: Prize Recipes from the Pittsfield Jewish Community*



Pittsfield Jewish Community, Pittsfield, MA, 1950. First Edition. Spiral bound with illustrated cover, modest wear from use. 236 pages but just about every other page is an ad. Stuffed cabbage, pickled tongue, steak luchow, hamburg chop suey, mock tzimmes quickie, pineapple refrigerator dessert. Undated ca. 1950s, a few recipes with contemporary notes. **\$35**

71: *Cook and Tell: Favorite Recipes from the Sisterhood of Temple Israel Swampscott-Marblehead*



Self Published, Swampscott/Marblehead, MA, 1953. First Edition. Yellow card covers, spiral bound community cookbook. 167pp. Anchovy puffs, tuna fish casserole, kugels, chicken cacciatore, Louisiana put together, sections on stuffing, holidays. One copy in OCLC **\$35**

72: Fedderman Wine Co. Inc, Rosalind White: The First Black Winery in the United States

Prattsburg, NY, 1973. Label from the Fedderman Wine Co., believed to be the first Black winery in NY State — it shuttered shortly after bringing out it's first vintage (a Rosalind White named after his business manager's wife and an Irene Red named after his wife) due to banks and the SBA pulling a promised loan. Raymond Fedderman was a former sharecropper from Virginia who built up a business in upstate NY after his truck broke down there in 1954. **\$20**



73: Margaret Sanders: The Colonel's Secret: Eleven Herbs and a Spicy Daughter

IBIS, Wellington, FL, 1996. First Edition. Biography of the Colonel by his daughter. Slight edgewear. **\$30**

74: Colonel Harland Sanders: Life as I have known it has been "finger lickin' good"

Creation House, 1974. Second printing, November of the same year. Wear to jacket edges. **\$20**

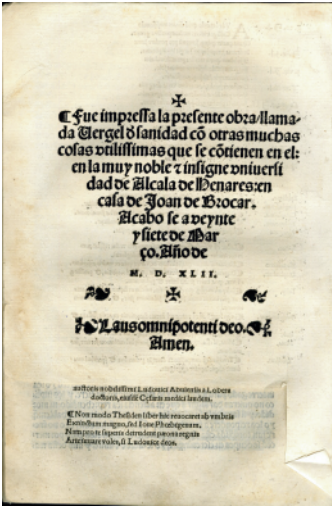
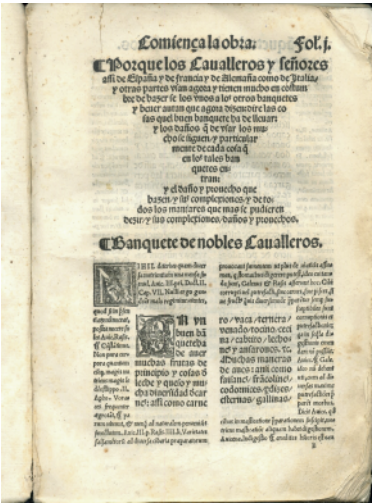


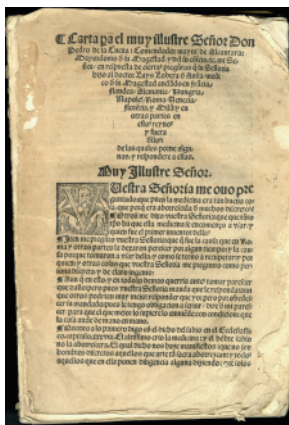
75: Alice Waters: *Thirty Recipes Suitable for Framing*

Saint Heironymous Press, Berkeley, 1970. Fourth Printing. Folio. Mild general wear to portfolio, recipes inside just about fine. 30 finely printed recipes in a variety of sizes, all illustrated. A lovely and charming production. Mayonnaise, Russian Beef Borscht, Stuffed Grape Leaves, Chicken Biryani. **\$450**



Spain, Germany, Italy, Asia...





76: Luis Lobera de Avila: *Vergel de sanidad: Banquete de Cavalleros*

Joan de Brocar, Alcala de Henares, 1542. Second Edition. Fair Condition. 4to. Disbound, part 1 only (of 3), comprising only the *Banquete de Cavalleros* presumably disbound from *Remedio de cuerpos humanos* and *Libro de pestilencia* with which it was issued. Lacking title and first

invocatory leaf as well as leaves 87 and 88. Heavy wear, marginal tearing, chipping, and other wear to first leaves, sometimes touching the text, in generally good condition internally otherwise. 6 leaves, 100 (i.e. 99, mispagination from lxxiii to lxxvi) of 102 leaves, and a final leaf with the colophon that may have been taken from later in the same work. Vicaire 531

First published alone in 1530 and here revised and issued with further works on health and the plague, the *Banquete de Cavalleros* was meant as a health reference for the nobility. Lobera was the personal physician to Charles V and wrote the work on the way to Augsburg while in his service. It is a remarkable work of late medieval dietary theory, written in Spanish in black letter and surrounded (often overwhelmed) by a more scholarly Latin gloss in italic type. The content is noteworthy for its adherence to medieval ideas of diet, relying on Galen as filtered through Arab scholars (esp Avicenna) rather than the unadulterated Galen and Hippocrates that was influencing current humanist thought in Europe. It gives recommendations on balancing humors in fish, meat, spices, but also tips on coitus, disarming unruly tumescence in priests, sleep, and beer and wine consumption. **\$2500**

77: Engraving from a German Language Edition of Hans Staden's Voyages [ca. 1591 from De Bry's "Grand Voyages to the Americas"]: *Plate XIII: Barbecue*

Light chipping and wear on left margin where removed, slight browning. Depicts a fish barbecue built of raised sticks being used by Native Americans in what is now Virginia - after a painting by John White. **\$200**



78: and another, *Plate XV*

Light chipping and wear on left margin where removed, slight browning. Depicts a Native American pair eating a (stylized) dinner of fish, maize, shellfish, deer meat, walnut, a tobacco pipe. From a painting by John White of inhabitants of what is now Virginia. They appear to be eating nixtamalized maize — though White was no doubt too busy giving the Native woman European features to ask what the preparation was. Europeans and suffered from widespread — and often horrific — pellagra epidemics for centuries. In the U.S. it persisted into the mid 20th century where there were an estimated 3 million cases and over 100k deaths — all prevented by soaking the maize in a lye preparation overnight as the native consumers of it knew well. **\$200**

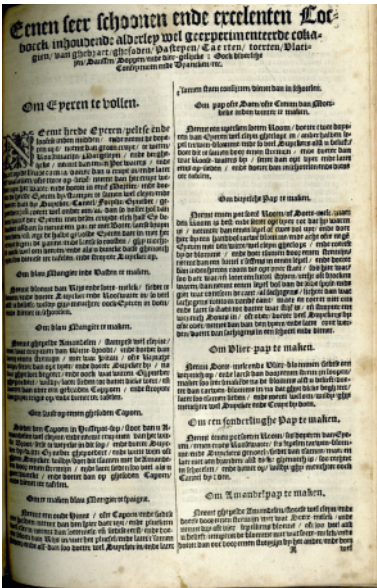


79: Wirsung, Christophorum (ie Christoph Wirsung); Battus, Carollus (Carel Baten); Hilden, G.F.: *Medicyn-boeck, daerinne alle gebreken des menschelijcke lichaems,,,[with] Eenen seer schoonen/ ende excellenten Coc-boeck [and] Een singuliere ende voortreffelijcke observatie*



Ian Evertsen Clojpeburg, Amsterdam, 1627.Folio. Rebound in contemporary paper covered boards with a spine made of old red leather, new endpapers. Title in facsimile on old paper, scattered browning, foxing, minor stains, some minor repairs with Japanese paper all mostly early on; generally a very good copy. (18), 676, (96), (26), (blank leaf), (4) pp, 24, (1) leaves. Notaker 405 & 406 (for the cook book)

Wirsung's medical book was first published in 1568 and the cook book first added in 1593 — it contains around 300 recipes that are a terrific mix of medieval (a number of different blanchmangers, fast recipes, sops and a fritter he calls a small-whore's-farts — thanks to James Prescottt's online translation for that last one) with some emerging Renaissance recipes for omelets, crepes, waffles and a proto-hollandaise sauce (likely the first appearance in a printed cookbook in the 1593 edition and predating the first French appearance in La Varenne's 1651 work). **\$3500**

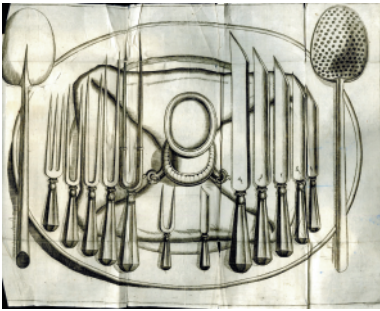


80: Antonio Latini: *Lo Scalco alla Moderna*



Domenico Antonio Parrino and
Michele Luigi Muzio, Naples, 1694.
4to. Volume one of two.

Contemporary vellum, soiled, worn
in spots, but sound. Pastedowns
torn, old signatures on front blank and an old inscription to
verso of portrait. Plates torn and a little rumpled, repairs on
verso of cutlery plate, but negligible loss; scattered minor
browning - still a very good copy of the second edition of
Latini's rare cooking manual, a reprint of the 1692 first



edition with just an updated
title page (even the 1692
colophon remains). (14), 606,
(8) with a one page errata at
rear and 3 folding plates of
cutlery, how to cut fruit and an
elaborately laid table. Notaker
919.1 (1692 1st ed.), Cagle 1153,

Vicaire 492

The second volume was published in 1694 and covered
fasting food and sweet dishes. Latini worked his way up
from the bottom as a cook, eventually becoming steward
of Cardinal Antonio Barberini. *Lo Scalco alla Moderna* is
filled with upper class recipes for soup, meats, vegetables,
and seafood, including the first printed tomato recipes, but
Latini mixes in offal recipes and simpler fare from his youth
as well. Sections on carving, food management, and other
general instructions round out the volume. The famous
tomato recipes are for a sauce of roasted, skinned, tomato,
chile pepper, thyme, onion, salt, oil, vinegar, and the other
a stew (which, like cassoulet, takes its name, cassuola, from
the dish it's cooked in) with chicken, veal and quail. **\$4500**

81: *False Book drinking set*

False book with a flask and two small glasses housed in a leather case hollowed out in a book. The book is a 1828 bulletin but itself a reemboittage in a ca. early 18th century binding with a royal crest with a griffin and gilt leaf and shell figures. Chipped at edges, covers strengthened — very nicely done. **\$650**



82: Gartler, Ignaz. and Hikmann, B.:
*Allgemein bewährtes Wiener
Kochbuch in zwanzig Abschnitten*

Carl Gerold, Vienna, 1828. Original card covers, heavily worn, torn, spine loose, still sound overall; scattered mostly minor foxing and browning internally. With frontis and 4 plates of table settings. xxiv, 480pp, 4 leaves of plates at rear. Cagle 4 (1810 edition)

Styled the 32nd edition of this popular cookbook first published around 1740. **\$200**

83: *Nieuw burger-keukenboek: behelzende voorschriften tot gereedmaking*

T.J. Wijnhoven Hendriksen, Rotterdam, 1845. Leather backed marbled boards, worn at edges, spine ends torn, slightly shaken, very minor foxing internally, generally quite bright. 231pp. The 12th edition of a popular Dutch cookery. **\$200**

84: *Two Manuscript German Cookbooks*

Two German language manuscript cookbooks, one 12mo and half cloth, the other 4to in worn cloth backed boards. Undated, both ca. late 19th century.

One hundred forty-three used pages (second half blank) lots of meat recipes, braten, fricandeau in the smaller, a little faint in spots, but in very good condition.

The second with one hundred sixty-one numbered pages, almost all filled up, water stains to bottom edge not really affecting legibility, but a tight, small script with a number of recipes on most pages. A few signatures loose, but complete as per the numbering. **\$250**

85: Frieda Meier: *German Manuscript Cookery: Kochbuch der Großherzoglichen Sophienschule Karlsruhe-Baden*

Cloth backed paper covered boards, worn but sound. Very neatly done internally with a few recipes on most pages, Two hundred forty-six numbered pages with scattered blanks, index at end. Titled in a later hand with a Odessa Florida address label on the first page of Hans Meier (and note that this was his mother). Dated 1914 with Frieda Meier's dates given as 1896-1941.

Apparently a food diary for the Sophienschule in Karlsruhe-Baden, with menus and recipes. **\$200**

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Kochbuch	3	Kochbuch	3
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86: *Collection of 20th century German manuscript cookbooks*

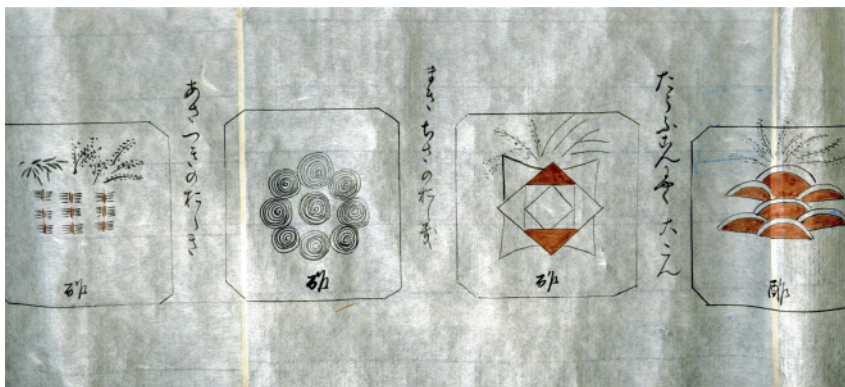
Seven manuscript German cookbooks in a variety of bindings. Undated (except for one dated 1914, Mainz) but circa turn of the century to 1930s. Five nicely tabbed, one pasted from a variety of sources — a nice collection of mostly middle class German cookeries. A few of the tabbed volumes used somewhat sparingly, but most filled up. Loose recipes inserted on a variety of papers into a few.

\$350

87: *Manuscript scroll in Japanese of plate presentations*

1860. 8" x 12' scroll illustrating place settings and plated food designs. Slight wear at a few spots where pages were joined to form the scroll (15 sheets form the scroll).

Undated circa late Edo period. Text at start and end, color added to a number of the illustrations. **\$1500**



88: Ikeda (ed.): *Kaiseki Ryori Hinoshio* (Secrets of cooking Kaiseki) Four Seasons Menu



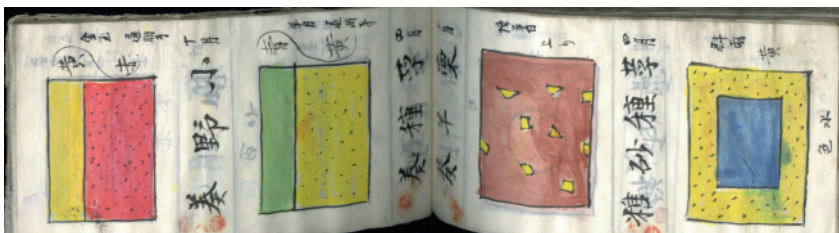
Original stitched wrappers with printed labels affixed to cover. 4.25" x 6.25", dated Bunkyo 3 (1863). 110 pages of recipes for seasonal meals with 2 woodblock illustrations. A

popular late Edo collection of recipes for Kaiseki, the traditional multi-course Japanese meal. **\$1850**



89: *Okashi Moyo*

3 1/4" x 6 1/2" silk covered card covers, worn, 192 pages most filled with water colors of confections with scattered text pages and a few blanks. Undated ca. turn of the century, Meiji period. A remarkably lovely collection of illustrations of sweets. **\$2500**





90: *Shinka Zuan*

Purple string tied softcover collection of pochoir plates of Japanese confectionary designs; modest wear, rear wrapper lacking, foxing to covers.

Measures 7 x 9 1/2. Finely rendered depictions of sweets. Dated Meiji 35 (1902). Intriguing collection that includes a number of European and American confections. **\$950**

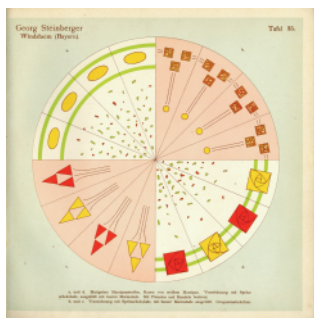
91: Carl Bruber: *Die Conditorei in Wort und Bild. Neuestes Spezialwerk als praktisches Hilfs- und Nachschlagebuch*



Hochste Auszeichnung, Mainz, 1902. 4to.

Decorative cloth, spine perished, scattered minor browning internally, a few minor bumps to page edges, old bookseller label to endpaper, otherwise very good. Hundreds of illustrations, many in color. Lovely illustrations of often elaborate pastries. **\$50**

92: Georg Steinberger: *Torten-Verzierungen. 78 moderne Vorlagen. Eigene Entwürfe mit klaren Erläuterungen*



Selbstverlag des Verfassers, Nurenburg, 1910. First Edition. Folio. Wide format in original printed cloth, modest wear and soiling to covers, slight scattered browning internally, old signature to endpaper; generally fine. Lovely Art Nouveau cake illustrations; 40 color plates of cakes, one of color text design. 4 copies in OCLC. **\$850**



93: Johannes Martin Erich Weber: *Praktische Konditorei-Kunst "Pra-Ko-Ku"*

J.M. Erich Weber, Dresden, 1926. 4to. Red cloth. light sunning to spine, endpapers a little rumped; color and bw

illustrations throughout. Recipe insert with original wraps, detached but present — oversized collection of Swedish dessert recipes. 34pp with 560 pithy recipes. **\$125**

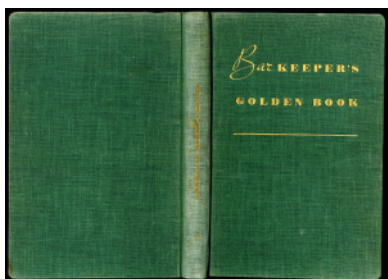


94: A. Heckmann: Modeko. *Die moderne Dekorkunst in der Komnditorei. Neue Folge.*

Killinger, Nordhausen, 1925. 4to. Light rubbing to boards, a touch shaken, recipe insert present and in fine shape. Illustrated in bw and color throughout. **\$100**

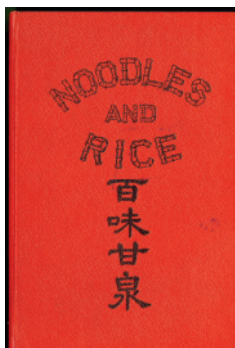


95: O. Blunier: *The Barkeeper's Golden Book; The Exquisite Book of American Drinks*



Morgarten-Verlag, Zurich, 1935. First Edition. Original green cloth, slight fading to spine, small ink stain to page edge at end and a few drips to front endpaper; some entries highlighted with an arrow,

some with an x next to them. Text in English, French, German, 276pp Nolting: Beverage Literature 71. **\$450**



96: Hong Kong YWCA: *Noodles and Rice and Everything Nice*

The Local Printing Press, Hong Kong, 1950. First Edition. Original red cloth, browning to endpapers, pencil notes to rear endpaper; bright copy. 87pp. A lovely copy of this book aimed at teaching the basics of Chinese cookery to English

speakers in Hong Kong. **\$75**

97: Irving Davis: *A Catalan Cookery Book. A Collection of Impossible Recipes*

Lucien Scheler & Patience Gray, Paris, 1969. First Edition. 4to. Loose sheets in a yellow cloth chemise with matching slipcase — a few spots of discoloration to slipcase, otherwise fine. Number 116 of 165 on Vélín de Rives signed by the artist, Nicole Fenosa, and the publisher **\$500**

below: items 124 and 103

Mexico



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



I. Cumplido, Mexico, 1845.
First Edition.

Contemporary acid calf,
slight bowing to covers,
endpapers a little
discolored with small
water stain and tear to
frontis, wear to spine

ends, old bookplate to endpaper, two plates with small
marginal tears but no loss. An unusually fresh copy. 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. **\$1750**

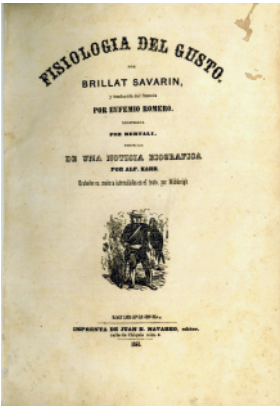


99: Brillat-Savarin: *Fisiologia del Gusto*



Juan R. Navarro, Mejico, 1852.
First Edition. Contemporary sponged calf, modest wear, browning to endpapers with an old bookplate and old ex-libris stamp to endpapers.

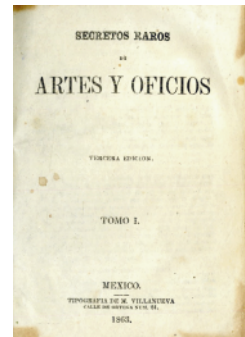
Scattered minor foxing, some offsetting from ink, generally very bright internally and very good overall. An attractively printed book with a frontis of the author and vignette illustrations after those in the 1826 French first edition throughout. 414pp. Cagle 1199.



The first Mexican, first Spanish language (the first Spanish edition was not until 1869) and, seemingly, the first translation of any sort (the next, the first American edition, was 1854).

Upper class Mexican cuisine had always been more French than anything else — 1845's Nuevo Cocinero Mexicano en Forma de

Diccionario evoked Careme and Beauvilliers and the first US published book of Mexican/California cuisine, El Cocinero Español (1898) likewise drew direct lines to French and European culinary traditions. **\$3000**



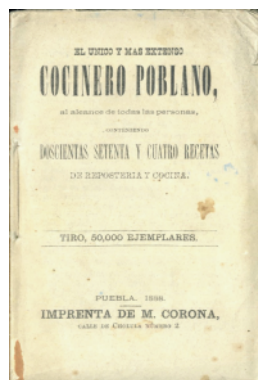
100: *Secretos Raros de Artes y Oficios*

M. Villanueva, Mexico, 1863. Third Edition. Two 12mo volumes in red leather backed marbled boards — boards worn, a touch of foxing here and there but generally fine internally. Previous owner's stamps on endpapers, 557, xxii pp; 685, 24, xxxv pp.

Listed as the third edition, no earlier editions located in OCLC. An exhaustive book of secrets, covering minor medicine, household tips, paints, varnishes, and hundreds of tips for food and drinks. Lots of information on distillation (including, appropriate for a book of secrets, the medieval mulled wine yprocas). Long section of desserts in volume two. **\$850**

101: *El unico y mas extenso Cocinero Poblano, al alcance de todas las personas, conteniendo doscientas setenta y cuatro recetas de reposteria y cocina*

M. Corona, Puebla, 1888. First Edition. 12mo. String bound, no wrappers (likely as issued), chipped at edges but otherwise fine and untrimmed. 138, (4)pp.



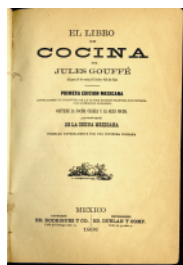
As rare as the many editions of the La Cocinera Poblana are ubiquitous. Just four copies in OCLC, three in CA and one at UTSA. No auction records. Mostly European influenced with Mexican recipes mixed in: Salsa bretona, inglesa, genovesa, robert, chile rellenos, lengua estofada, croquetas, tortas, mayonesas — a interesting and rare cookbook. The cover brag of 50,000 copies is undoubtedly exaggerated by a couple orders of magnitude. **\$1500**



102: Jules Gouffé: *El Libro de Cocina*

Ed. Rodriguez y Co. / Ed. Dublany Comp., Mexico, 1893. First Edition. 4to. 1/4 acid calf over cloth boards, corners worn and bumped, binding sound. Modest age toning internally,

otherwise clean and unmarked and in unusually good condition overall. Two volumes in one, the appendix collects Spanish and Mexican recipes. xx, 21-1085, (2), 418, xxii, pp. One engraved plate of a stove, in text illustrations, many of equipment, throughout (at least one, of a rabbit on a spit, by José Guadalupe Posada and many of the others that are very likely by him).



Though a student of Careme and one of the chief practitioners of 19th century haute cuisine, Gouffé's Mexican cookbook is exhaustive, presenting an astounding selection of food from the most difficult to prepare to simple, everyday fare — paired with instructions on all facets of household management. The Mexican and Spanish section is more weighted toward the Spanish (there was an 1885 Madrid edition of Gouffé's cookbook) as the target market



was clearly upper class Mexican households who identified with Europe at least as much as with Mexico. Still, the guisado and guajolote sections feature many good Mexican recipes and the "Barbacoa mexicano" recipe (lifted from the Diccionario de Cocina) gives good instruction on slow cooking in an earth pit. **\$1750**

103: Vicenta Torres de Rubio: *Manual de Cocina Michoacana*



Imprenta Moderna, Zamora, 1896.

First Edition. 4to. Contemporary leather, wear at edges, scattered discoloration, mostly to endpapers, early on one gathering chipped at

edges with a bit of wear, browning here and there, printed in two columns on a variety of papers, scattered pages where the impression is a bit light. 796, xxxii pp. Title printed in blue on coated paper (there is a variant printed in red).



Five copies in OCLC. The first cookbook with a women named as author, Vicenta Torres de Rubio, a liberal newspaper editor, collected these recipes from around Mexico making it, in a way, not only one of the first Mexican regional cookbooks but one of the first attempts at collecting a national cuisine. A mix of European (mostly Spanish - interesting in that Puebla

and Mexico City published cookbooks usually were more French) and Mexican recipes, but plenty of chiles (recipes for chipotles, piquin, poblanos, tornachiles) frijoles, tons of moles, and a "seccion Mexicana" with pulgüe, chicha, maíz recipes, tamales. Sections also on cooking theory, decimal measurement (metric system began to be adopted in Mexico in 1852), household management. **\$2500**

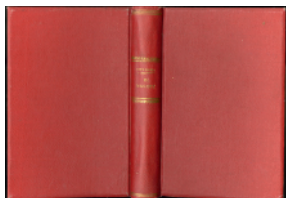


104: Feliz Ramos I Duarte: *Diccionario De Mejicanismos: Coleccion De Locuciones I Frases Viciosas*



Herrero Hermanos Editores, Mejico, 1898. Second Edition. 4to. Original decorative cloth, rebaked in cloth. The second edition of the first book to use the word "taco" for the now universally beloved food (under the definition of burrito, "que en Yucatán llaman cocito i en Cuernavaco i en Mejico, taco". Browning to pages, small tears in gutter early on from rebacking. 584pp, first published in 1895. **\$100**

105: Jose C. Segura: *El Maguey: Memoria Sobre el Cultivo y Beneficio de sus Productos*



Agricola Mexicana, Mexico, 1901. Fourth Edition. Original red cloth, light wear at corners, old stamp to title page, slight scattered foxing, a touch of wear to book edges, title page a touch rumped. 411pp, 2 page table and 26 plates, a number in color, in text illustration including some with color.

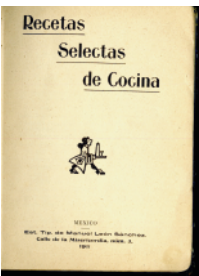


Scarce in commerce, the fourth and best edition of an in depth study of the agave plant and mezcal and pulque production. **\$1500**



106: *Recetas Selectas de Cocina*

Manuel León Sánchez, Mexico, 1911. First Edition. Original blue cloth, rubbed, worn at corners, water stain to rear, hinges a little tender. Slight age toning internally; good overall. 208pp



Menus, Numbered recipes by type (soups, eggs, fish, guisados, dulces, etc), then sections on hygiene and domestic medicine. Interspersed with advertisements — an interesting book of household management. It's unusual to see medical and household receipts mixed with cookery in Mexican cookbooks — usually this is confined to books of secrets. 6 copies in OCLC. **\$300**



107: Alejandro Pardo: *Los 30 Menus des Mes*

1917. First Edition. Original illustrated wraps with photo of Pardo. Spine degraded, tear to rear cover, paper a bit browned, binding loose — rare in the original wraps. Ads interspersed. 244pp

10 copies between all editions in OCLC, only 1 of the 1917 first ediion. Daily menus with recipes. **\$250**



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108
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108: Alfred-Louis Deverdun : *Cocina Casera Francesa, Ilustrada : Seleccion de recetas sencillas de cocina, pasteleria y dulceria*

Franco-Mexicana, 1922. First Edition. 12mo . Original wraps, a bit of wear to spine, hinge slightly cracked. Unusually bright otherwise. Interspersed with ads. 268pp

Self contained book two, the first book was published the year earlier. Two copies of book one in OCLC none of this one. Deverdun was a Mexico City born Frenchman who took over the famous Mexico City sweet shop Dulcería y Pastelería de H. Deverdun when his father retired to France. He was forced by the revolution to close in 1911 and attempted to stave off financial ruin with a newspaper column, *El Gastronómico*, and a pair of cookbooks making him a key figure in the spread of French cookery in Mexico. Mostly European recipes — fascinating section of chocolate recipes with various combinations of chile peppers. **\$350**



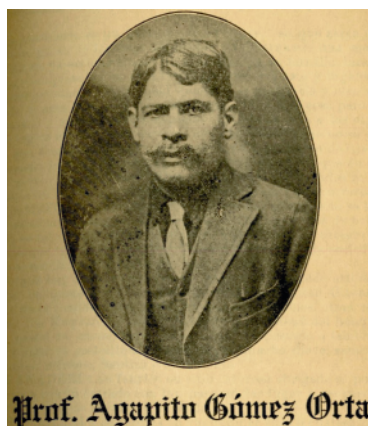
109: Orta, Agapito Gomez: *La Fuente del Cocinero* [with] *El Cocinero del Hogar* [with] *Guía del Pastelero, Confitero y Repostero* [with] *Guía del Repostero, Pastelero, Confitero, Panadero, Biscochero o Cocinero para uso de las familias* [with] *La Perla del Bajío o sea Tratado de Cocina par uso de Familias*

1925.. Five volumes bound in one in half burgundy cloth over decorative paper boards. Light wear, moderate uniform browning to pages, a nice copy. 96, 5pp; 163 (i.e. 128)pp; 113, (5)pp; 116, (4)pp; 124, (6)pp. *cont.*



A nice collection of Orta's works bound up together. Orta was a popular cook, author, and culinary instructor. His recipes freely mix regional Mexican recipes and ingredients with French

and other cuisines. He, along with Alejandro Pardo, pioneered the idea of the celebrity chef with books and cooking schools. Unlike Pardo, and more in line with Josefina Velázquez de León, he highlighted Mexican ingredients and regional Mexican cookery. Calabacitas au Gratin, Zanahorias en Salsa Viena, Piramide de Azado, Mole Verde, Bifstek a la Inglesa, Glacé Fondant de Chocolate. A few illustrations and tipped in photos of women at his cooking classes. Dated 1925, 1926, 1927, 1928, 1926. **\$1200**



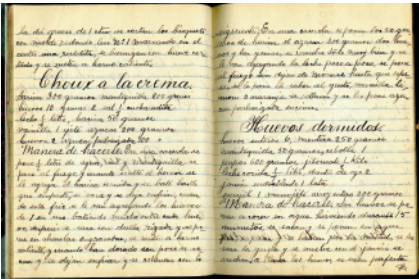
110: Mexican Manuscript Cookbook: *Recetas de me Madre con Amor*



Thick paper bound into old recycled leather boards of r old sheep. Passed down recipes of the Rivero family of Puebla. 50 pages of recipes with pasted in illustrations on the endpapers dated 1895.

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: Cubiertos, Elado de Tuna, Huevos con crema cortata, Jelatina, formula para el pastillaje, changos de Tia Manuela. An interesting manuscript of mostly professional recipes. **\$850**

111: *Libreta de recetas de cocina, Escuela Gabriela Mistral*



1928. Half cloth over marbled boards; modest wear, slightly shaken. Cookery manuscript from a Mexican student with Professor Srita Dominguez at the Escuela Garbriela Mistral. 55 used pages.

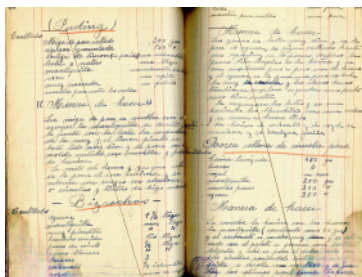
Very precise recipes for a variety of mostly European dishes: Panqué ideal, Pollo argentino, Budin de papa, crema de Baviera, Corona de frijol, galletas de compadre, lenguas de gato, polvorones de naranja, canapes ilusion, guajalote en champignons. **\$450**

112: Manuscript Mexican Cookbook: *Dulces y Pastelería*



1930. Large format cookbook ca. 13" x 9" — apparently a fragment (begins on page 27) bound up with new marbled endpapers in half cloth over original marbled boards at some point. Detailed recipes for desserts, bottom corner with water damage but lost text written back in a contemporary hand, chipping and some loss to corners. 60 used pages with a few blanks at the end.

Mostly desserts with emphasis on strawberry and chocolate: pastel de naranja, gelatina de fresa, ballas de platano, bubiletes rellenas de crema de fresas, atole de fresa, capuchinos, volcan de cacahuete, with a mole poblano recipe slipped in. **\$350**



113: Josefina Velázquez de León: *Los 365 Menus del Año...Obra Dividida en 12 Folletos: 30 Menus Economico*



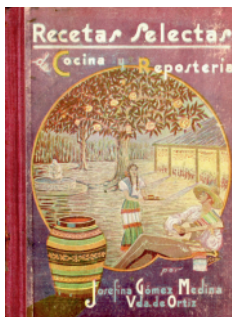
Academia de Cocina y Reposteria Velazquez de Leon, Mexico, 1952. First Edition. 12 volumes in original printed wrappers, modest wear, some age toning to pages, a

few mostly minor stains, Wear at a few edges and months penned to spines on a number of the volumes. Scarce complete set of monthly menus and recipes. **\$650**

114: *Antigua Cocina Mexicana e Internacional: Versión Completa Original*

Editorial Letras Vivas, Mexico, 1997. Original wraps bound into plain red buckram. Reprint of the 1872 work, *Arte Novisimo de Cocina*. 157pp **\$40**

115: Josefina Gómez Medina, viuda de Ortiz: *Recetas Selectas de Cocina y Repostería*



Font. Guad, Guadalajara, 1939. Second Edition. Previous owner's inscription in ink, neat. Original cloth backed printed boards. Moderate wear, a little shaken, pages uniformly browned; good overall. 203pp

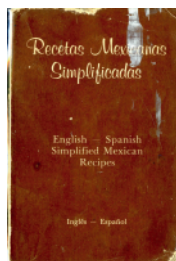
A mix of popular European and Mexican dishes: sandwiches, tamales, galletas, helados, escabeches. Scarce cookbook — there was a 1937 printing as well. 4 copies of the first ed., 2 copies of this printing in OCLC. **\$200**

116: *150 Recetas para preparar el Arroz: en familia y para recepciones*

Editores Asociados, Mexico, 1962. Second Edition. A bit of soiling to wraps, book loose in wrappers. 82pp **\$35**

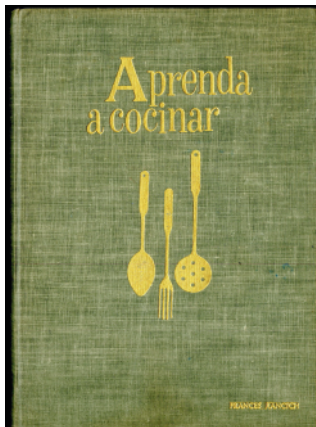
117: J. Elena Navarro: *Recetas Mexicanas Simplificadas: Simplified Mexican Recipes*

Mexico, 1969. Wear to wraps, light dampstain to edge. No publisher or date, ca. late 1960s. Nice two language cookbook with buying tips. No copies in OCLC. 169pp **\$50**



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

Ediciones Josefina Velazquez de Leon, Mexico, 1971. Seventh edition. New boards over plain printed wraps, slight age toning; fresh copy internally. 58pp plus index. Ropa vieja, hamburgers, taquitos etc. **\$50**



119: Francis Rancich: *Aprenda a Cocinar*

Venecia, Mexico, 1959. First Edition. Previous owner's inscription in ink, neat. 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. 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. **\$100**

120: Salvador Novo: *Cocina Mexicana o Historia Gastronomica de La Ciudad de Mexico*

Editorial Porrúa, Mexico, 1967. First Edition. Hardcover over original wraps — very fresh copy of the first edition of this much reprinted history of Mexican food. 1551 of 2000 copies. 361pp Sprawling history by the official chronicler of Mexico City. **\$350**

121: Elvira Fontana: *La Buena Cocina: Recetas Italianas*

Ediciones Trucco, Mexico, 1955. Undated, ca. 1950s — first edition was 1949. A nice Italian cookery for middle class Mexicans. Cocktails, canapes, . 352pp **\$50**



122: José Farga Font: *Original y Moderno Tratado de Cocina Internacional y Vegetariana*

Editorial Iztaccihuatl, Mexico, 1976. First Edition. 4to. Light wear and some fading to cover, spine a little rumped at ends. Comprehensive book of European and vegetarian cookery. 430pp **\$35**



123; Posada, José Guadalupe: *Loa Dicha por un Petatero y una Tortillera: En Honor Del Señor de las Maravillas*

A. Vanegas Arroyo, Mexico, 1904. 8" x 11" broadside corrido, slight wear at edges, slight browning. **\$100**

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

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

125: Posada, José Guadalupe: *Señora, su Conejito Ya no le Gusta el Zacate, solo Quiere Chocolate Que Animal Picudito!*

A. Vanegas Arroyo, Mexico, 1904. 8" x 11" broadside corrido, slight wear at edges. Printed on salmon paper. Undated ca. 1904. Song about a rabbit that won't eat grass anymore because he only likes chocolate — a metaphor for the senseless consumption and luxury of the upper class.

\$150

126: Posada, José Guadalupe: *La Huelga de Los Panaderos*

A. Vanegas Arroyo, Mexico, 1911. 8" x 11" broadside corrido, slight wear at edges, small dampstain. Printed on brown paper. Corrido on the baker's strike. **\$150**



127: *Collection of Mexican Tourist Restaurant Menus and Table Cards (33)*

Large collection of menus and table cards for 1970s tourist joints in Mexico. A

nice group including a wide range of places from Harry's in Acapulca (A Sunny Place for Shady People) to British Pubs in the DF, roadside dives, Tijuana haunts, and hotel restaurants. **\$400**



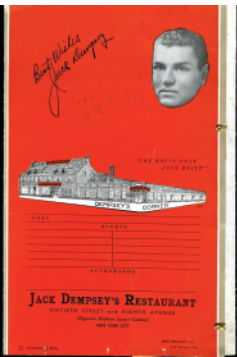
128: Collection of Mexican Menus (18)

Collection of Mexican menus, many still in their original folders. One from the famed Cafe Tacuba — a nice range of styles. ca. 1970s **\$350**



129: Noggle, Larry et al: *Pair of California Menus*

Pair of menus, one from Houlihan's Old Place with an art nouveau theme, one the famous Larry Noggle menu from Trident. Houlihan's with a long tear repaired on verso. Light wear to edges of Trident menu; ca. 1975. **\$75**



130: Jack Dempsey: *Jack Dempsey's Restaurant signed menu*

Signed menu from his restaurant — with 4 small and one large insert card intact. Signature a little light, very slight wear; ca. 1935. **\$250**



Inexhaustive list of works consulted:

- Axford. *English Language Cookbooks, 1600-1973*. Detroit, 1976.
- Bitting. *Gastronomic Bibliography*. London, 1981.
- Cagle. *A Matter of Taste*. New Castle, 1999.
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- Davidson, Alan. *The Oxford Companion to Food*. Oxford, 2006.
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- Simon. *Bibliotheca Gastronomica*. London, 1978.
- Tipton-Martin. *The Jemima Code*. Texas, 2015.
- Vicaire. *Bibliographie Gastronomique*. Paris, 1890.
- Wheaton, Barbara Ketcham. *Savoring the Past*. Philadelphia, 1983.