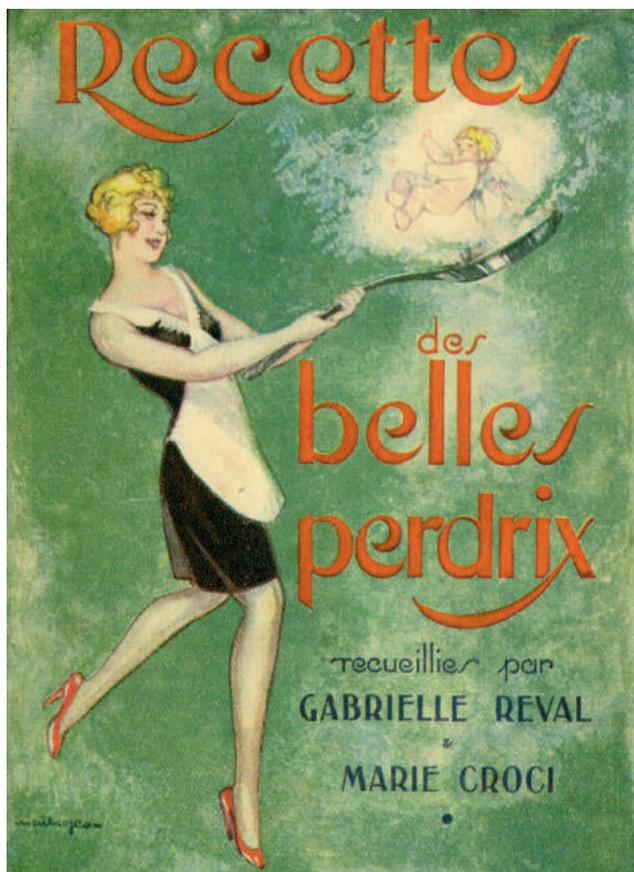




Pazzo Cookery
Catalog 3



C'est arrivé! Pazzo Cookery Catalog 3 features a wide range of food related books from the 16th to the 20th century. Our focus, sort of, is on France including an array of less expensive regional cook books, though once again the largest section is Mexico with another selection of the books of the incomparable Josefina Velázquez de León, as well as a group of manuscript cookbooks. Rounding out the catalog is a likable group of Italian books including a number of books of secrets and some interesting mid 20th century items, as well as a smattering of English, American, Spanish, and other books. Noteworthy in this final section are a few collections of menus including chef signed, cruiseship and various restaurant and dinner party collections, and a small group of handcolored 16th century views of food related scenes.

France 1-44

Mexico 45-93

Italy 94-106

Elsewhere 107-142

Ordering:

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

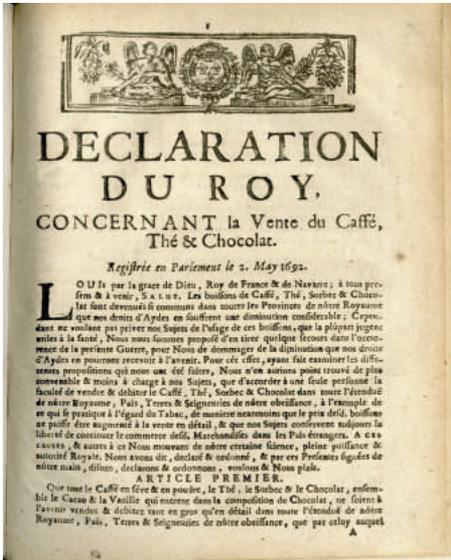
Terms:

All books are guaranteed as described and are returnable for any reason within 30 days of purchase. Payment by check, money order, credit card, bank wire or Paypal. Institutions billed according to their requirements. Reciprocal discounts to the trade. Postage is \$5 in the U.S. and at cost abroad, Massachusetts residents please add 6.25%.

France

1: Louis XIV: *Declaration du Roy Concernant la Vente du Caffé Thé & Chocolat*

Jacques Mongiron-Millangis, Bordeaux, 1692. Bound up in later boards, light foxing, very good. 4pp



Scarce and detailed Declaration of by whom, where and how the beverages coffee, tea, chocolate, and sorbec as well as cacao and vanilla could be sold. No copies in OCLC. **\$300**

2: François Pierre La Varenne: *Le Vrai Cuisinier François...Augmenté d'un Nouveau Confiturier...Le Maitre D'Hotel et le Grand Ecuyer-Tranchant*

George de Backer, Brussels, 1712. Contemporary calf, worn, front board detached, interior with mostly minor foxing and browning, small wormholes in top margin for half of volume, endpapers chipped at edges. Last few pages with very faint dampstain, generally quite clean internally; good overall. [24], 371, [4]pp. Vicaire 499, Bitting 276.

A later edition of La Varenne's *Cuisinier*, adding a *Confiturier*, a *Maitre D'Hotel* and *le Grand Ecuyer-Tranchant* (with woodcuts), each in separate sections but continuously paginated. First published in this form, with a different frontispiece, in 1698. **\$950**



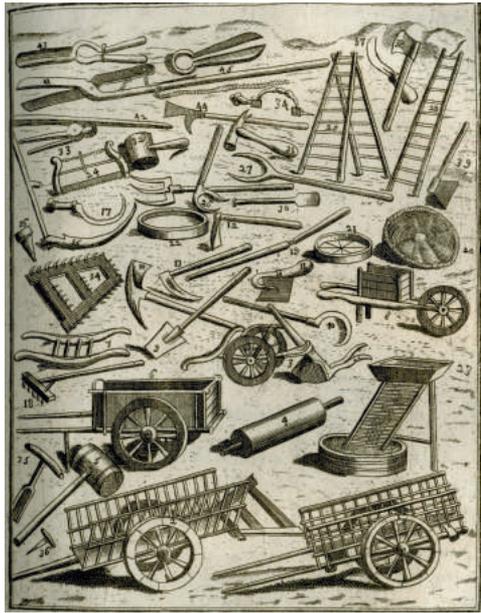
3: François Massialot: *Le Nouveau Cuisinier Royal et Bourgeois Qui Apprend a Ordonner Toute sorte de Repas en gras & en maigre...* Tome I & II

Aux Depens de la Compagnie, Amsterdam, 1734. Third Edition. 2 volumes of the 3-volume set. Full contemporary calf, gilt, light edgewear, slight rubbing to hinges, mild browning to pages, some pencil marks in the margins; a very clean, attractive copy; very good. The first two volumes, A-Z but lacking the newly added supplementary volume. 18 plates, 16 folding, generally of place settings. A few plates worn and soiled at the edges and with small tears at the gutter edge. [8], 444, [22]pp; [2], 408, [25]pp. Cagal 319 (Paris Ed.), Vicaire 575.

Volumes 1 and 2 of 3 in Massialot's much expanded cookbook originally published in 1691. The third volume is a supplement - in later editions it was integrated. Comparing the place settings for small groups in the 17th century editions to the table pictured here, one can see that fashions have once again favored the banquet - it would take a few more decades of conspicuous consumption before things started to go sideways. **\$850**

4: Louis Liger: *La Nouvelle Maison Rustique, ou Économie Générale de Tous les Biens de Campagne*

Desaint, Paris, 1772. Later Edition. 2 quarto volumes in contemporary sheep, worn at the edges, loss at spine ends, surface scrapes, but sound and very good overall. Scattered minor foxing and soiling, minor dampstain in the gutter towards the end of vol 2 - quite clean overall internally.



38 plates.[2], viii, 760; vii, [1], 756 pp. Vicaire 521.

Considerable sections of recipes for meats, vegetables, preserves and pastry as well as gardening, management, cider making, hunting and fishing etc. **\$650**

5: Dubuisson et al: *L'Art du Limonadier; Extraits des Meilleurs Auteurs qui ont traité de la Distillation*

Galland, Paris, 1804. First Edition. Early leather backed marbled boards, light foxing and wear, some soiling at beginning and end, old note in pen on the half title. 294pp. Bitting 132, not in Cagle, Vicaire. Scarce.

Dubiosson's *L'Art du Distillateur* (1779) was a standard work - this borrows from the relevant sections of that work and adds some additional material, covering lemonade, Bavaoise, coffee, chocolate (the beverage), and other distillations, essences, liqueurs and oils. **\$300**

6: Grimod de la Reynière et al: *Journal des Gourmands et des Belles, ou L'Épicurien Français*

Capelle et Renand, Paris, 1806.

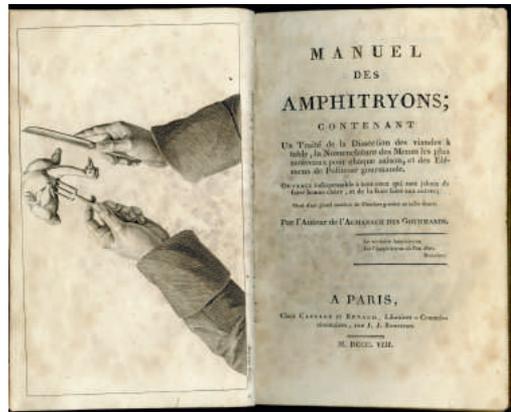
First Edition. Leather backed marbled boards, worn at corners and spine ends, hinges starting, scattered foxing internally; good. The first six months - January to June, 1806 - of the culinary monthly that ran until 1816 (changing titles to L'Epicurien in 1808). 268pp; 270pp (paginated quarterly), two frontispieces (janvier & Avril). Vicaire 466-67. **\$300**



7: Alexandre Balthazar Laurent Grimod de La Reynière: *Manuel des Amphitryons*

Capelle et Renand, Paris, 1808. First Edition.

Contemporary tree calf, a few small wormholes to binding, light wear to spine and hinges, a few surface marks - an attractive binding. Frontis and title lightly soiled, small repair to the verso of one plate, one plate and one page with a short closed tear, small tear to another plate - light occasional browning; a very good copy. The classic text on hosting - from carving, to menus to how to conduct oneself. Frontispiece showing the mid-air carving that began with Il Trinciante and still persisted. 384pp, 16 plates and the frontis. Cagle 233, Oberle 135, Bitting 203, Vicaire 427, Simon 805. **\$1350**



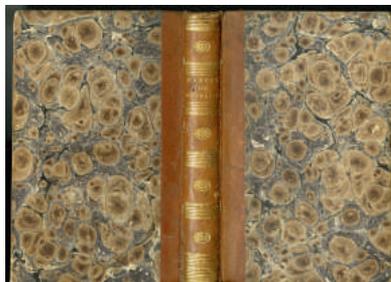
8: Cardelli, M. [pseud. of Henri-Louis-Nicolas Duval]: *Manuel de Limonadier, Du Confiseur et du Distillateur*

Roret, Paris, 1823. Third Edition. 12mo. Original green printed wrappers, stained and worn, moderate foxing throughout but otherwise unmarked and a good copy in its original state. 308pp. Bitting 74.

This one also covers coffee, chocolate, ice cream, beer, cider, eau de vie, vinegar, and more. The earlier editions are scarce. **\$200**

9: Lionnet-Clémandot, M.J.; Cardelli, M. [pseud. of Henri-Louis-Nicolas Duval]: *Manuel du Limonadier et du Confiseur*

Roret, Paris, 1835. Sixth Edition. 12mo . Leather backed marbled boards. Modest scattered foxing and browning, spine a touch rubbed. 280pp, 1 folding plate. Previously published by Roret with Cardelli as the author, these later editions added the folding plate. **\$250**

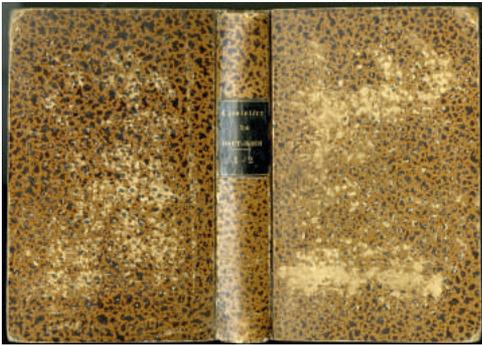


10: Louis-Eustache Audot: *La Cuisinière de la Campagne et de la Ville*

Audot, Paris, 1836. Previous owner's inscription in ink, neat. Rebound in half brown calf. Scattered foxing, in text illustration; an attractive copy. 480pp. Cagle 54.

Styled the 20th edition, originally published in 1818 and one of the most popular cookbooks of 19th century France, it was translated into English and published in England and America as *French Domestic Cookery*. Remarkably, the final edition was published in 1912. **\$200**

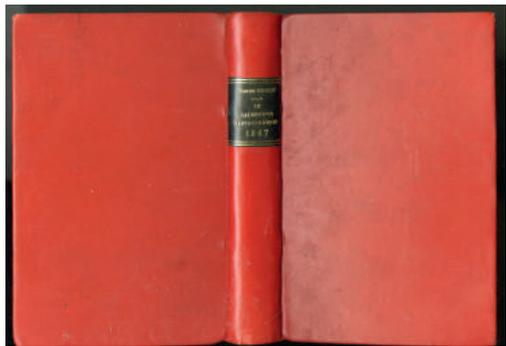
11: Marguerite Spoerlin: *La Cuisinière du Haut-Rhin*



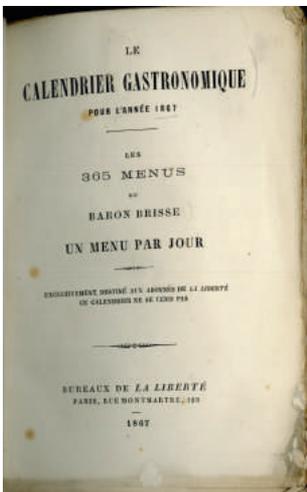
J.P. Risler, Mulhouse, 1842. Mixed edition, part one is the second edition, 1842, part two is the first, 1833. Contemporary marbled boards, rubbed, mild scattered foxing. Translated from the German - scarce edition of this cookbook

detailing the unique blend of French, German, and Swiss cuisine in the region. 285pp; 165pp with 7 folding plates of table settings at the rear. Not in Cagle, Vicaire, Bitting, etc. **\$450**

12: Baron Brisse: *Le Calendrier Gastronomique Pour L'Année 1867. Les 365 Menus de Baron Brisse Un Menu Par Jour Bureaux de La Liberté, Paris, 1867. First Edition. Modern red calf,*



discoloration to page edges, modest foxing, old clipping mounted to rear endpaper, rear wrap retained; about very good overall. 384pp. Vicaire 122.



A recipe for each day of the year by the early food writer for La Liberté, Baron Brisse who, according to Vicaire, was popular enough to be the subject of caricature in popular fiction. **\$250**

13: Auguste Lepage: *Les Cafés Artistiques et Littéraires de Paris*

Martin Boursin, Paris, 1882. First Edition. Early marbled boards, wear at edges. Slight browning internally; very good. Lepage also penned *Les Diners Artistiques et Littéraires de Paris*. 317pp. **\$100**

14: Emmeline Raymond: *Le Nouveau Livre de Cuisine, Recettes Pratiques, Recueillies et Classées*

Firmin-Didot, Paris, 1886. First Edition. Modern leather backed marbled boards, ruled spine in compartments, morocco label, small dampstain to head of spine, paper repair to upper right corner of title, slight browning, otherwise very clean internally. 503pp. Vicaire 730-31.

A nice array of mostly bourgeois cookery and some household management. It was reprinted a number of times in its first few years. **\$200**

15: Gustave Garlin: *Le Cuisinier Moderne ou Les Secrets de L'art Culinaire*

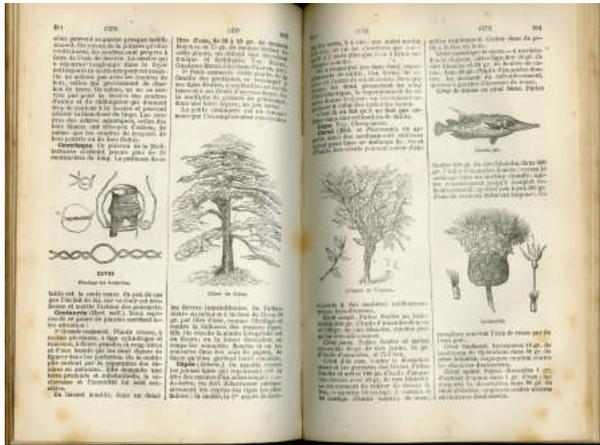
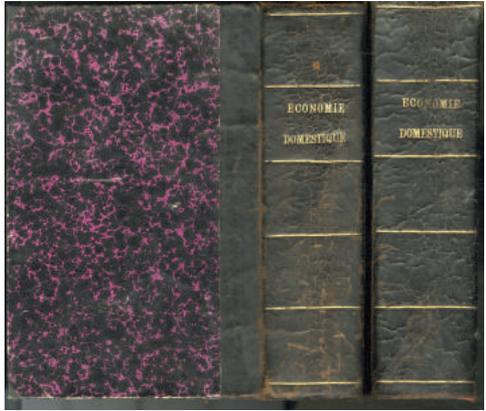
Garnier Frères, Paris, 1887. First Edition. Original leather backed cloth, spines rubbed, corners a little bumped, mostly modest foxing internally, minor dampstain to outer margin of first few pages in volume two, second volume a bit shaken and inner joints of both volumes repaired with cloth tape, first couple signatures worn at leading



edge, old bookstore stamp to titles; still a very good copy overall. Terrific full page illustrations throughout, most tissue guards intact, but some rumpled and foxed - plates generally very clean. Much reprinted and imitated. xlv, 278pp. Cagle 202a, Bitting 176, Oberle 254, Vicaire 385-86. **\$950**

16: Jules Troussel: *Un Million de Recettes: Grande Encyclopédie Illustrée D'Économie Domestique*

Asthème Fayard, Paris, Undated ca. 1880. 2 volumes in leather backed marbled boards - modest wear, inner joints cracked and somewhat amateurishly repaired - scattered mostly minor foxing, a good, sound copy overall. 2000 in text illustrations - a very substantial and comprehensive look at cookery and household management. 2387; 2891 columns. Vicaire 844. **\$250**



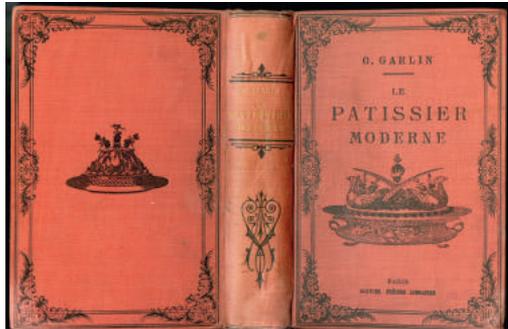
17: J.B. Reboul: *La Cuisinière Provençale*

Tacussel, Marseille, 1920. Modern morocco back marbled boards, original wraps bound in. Styled the 14th edition, undated, ca. 1920. Some chipping to wraps, mild browning to pages; a nice copy of the classic cookbook first published in 1897 that went through at least 24 editions. 470pp. **\$100**



18: Gustave Garlin: *Le Pâtissier Moderne Suivi D'Un Traité de Confiserie D'Office*

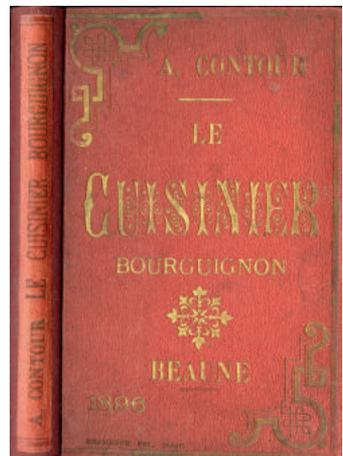
Garnier Frères, Paris, 1889. Illustrator: M. Blitz. 4to. Decorative red cloth, light wear at the corners, spine faded, inner joints cracked and repaired. Clean and unmarked internally. 262 in text illustrations. xvi, 997pp. Signed or possibly stamped by author at the copyright notice. Cagle 203, Vicaire 386.



The companion volume to Garlin's classic *Cuisinier Moderne* - well illustrated with copious Carême inspired delectables. **\$850**

19: Alfred Contour: *Le Cuisinier Bourguignon: Nouveau Livre de Cuisine Pratique*

H. Lambert Fils, Beaune, 1896. Second Edition. Original decorative cloth, a bit soiled, rebacked with the original spine laid down, scattered mild browning and foxing, otherwise very clean internally. 413pp. **\$350**



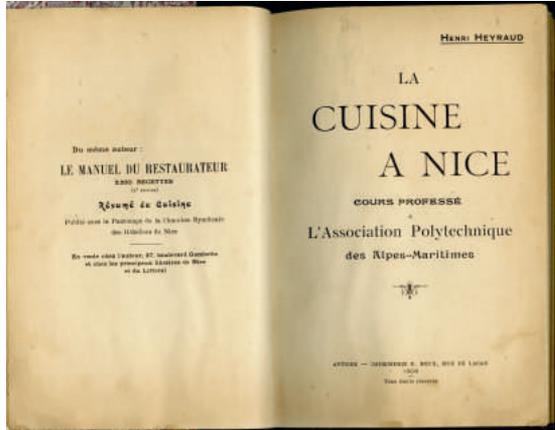
20: G. Dumont: *La Pâtisserie: Cours Élémentaire en 10 Leçons [with] Cours Moyen II [and] III*

Éditions de "Culina", Paris, 1910. 3 volumes bound up in half leather over marbled boards. Each with photos and explanatory illustrations, 272 photos - a scarce course in turn of the century Pâtisserie. 127pp; 114pp; 111pp. **\$300**

21: Une Vielle Maitresse de Maison: Menus Propos sur la Cuisine Comtoise

Just Poisson, Paris, 1907. Original wraps, worn and chipped, rear cover foxed, light browning to pages, some clumsily opened; good. A nice collection of provincial dishes and customs. 195pp. **\$125**

22: Henri Heyraud: *La Cuisine a Nice: Cours Professé L'Association Polytechnique des Alpes-Maritimes*



E. Roux, Antibes, 1909. First Edition.

Modern leather backed marbled boards. Light browning to pages, a

few scattered creases, otherwise unmarked and very good.

Reprinted a few times, all editions scarce. 446pp with 8 pages of ads at rear. Biting 226.

A good guide to the cookery of Nice - Elizabeth David lifted a few of the recipes for her *French Provincial Cooking* and *A Book of Mediterranean Food*. Clay pot cookery, quenelles - a later edition of this cookbook is the first recorded recipe for ratatouille. **\$500**

23: Lionnet-Clémandot, M.J.; Cardelli, M. [pseud. of Henri-Louis-Nicolas Duval]: *Manuel du Limonadier Glacier et Cafetier*

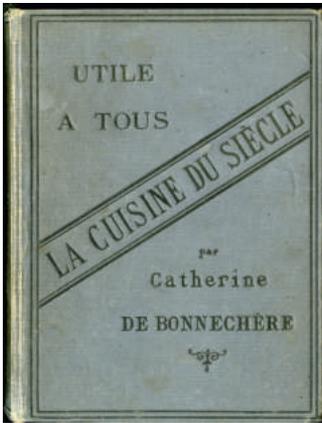
Roret, Paris, 1901. 12mo . Original wraps, worn and chipped, spine split - light browning to pages; good. A later edition of the classic Roret limonadier manual. 353pp, 36pp of ads. **\$75**

24: Alfred Contour:
*Le Cuisinier
 Bourguignon:
 Nouveau Livre de
 Cuisine Pratique*



G. Loireau, Beaune,
 1910. Fourth
 Edition. Previous
 owner's name ink-
 stamped. Original
 cloth backed boards, wear at edges, slightly shaken, light
 scattered foxing, otherwise very clean internally; very good.

416pp. \$200



25: Catherine De Bonnechère: *La Cuisine du Siècle: Utile a Tous*

Magasins du Bon Marché, Paris, 1900.
 Early Edition. Original cloth, a little
 soiled, lacking front endpapers,
 browning to pages. Undated ca. 1900.
 318pp arranged alphabetically. \$100

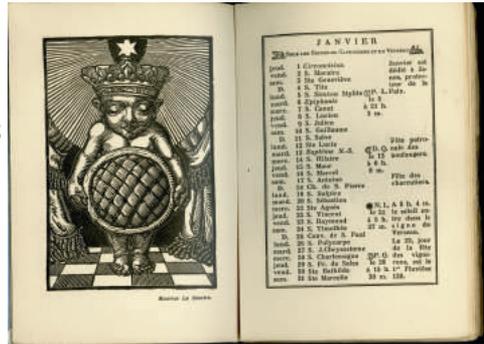
26: Rieux, Louis; Montagné, Prosper
 (preface); Rostand, Edmond (letter): *Au
 Pays de Cocagne: Livre de Cuisine
 Albigeoise, Vieilles Recettes Recueillies et
 Rimées. La Vie Provinciale*

Corbière & Julien, Albi, 1913. First Edition.
 Later boards. A charming collection of
 illustrated Albigenian recipes in verse.
 Light browning to pages, a few opened
 clumsily. 108pp. \$250



26: Nignon, Edouard et al: *L'Almanach de Cognac Pour L'An 1920 [& 1921, 1922]*

Éditions de la Sirene, Paris, 1920. First Edition. 12mo. 3 volumes in original glassine jackets, each in a custom red cloth slipcase - lovely copies. **\$350**



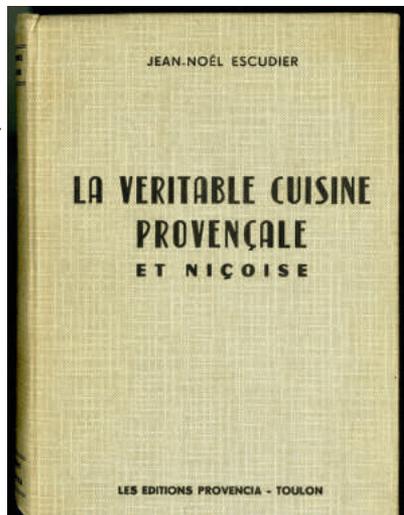
27: Augusta Moll-Weiss: *La Cuisine Tationnelle des Bien Portants ed des Malades*

Delagrave, Paris, 1925. Third Edition. Contemporary boards, endpapers neatly refreshed, mild foxing and browning; very good. 452pp. **\$50**

28: Jean-Noël Escudier: *La Veritable Cuisine Provençale et Niçoise*

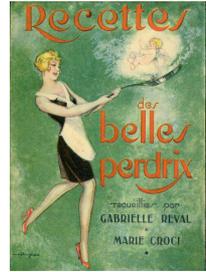
Les Editions Provençale, Toulon, 1964. Original printed cloth, light browning to cloth and pages, light crease here and there, otherwise unmarked. 330pp

First hardcover edition, originally published as a paperback in 1953. Cookery, but also discussion of regional wines, and background on the cuisine (including the 3 foundations of Provençale cuisine - garlic, olive oil and seasonings). Elizabeth David used the recipe for Eel baked with Leeks and Black Olives for *French Provincial Cooking*. **\$50**



29: Reval, Gabrielle; Croci, Marie: *Recettes des Belles Perdrix*

Albin Michel, Paris, 1930. Illustrated wrappers, 3ieme mille. Light foxing, otherwise unmarked and unopened. 326pp **\$50**

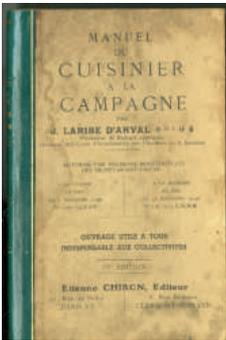


30: A. Larbaletrier: *La Grenouille: Son Histoire, Ses Moeurs, Son Elevage, etc., Recettes Culinaires*

Le Bailly, Paris, 1926. First Edition. Binding: Original wraps, glassine, light browning. 31 pp with 4 plates at rear. **\$25**

31: Thévenot, Arsène; Lesourd, Félicien: *L'Escargot et la Grenouille Comestibles*

Librairie Agricole de la Maison Rustique, Paris, 1926. 12mo . Printed wrappers browned and a bit chipped at edges, very clean internally. 108pp **\$25**



32: J. Laribe D'Arval: *Manuel du Cuisinier a la Campagne*

Étienne Chiron, Paris, 1940. First Edition. Some staining to covers, respined in green leather, light browning and foxing internally. An interesting wartime cookbook. 123pp

with a 31pp appendix. **\$50**

33: La Mazille (Andrée Mallet-Maze): *La Bonne Cuisine du Périgord*

Flammarion, Paris, 1929. First Edition. Original wraps, a bit foxed, clean internally. 490pp. **\$100**

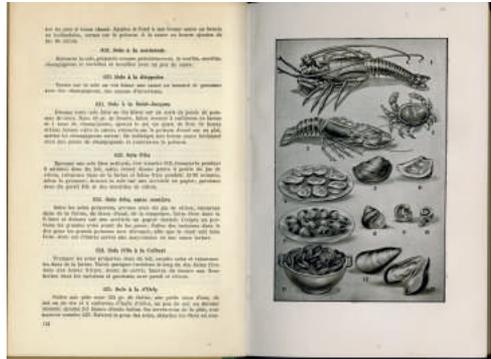


34: Mme E. Saint-Ange: *Le Livre de Cuisine de Mme E. Saint-Ange: recettes et Méthodes de la Bonne Cuisine Française*

Larousse, Paris, 1927. First Edition. Original cloth backed boards - a nice, clean copy of a comprehensive cookery. 1375pp. **\$100**

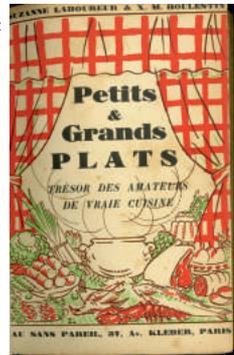
35: Marguerite Hinkel-Rudrauf: *La Cuisine Alsacienne*

Imprimerie Régionale, Strasbourg, 1946. First Edition. Light wear and discoloration to boards, spine slightly worn at ends, inner joints a little tender, unmarked internally. First French edition of an Alsacienne cookery first published in German in 1930. Attractively illustrated. **\$100**



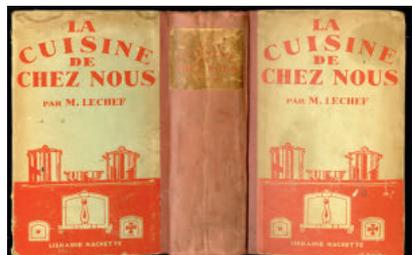
36: Laboureur, Suzanne; Boulestin, X.M.: *Petits & Grands Plats: Trésor des Amateurs de Vraie Cuisine*

Au Sans Pareil, Paris, 1928. Leather backed marbled boards, light wear at edges, original wraps bound in, light foxing and browning to pages. 382pp. **\$75**



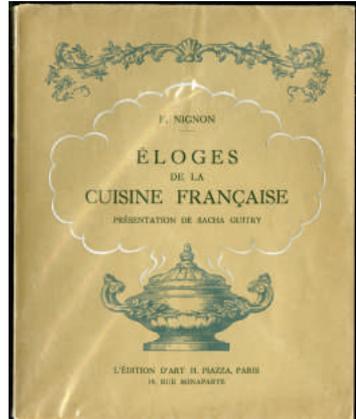
37: M. Lechef: *La Cuisine de Chez Nous*

Hachette, Paris, 1930. First Edition. Modest wear and discoloration to covers, corners bumped, light browning internally; good. 490pp. **\$35**



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

L'Édition D'Art, Paris, 1933. First Edition. 4to. Slight wear to wraps, front hinge worn and slightly torn at head of spine, bright otherwise and mostly unopened. 444pp. Oberle 279 (one of the best collections of recipes to appear between the two wars). **\$350**

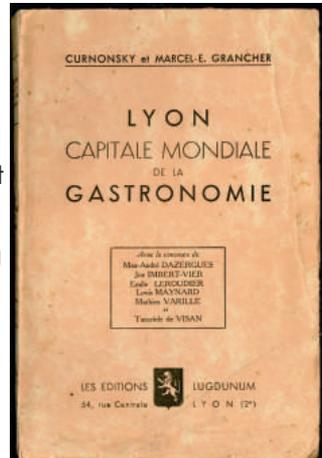


39: Édouard Nignon: *Les Plaisirs de la Table*

J. Meynial, Paris, 1926. First Edition. Original red wraps, light wear at edges, spine worn and a little faded, pages age toned, note to final page, but otherwise unmarked; good. Cagle 364 (2nd ed.), Oberle 277. **\$100**

40: Curnonsky; Grancher, Marcel E.:
Lyon Capitale Mondiale de la Gastronomie

Les Editions Lugdunum, Lyon, 1935. First Edition. Wraps a bit worn and rubbed, spine chipped, slight wear and browning to page edges, clean internally and good overall. Errata laid in. Illustrated with photos - a nice view of the cuisine of Lyon. 245pp. **\$125**

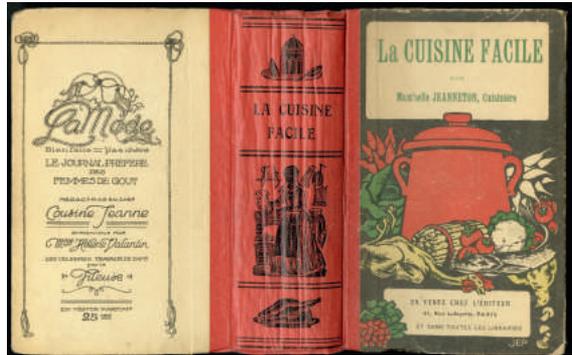


41: Delage, H. et al; un groupe de cordon bleus: *Je Sais Cuisinier: Le Livre Sans Rival*

Albin Michel, Paris, 1932. Modest wear at edges, spine rubbed and hinges starting, light browning to pages; good. 682pp. **\$50**

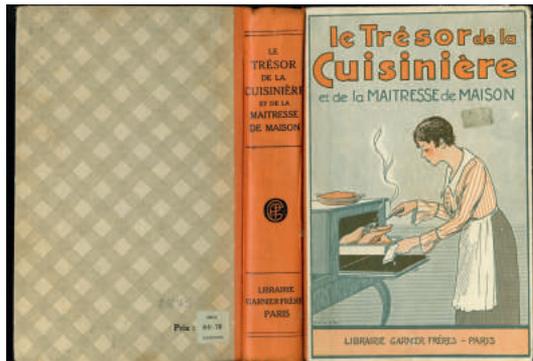
42: Mam'selle Jeanneton: *La Cuisine Facile*

Imp. Commerciale du "Petit Journal", Paris, 1920. First Edition. Wear at corners, modest uniform browning to pages. Undated ca. 1920. 479pp. Uncommon. **\$100**



43: de Périgord, A.B., et al: *Le Trésor de la Cuisinière et de la Maitresse de Maison...Le Dictionnaire Complet de Cuisine, de Pâtisserie et D'Office*

Garnier Frères, Paris, 1931. First Edition. Cloth backed illustrated boards - wear at corners, a nice copy. Mostly filled with the dictionary style recipes, highlighting provincial cuisine. 222pp. **\$50**



44: Mme E. Saint-Ange: *La Bonne Cuisine de Madame Saint-Ange*

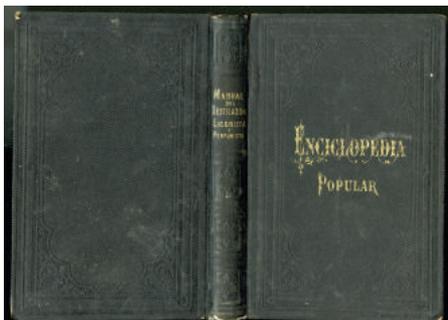
Larousse, Paris, 1929. Original illustrated boards rebacked in leather, endpapers renewed, modest uniform toning to pages. 448pp.

First published in 1927, much of it drawn from her husband's magazine *Pot au Feu*, *La Bonne Cuisine* was, and continues to be, an influential view of bourgeois French cookery. **\$75**

Mexico

45: Mendez, D. Gabino; Pereda, D. Juan B.: *Manual del Destilador, Licorista y Perfumista*

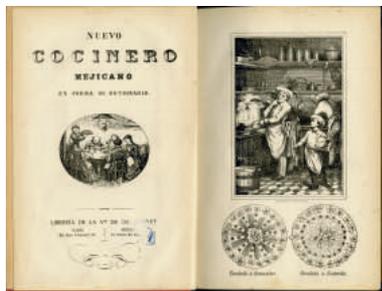
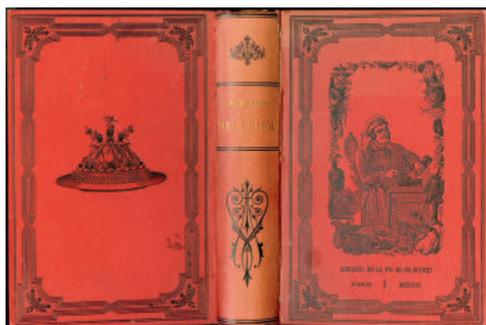
Libreria de Rosa y Bouret, Paris, 1865. 12mo. Previous owner's signature in ink. Original dark brown cloth, wear at edges and corners, modest foxing, old bookseller stamps to endpapers. 315pp



Third edition of a popular distillation manual printed for the Mexican market. **\$200**

46: *Nuevo Cocinero Mexicano en Forma de Diccionario*

Ch. Bouret, Paris & Mexico, 1883. Original decorative red cloth, hinges cracked and binding a little shaken but generally sound, mild browning to pages, remains of bookseller ticket to extra title, old signature to endpaper. Undated, ca. 1883. Not in Cagle, Bitting, Vicaire, etc. 966pp arranged alphabetically with 6 place setting and carving plates at the rear.



First published in 1845, it serves as a sort of counterpoint to the Nationalistic aspirations of *El Cocinero Mexicano* (1831). **\$450**

47: Blanquel, Simón (ed.): *Arte Novísimo de Cocina, Aumentado, ó Excelente Colección de las Mejores Recetas*

Bouret, Paris & Mexico, 1897. 12mo. Original decorative cloth, worn at edges, modest foxing and browning but otherwise unmarked. A later (styled the 10th) and augmented edition of one of the first Mexican cookbooks, originally published in Mexico City in 1831. 396pp, apparently lacking the two pages of plates. Cagle 1198 (earlier editions), not in Bitting, Vicaire, etc.

\$150

48: Jules Gouffé: *El Libro de Cocina*

Ed. Rodriguez y Co, Mexico, 1893. First Edition. 4to. Rebound in modern leather backed cloth, old signature to title, modest browning, dampstaining in the outer margin and text edges for approx. 1/3 of volume one with some degradation to the paper in the margins, not touching the text. The appendix, often lacking, bound separately. The appendix collects Spanish and Mexican recipes. xx, 21-1085, (2), 418, xxii, pp. Two engraved plates, and in text illustrations throughout (at least one by José Guadalupe Posada).

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 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. 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. **\$1350**

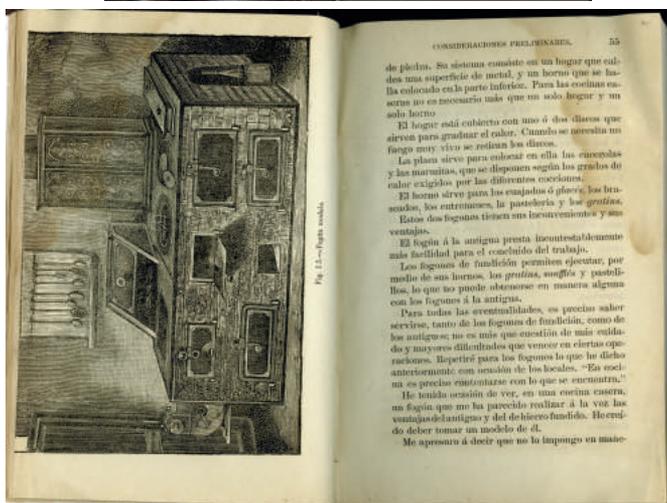
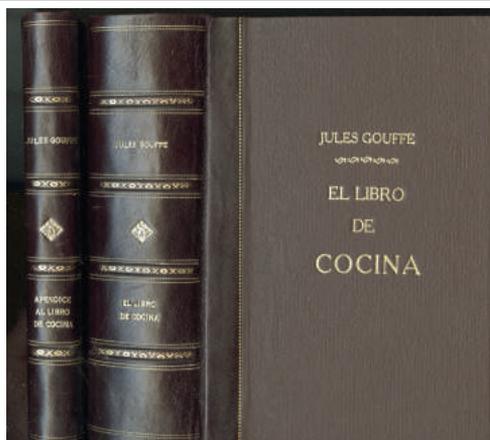
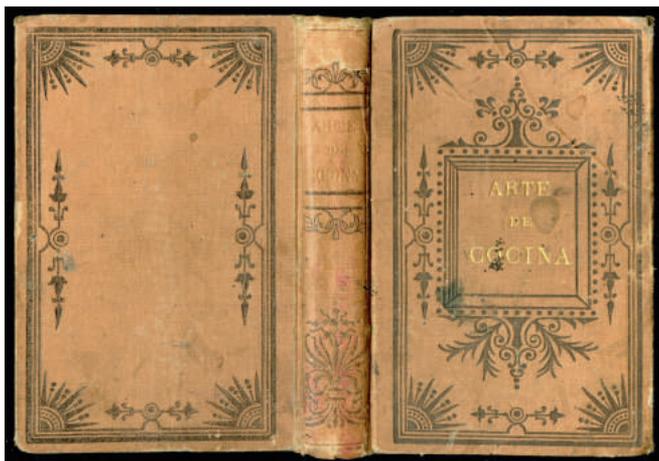


Fig. 11.—Hogar antiguo.

de plomo. Su sistema consiste en un hogar que cubra una superficie de metal, y un horno que se halla colocado en la parte inferior. Para las cocinas caseras no es necesario más que un solo hogar y un solo horno.

El hogar está cubierto con uno ó dos discos que sirven para graduar el calor. Cuando se necesitan un fuego muy vivo se retiran los discos.

La placa sirve para colocar en ella las cacerolas y las marmitas, que se disponen según los grados de calor exigidos por las diferentes cocciones.

El horno sirve para los enajados ó *ploteo*, los fríos, los entremeses, la pastelería y los *gnettes*.

Estos dos fogones tienen sus inconvenientes y sus ventajas.

El fogón á la antigua presta incontestablemente más facilidad para el concluido del trabajo.

Los fogones de fundición permiten ejecutar, por medio de sus hornos, los *gratinos*, *auflotes* y pastilleros, lo que no puede obtenerse en manera alguna con los fogones á la antigua.

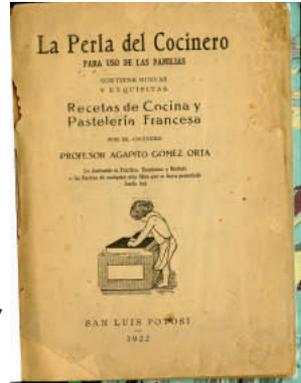
Para todas las eventualidades, es preciso saber servirse, tanto de los fogones de fundición, como de los antiguos; no es más que cuestión de más cuidados y mayores diligencias que vencer en ciertas operaciones. Repetiré para los fogones lo que he dicho anteriormente, con relación de los locales. "En cocina es preciso contentarse con lo que se encuentran."

He tenido ocasión de ver, en una cocina casera, un fogón que me ha parecido realizar á la vez las ventajas de la antigua y del de hierro fundido. He tenido deber tomar un modelo de él.

Me apresuro á decir que no lo he impreso en mate-

49: Professor Agapito Gomez Orta: *La Perla del Cocinero Para Uso de las Familias Contine Nuevas y Exquisitas Recetas de Cocina y Pasteleria Francesa*

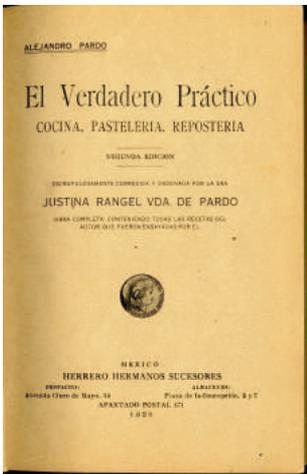
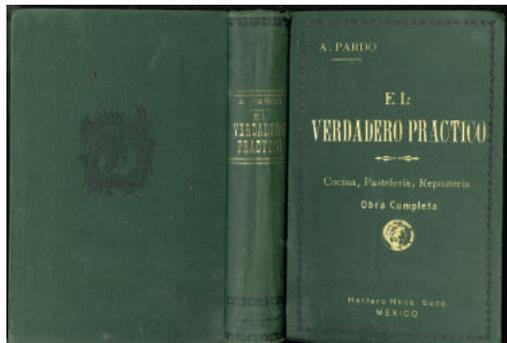
San Luis Potosi. First Edition. Rebound in modern leather backed marbled boards, browning to pages and heavy degradation and chipping to outer margins, but no loss to text; fair overall. Final leaf with errata torn with some loss to text. In text illustration and a portrait of the author. 88, (8)pp.



An interesting and scarce (1 copy in OCLC) wordly Mexican cookery aimed at the middle and upper class. Many French inspired recipes, but also Salsa a la Italiana, Salsa Japonesa, Salsa Hungara, etc. **\$200**

50: Alejandro Pardo: *El Verdadero Práctico: Cocina, Pasteleria, Reposteria*

Herrero Hermanos
Sucesores, Mexico, 1928.

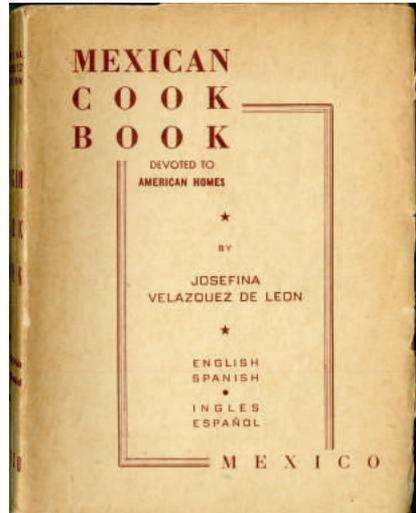


Second Edition. Original green cloth, corners a little bumped, mild browning to pages. A nice copy of a popular cookbook by the Madrid born, French trained chef who made his name in Mexico. 676pp with a photo frontis of the author. **\$300**

Josefina Velázquez de León

51: Mexican Cook Book Devoted to American Homes

Mexico, 1947. First Edition. Previous owner's inscription in ink, neat. Light wear to original wraps, edges chipped and brittle, some loss to edges and spine ends, uniform browning to pages, a few minor creases. 363pp with 5 pages of ads at rear; in two columns in Spanish and English. Translated by Concepción Silva Garcia with drawings by Guadalupe Mutiozabal Velázquez de León.



Her only cookbook in English, it was reprinted continuously into the 1980s. **\$200**

52: *La Cocina Española en Mexico*

Mexico, 1947. First Edition. Previous owner's inscription in ink, neat. Light wear to original wraps, slight soiling, good overall. 83pp with a list of other titles at rear. **\$50**

53: *Cocina Instantanea*

Academia de Cocina y Reposteria Velazquez de Leon, Mexico, 1949. First Edition. Light wear to wraps, chip missing to foredge of front cover. 122pp.

One of the first of Josefina's time saving cookbooks - a flurry of them would come in the 1950s as modern conveniences were incorporated into the Mexican kitchen. **\$75**

54: *La Cocina de la Recién Casada*

Academia de Cocina y Repostería Velázquez de León, Mexico, 1951. Second Edition. Original card covers, rear board reattached with cloth tape, modest wear at edges. Reprinted in 1961 as two volumes. Recipes and advice for the newly married. Modest browning to pages, a nice copy overall. 419pp. **\$200**



55: *Cocina de Abolengo*

Academia de Cocina y Repostería Velázquez de León, Mexico, 1952. First Edition. Printed card covers with a dust jacket - light wear light staining to jacket, mild browning to pages. 360pp

A substantial cookery of old time Mexican (i.e. mostly Spanish) recipes. **\$125**

56: *Cocina Yucateca*

Academia de Cocina y Repostería Velázquez de León, Mexico, 1952. First Edition. Original printed wrappers, light wear, browning at edges, signature to title, title penned to spine. 64pp.

Classic Yucatan dishes like cochinita pibil, squash flower tamales and chirmole Meridano as well as a wide range of fish dishes. **\$100**



57: Cocina Veracruzana

Academia de Cocina, Mexico. Second Edition. Undated ca. 1966. Original wraps, still very bright, very light wear; an unusually fresh copy. 59pp with book list at rear.

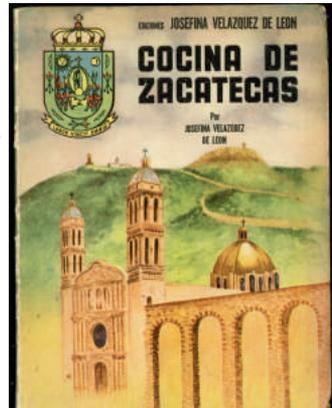
Recipes from the historic port city. **\$100**



58: Cocina de Zacatecas

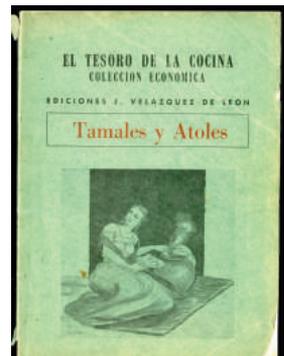
Academia de Cocina y Reposteria Velazquez de León, Mexico, 1957. First Edition. Printed card covers, a bit of wear and bumping at corners, soiling to rear cover, slight dampstain to foredge. Preface dated 1957. 127, (6)pp with 6 pages of photos, unpaginated after the preface.

A wide selection of cookery from Zacatecas and Fresnillo collected from Josefina's classes there. Caldo, gorditas, conejito. **\$150**



59: Selecciones Culinarias: Tamales y Atoles

Academia de Cocina y Reposteria Velazquez de León, Mexico, 1956. Second Edition. Original green printed wraps, chipped at edges and spine, old signature to title, clean internally. A prodigious variety of tamale and atole recipes. 96pp. **\$75**



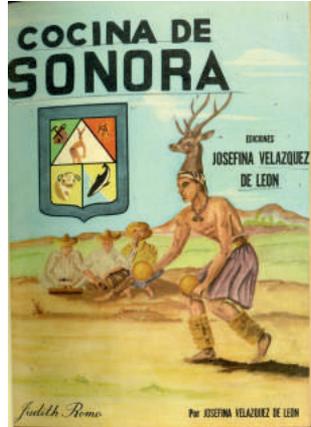
60: *Cocina Instantanea*

Academia de Cocina y Reposteria Velazquez de Leon, Mexico, 1956. Second Edition (shortened from the first). Light wear and foxing to wraps, 50pp. **\$40**

61: *Cocina de Sonora*

Academia de Cocina y Reposteria Velazquez de León, Mexico, 1958. First Edition. Bound up in leather backed cloth, printed card covers bound in, light rubbing to spine, slight browning internally - a very nice copy. 160, (6)pp. 12 photos on 4 leaves.

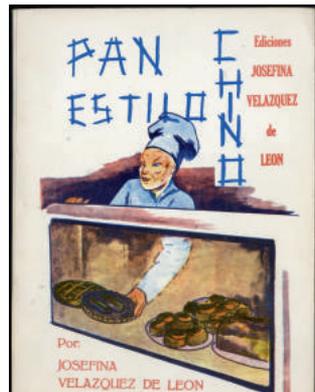
A nice collection of Sonoran cuisine - meats (gallina pinta, carne machaca, chivichangas), fish (pescado Norterño, ostiones en escabeche), and desserts. **\$200**



62: *Pan Estilo Chino*

Academia de Cocina y Reposteria Velazquez de León, Mexico, 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. **\$50**



63: Como Improvisar Fiestas

Academia de Cocina y Reposteria Velazquez de León, Mexico.
First Edition. Undated, ca 1959, original wraps, light wear. 26pp
plus ads. **\$35**

64: Como Cocinar en Los Aparatos Modernos

Academia de Cocina y Reposteria Velazquez de León, Mexico,
1949. First Edition. Light toning and wear to original wraps, book
one of two. 292pp. Volume 1 of 2: One of her earliest guides to
appliances - pressure cookers, mixers, and blenders are all given
considerable discussion. **\$75**



**65: Cocina de Cuaresma: 8 Menus Economicos Para Vigilia.
Recetas de Coctails de Mariscos y Refrescos**

Academia de Cocina y Reposteria Velazquez de León, Mexico.
First Edition. Original wraps, undated ca. 1950. 23, (1)pp. **\$35**

66: Selecciones Culinarias: Antojitos Mexicanos

Academia de Cocina y Reposteria Velazquez de Leon, Mexico,
1947. First Edition. Original printed wrappers, light wear and
browning. Undated ca. 1947. 72pp. Mole poblano, taquitos de
barbacoa, pozole, and on and on. A lovely collection of Mexican
comfort and street food. **\$75**

67: *El Tesoro de la Cocina: Carnes Frias*

Academia de Cocina y Reposteria Velazquez de Leon, Mexico.
Second Edition. Original wrappers, light wear and browning,
corners cut, undated ca. 1950s. Cold meats and aspics. 26pp.
\$40

68: *El Tesoro de la Cocina: Platillos de Verduras*

Academia de Cocina y Reposteria Velazquez de Leon, Mexico.
Second Edition. Original printed wrappers, light wear and
browning, corners cut, undated ca. 1950s. 30pp. **\$40**



69: *30 Recetas de Platillos Populares Mexicanos Con Chile*

Conasupo, Mexico, 1971. First Edition. Original printed
wrappers, light wear and browning, front hinge splitting. **\$25**

70: *30 Recetas de Platillos Populares Mexicanos Elote*

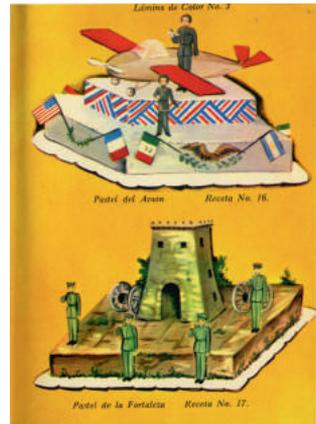
Conasupo, Mexico, 1971. First Edition. Original printed
wrappers, light wear and browning, front hinge splitting. **\$25**

71: *Mexican Cook Book for American Homes*

Academia de Cocina y Reposteria Velazquez de León, Mexico,
1979. Light wear and discoloration to original wraps. 320pp in
two columns in Spanish and English. First published in 1956. **\$50**

72: Pasteles Artisticos: Recetas de Pasteles Artisticamente Decorados

Academia de Cocina y Reposteria Velazquez de Leon, Mexico, 1978. Publisher's blue cloth, worn, light browning internally, scribble in pen to front endpaper; good. 32 plates in b&w and 16 in color. 256pp.



First published in 1949, this is the 6th edition. A profusion of lovely and fanciful cakes. **\$100**

end Josefina Velázquez de León

73: Enciclopedia del Hogar: Quinto Recetario de Cocina

Excelsior, Mexico, 1945. First Edition. Bound up in later boards. Lacking the title page and/or wraps, but otherwise complete; good. 253pp



Cocktails, refrescos, panes de pulque, churros - a nice array of drinks, snacks and desserts and filled with charming ads. Just 3 copies in OCLC. **\$75**

74: Mauro T. Castro : Formulario para hacer nieves, helados y cremas [Formulario para Confeccionar Helados]

Angel Pola, Mexico, 1925. First Edition. Original wraps, discoloration from staples, light wear at edges. A scarce early pamphlet on making ice cream and related treats. 1 copy in OCLC. 38, (2)pp. **\$50**

75: Luis L. Alvarez: *Reposteria Moderna: Seleccion de Recetas Practicas y Economicas, Escritas Especialmente para las Clientes de los Hornos Electricos "Ideal"...*

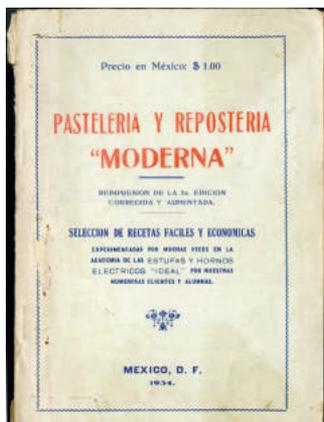
Hornos Electricos "Ideal", Mexico, 1929. First Edition. Original wraps, chipped at edges with a bit of loss, light browning internally; good. 53, (3)pp.

First edition of a popular pamphlet that was reprinted in 1930, 1937 and 1940. This undated, ca. 1929. 86 recipes. 2 copies of the 2nd and 2 of the 3rd in OCLC, none of the first. **\$75**



76: "Mignon": *Mis Mejores Recetas*

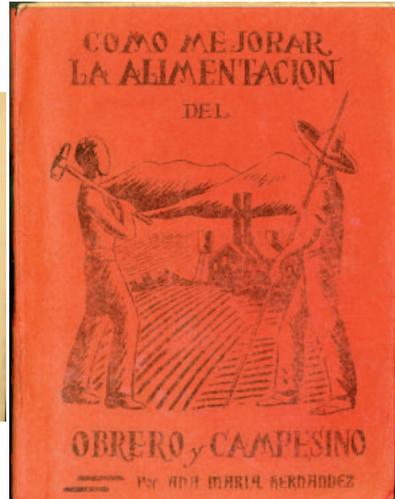
2 recipe booklets, light browning, finger soiling. Both with period ads throughout, each 16pp. Undated ca. 1940s. **\$35**



77: Luis Alvarez: *Pasteleria y Reposteria "Moderna"* Mexico, 1934. Second Edition. 12mo. Original wraps, cover a little loose, discoloration to title page. Reimpression of the second edition - scarce; it was reprinted in 1937 and 1940. 97pp. **\$50**

78: Ana Maria Hernandez: *Como Mejorar la Alimentacion del Obrero y Campesino*

Imprenta Modelo, Chihuahua. Original illustrated wrappers, light wear, modest browning to pages. The second edition of a cookbook



aimed at improving the diet of farmers and factory workers. A few pencil marks, a few pages poorly typeset, old bookstore stamps; very good overall. Inscribed and signed by the author and dated August, 27, 1934. 150, (12)pp.

Dedicated to incoming President Lazara Cardenas, who instituted a variety of agrarian reforms - largely recipes with some ideology and housekeeping theory prefacing the sections; illustrated with woodcuts. **\$200**

79: Maria A. de Carbia: *El Numero Dos de Marichu: Lo Que Toda Ama de Casa Debe Saber*

Patricio Sanz, Mexico, 1934. First Edition. Original decorative wraps, modest even browning to pages, pencil notes and old price sticker to half title; good. 316pp. The first edition of the second Marichu book. **\$50**



80: Arsenia: *La Perfecta Cocina Española*

Mexico, 1940. First Edition. Original wraps, heavy wear to rear cover, light age toning. 212, (6)pp. A nice example of a middle class Spanish cookbook printed for the Mexican market. **\$50**



81: Luis Alvarez: *Pastelleria y Reposteria "Moderna"*

Mexico, 1937. Original wraps, wear to wraps with a bit of loss at edges. Reimpression of the second edition - scarce. 97pp. **\$35**

82: Faustino Vidal: *Libro de oro del barman: el cock-tail y sus derivados los vinos y el somelier*

Editorial Prometeo, Mexico. First Edition. 1945. Dustjacket over card covers - heavy wear, tearing and loss to jacket,



front inner flap detached. Light age toning to pages - scarce and detailed bar manual, just one copy in OCLC. 288, (3)pp. **\$150**

83: Dr. Eduardo Alfonso: *Cocina Vegetariana*

Mexico. First Edition. Undated ca. 1940s. Original wraps, modest wear. 80pp. **\$25**

84: Patricia de Anda Hermoso: *Cocina Vegetariana*

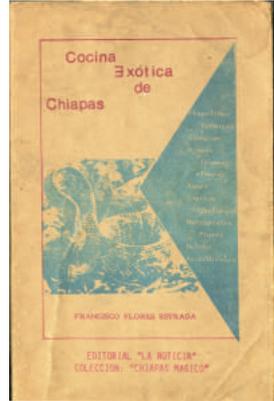
Gomez Gomez, 1975. Original wraps, modest wear - book coming away at the inner hinge, otherwise unmarked. Mexican vegetarianism with a Hindu bent. 176pp plus index. **\$35**

85: Alfonso Reyes: *Memorias de Cocina y Bodega*

Texontle. First Edition. Original wraps, spine browned and worn, mild soiling; good. One of 1000 copies. First edition of the classic gastronomical memoir. **\$75**

86: Francisco Flores Estrada: *Cocina Exotica de Chiapas*

Editorial "La Noticia", San Cristóbal de Las Casas, Chiapas. First Edition. Toning and a few light dampstains to pages, but still very good overall. Scarce original edition, republished in 2000. 132pp with a 6 page glossary at rear.

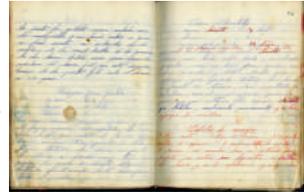


Recipes for ant, grasshopper, iguana, frogs, marsupials, snakes, flowers, sweets and spirits. **\$75**

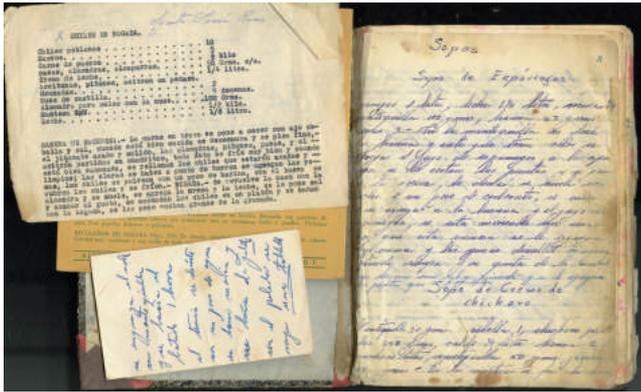
A few manuscript cookbooks

87: *Mid 20th century Manuscript Cookbook*

8vo. Marbled boards, tape reinforcement to spine and corners, dampstain to right margin throughout, one or two recipes blurred, otherwise generally legible, if sometimes a little faint, throughout; some wear to right margin towards the end, some adhesion in the gutter. 82pp in a single hand but a number of ink colors, with 2 loose sheets and a promotional item. Blank pages between the used sections.

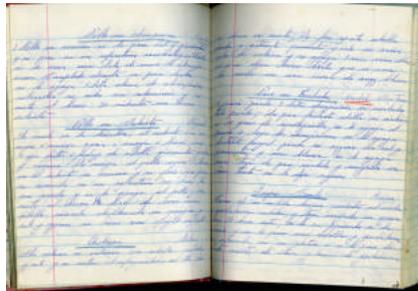


Sopa de crepas, paella, budin de seso, pescado con chile, conchas de atún, albondigas stroganoff, chile relleno, along with dulces, pan, etc. An interesting and wide array of recipes. **\$225**



88: Mid 20th century Manuscript Cookbook

8vo. Red boards, tape reinforcement to spine. Recipes in a single hand throughout, tear to first page with loss to text, some minor adhesions in the gutter, a few slight dampstains, otherwise clean and unmarked with scattered minor stains. 78 pages with blank sections between the used pages.



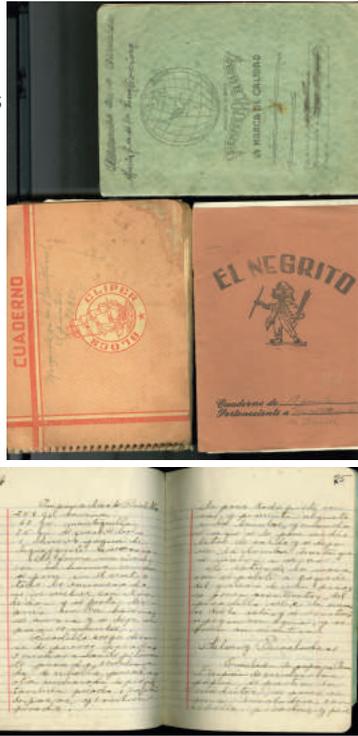
A nice, clean manuscript cookbook - in the same hand as the preceding and with some recipes repeated. Clearly a family cookbook and with many recipes with attributions (Meme, Nachis Perez, Rossi, Estela, Mama, etc.) Mole de guajolote, merenguez, sopa de poblano, a variety of flans, dressing roquefort, mouse de mango. **\$300**

89: Mid 20th century Manuscript Cookbook

8vo. Orange boards, 20 pages of neat recipes written on one side, most with one recipe per page. Mostly soups and meat dishes: Sopa de frijol, pollo asado, pechugas de pollo con pimienta. **\$175**

90: Maria G. de la Parra: *Three Mid 20th century Manuscript Cookbooks*

3 manuscript cookbooks in notebooks all by Maria G. de la Parra. One dated 1956, the others of very similar dates. One with browning in the center and edges, but not affecting legibility, scattered browning to another, generally very clean. One with 40 numbered pages, written on both sides, 2 blank and one nearly so, the rest with between 1 and 4 recipes per page. One with 25 pages, mostly on one side, a few illustrated, a number of recipes stretching past a page. The last with 25 pages of recipes and four recipes laid in.

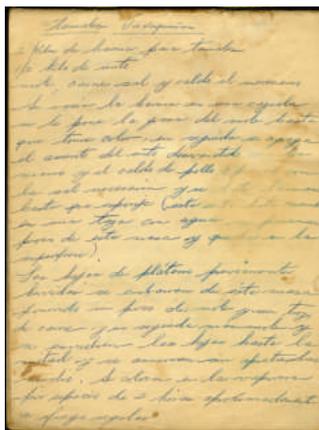


A nice group with recipes for: Lengua rellena, ngokis a la Romana, empanada de almendra, jalletina de Jamaica (a note at the rear indicates that some of the jalletina's come from Josefina Vasquez de Leon's 1947 cookbook), pan de almidon, chilaquiles, lomo de puerco enchiladas, huevos guisados. **\$600**

91: Maria Luisa: *Mid 20th century Manuscript Cookbook*

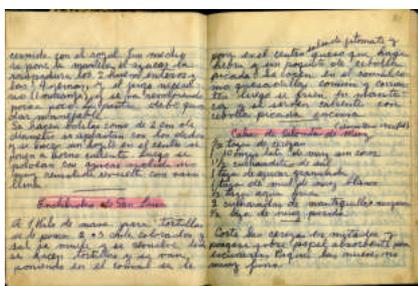
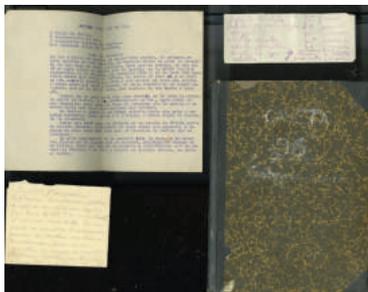
Manuscript cookbook in a softcover notebook, stain to first page, generally very clean and legible. 41 pages in one hand in ink and pencil. Most recipes on one side of each leaf.

Tamales Oaxaqueños, rojas poblanos, chilaquiles verdes, taquitos de jamon a la Mexicana, carne cruda a la tartara, canelones mesa de navidad, garbanzos a la Andaluza. **\$250**



92: Gaby Gabriela: Early 20th century Manuscript Cookbook

8vo. Cloth backed marbled boards, 83 pages of recipes with 2 pages tipped in and a few loose recipes - most in a single hand. Dated October 11, 1920 and with a note "McCall's May 1927, so 1920s. Modern highlighter throughout. A neat and wide ranging cookery.



Pastel de coco, Enchiladas de San Luis, Hamburguesas, tamales Lila, carne de puerco con pulque, chicharones sentecticos, Fay's Frosting (in English), croquetas chinas, never fail frosting (in Spanish), chamorros. **\$600**

93: Early 20th century Manuscript Cookbook

8vo. Cloth backed marbled boards, undated ca. 1900-1910. cont.

Italy

94: Estienne, Charles; de Clamorgan, Jean et al: *Agricoltura Nuova et Casa di Villa di Carlo Stefano Francese*

Aldo (Aldine Press), Venice, 1591. 4to. Full contemporary vellum, discolored but sound, ties refreshed, light scattered browning and foxing internally, edge repairs to front endpaper, a few small wormholes in the margins, clean and very good overall with the 2 page stock list at rear. (32), 512, (2). Ahmanson-Murphy 1006, Vicaire 344-46 (various editions)



The second Aldine edition of Estienne's widely influential work on estate management. Bread and jam making, farming, viniculture, beer, cider and cheese making. **\$2000**

95: Alessio Piemontese (Girolamo Ruscelli): *De' Secreti del Reverendo Donno Alessio Piemontese*

Girogio de' Cavalli, Venice, 1568. 12mo. Later paper covered boards, a bit shaken, endpapers refreshed, hole in title repaired on verso, modest foxing, one corner torn with no loss of text, note on blank between book 1 and 2 dated 1822, last few pages a little worn and soiled, a few pencil marks; good. 155, (11) leaves, 2 blanks; 76, (8) leaves. Cagle 1179 (1559 ed.)



An early edition of the first two parts (of three) of Ruscelli's famous book of secrets first published in Venice in 1555. **\$750**

96: Africo Clementi (Clemente): *Della Agricoltura...Accommodata all'uso de' nostri tempi, & al servizio d'ogni paese, con molte aggiunte di ricordi utili.*



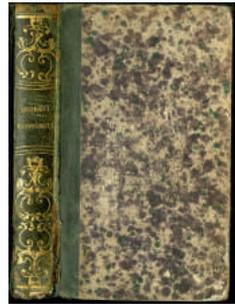
Giovanni Molino, Treviso, 1692. Contemporary full vellum, scraped and discolored but quite sound. Scattered very minor foxing - quite clean internally and attractively printed; very good. (8), 279, (9)pp.



Farm management, kitchen gardening, fishing, viniculture, etc. First published in 1608. **\$600**

97: *Segreti Economici e Necessarii per Ogni Famiglia Bene Ordinata*

Vignozzi, Livorno, 1833. First Edition. Contemporary leather backed boards, spine rubbed, hinges a bit weak, scattered mostly minor foxing; very good. Two volumes in one, pagination is continuous. 380pp



Suggestions for aquavit, eating cheaply, beer, biscotto, lots on oil and vinegar and a wide range of household secrets. Scarce - just one copy in OCLC. **\$200**

98: *Il Vero Libro del Segreti Della Natura Ossia Manuale Enciclopedico*

Luigi Cioffi, Milan, 1863. First Edition. 12mo. Leather backed marbled boards, spine a little rubbed but very good overall. Wine, desserts, food and health recipes - a popular 19th century book of secrets printed all over Italy. 791 recipes. 510pp. **\$150**

99: *Collezione Nuova di Segreti e Ricette Verificati di Facile ed Economica Esecuzione ed Infallibili*



Cimmaruta, Naples, 1871. First Edition. 12mo. Modern leather backed marbled boards attractively bound in an antique style - original wraps bound in; near fine. 500 secrets, 252pp. A scarce collection of secrets; one copy of the 1872 edition in OCLC **\$200**

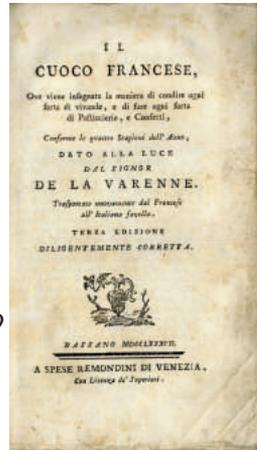


100: G. Del Monte: *Il re dei Segreti della Natura*.

Cesare Cioffi, Milan, 1892. Third Edition. 12mo. Modern leather backed boards, original wraps bound in. Rear wrap stained and creased, light toning to pages. 495pp; scarce. **\$200**

101: François Pierre de de la Varenne: *Il Cuoco Francese*

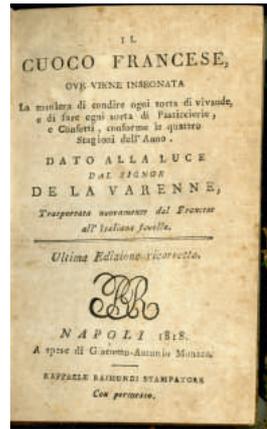
A spese Remondini di Venezia, Bassano, 1787. Contemporary blue card wrappers, contents coming detached, scattered modest browning and foxing; good. Styled the third edition: In three sections, continuously paginated: Cuoco, Pasticciere, Confettoriere. 310pp. Originally published in French in 1651 and in Italian in 1682. Pennell 118-119 (1703 ed.), Notaker 918 (earlier eds)



La Varenne's groundbreaking French cookbook rippled through Europe for centuries and was directly responsible for French haute cuisine taking over in Italy for the better part of 150 years. Hugely influential and reprinted well into the 19th century, it was only with the creation of an Italian Republic that they really broke free from La Varenne. **\$500**

102: François Pierre de de la Varenne: *Il Cuoco Francese*

Giacomo-Antonio Monaco, Naples, 1818. Later cloth back boards, text block coming detached, modest general foxing, heavier in spots, half title present; good. Styled the ultima edition: In three sections, continuously paginated: Cuoco, Pasticciere, Confettoriere. 272pp. Originally published in French in 1651 and in Italian in 1682. Pennell 118-119 (1703 ed.), Notaker 918 (earlier eds). **\$300**



103: François Pierre de de la Varenne: *Il Cuoco Francese*

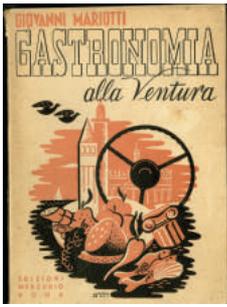
Giacomo-Antonio Monaco, Naples, 1826. Contemporary plain wraps, chipped with heavy loss, edges a little worn, scattered mostly minor foxing; good. Styled the sixth edition: In three sections, continuously paginated: Cuoco, Pasticciere, Confettoriere. 275pp. Originally published in French in 1651 and in Italian in 1682. Pennell 118-119 (1703 ed.), Notaker 918 (earlier eds). **\$300**

104: Giovanni Mariotti: *Itinerari ghiotti*
Umberto Allegretti, Milan, 1936. First Edition. Binding: Softcover. Book Condition: Very Good Condition. Size: 12mo . Mild soiling and wear to covers. Regional recipes. 191pp. **\$40**



105: Giovanni Mariotti: *Gastronomia all Ventura*

Mercurio, Rome, 1939. First Edition. 12mo. Mild soiling and wear to covers. Undated ca. 1939 - scarce guide to regional restaurants, many of which didn't survive the war. 241pp. **\$100**



106: Giovanni Mariotti: *Arte e Industria della Mensa*

Mercurio, Rome, 1939. First Edition. 12mo. Mild soiling and wear to covers; very good. Undated ca. 1939. Guide to regional food



industry. 190pp. **\$50**

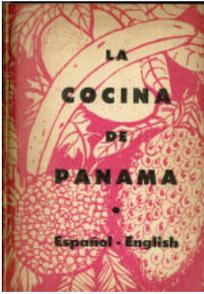
Elsewhere

107: Hay, Mr. and Mrs. E.C.: *Mexico-California Party Archive* (Menus, cruise ship ephemera, photos, etc.) 1902. Archive of items relating to Mr. and Mrs. E.C. Hay's involvement with the Mexico-California Party, a turn of the century group of travelers who staged reunions over the years. Included are menus from the reunions, photos and tickets from the trips, event announcements, carte de visites. 21 items in all. Five menus, two of the menus are quite elaborate - one chipped at the edges. **\$350**



108: Mary D. Nebot: *Vinos, Licores y Escarchados: Las Mejores y mas Practicas Recetas*

Editorial Molino, Barcelona, 1958. First Edition. Original wraps bound in to green cloth - boards worn at corners. 62pp. **\$25**



109: Medical Wives Society: *La Cocina de Panama*
Panama. Second Edition. Modest wear, front cover starting to split at front hinge, spine sunned and cracked; good. 201pp

An English-Spanish cookery produced by the Medical Wives Society of Panama and the canal zone - first published in 1968. **\$45**

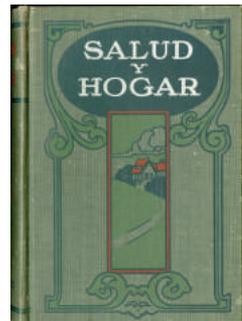
110: Maria Mestayer Echagüe:
Enciclopedia Culinaria: La Cocina Completa & Confiteria y Reposteria

Espasa-Calpe, Madrid, 1955. Early Edition. 2 volumes in original decorative red cloth - very light wear, slight bumping to corners - published 1955 and 1957. 902pp; 552pp. **\$150**



111: *Salud y Hogar: Un Manual Doméstico*

Pacific Press, Mountainview, CA. First Edition. 4to. Original decorative buckram, modest rubbing, slight age toning to pages, otherwise unmarked. 438pp



Vegetarianism, healthy eating, a few recipes and also discussion of narcotic use, exercise, and raising children from a 7th Day Adventist point of view. **\$50**

112: M. Dumont: *El Gorro Blanco*

Casa A. Barreiro y Ramos, Montevideo, 1932. Third Edition. Previous owner's inscription in ink, neat. Original pictorial boards, light wear. The third edition of a cookbook reprinted into the 1970s. 303, (10)pp.



Named after the important monthly culinary magazine that ran from 1906-1945. **\$100**

113: Pascal: *El Consultor Culinario*

A. Barreiro, Montevideo. Fourth Edition. Previous owner's signature in ink. Wear and light water damage to covers, hinges cracking, still generally sound; good. 459pp. Asado con cuero, dulce de leche, and a host of more continental recipes. **\$75**



114: Angel Muro: *El Practicón: Tratado Completo de Cocina*

Guillarro, Madrid, 1895. 4to. Leather backed decorative cloth, light wear to edges and corners, modest general foxing and age toning to pages. A nice copy, well illustrated - first published a year earlier. 862, 110, xlvii, (1)pp. **\$200**



115: Thomas Elyot: *The Castel of Helth Corrected and in Some Places Augmented*

Thomas Berthelet, London, 1544. Rebound in modern full leather in an antique style, lacking the title. Table and arms (a5-a8) and n1 in facsimile on old paper (the 1541 title in facsimile, and the colophon dated 1541, but text seems to correspond to the nearly identical 1544 edition). Tear at the corner of a3 touching a few letters, chipping to upper right corner of last few pages touching letters, scattered minor stains, notes in an early hand; still a likable copy of a rare pocket book of health prescriptions that was widely popular in the 16th century. This was the last edition in the author's lifetime. [4 of 8], 86 (i.e. 94), [2] leaves. Cagle 665 (1539 ed.), Oxford 2 (1539 ed.)

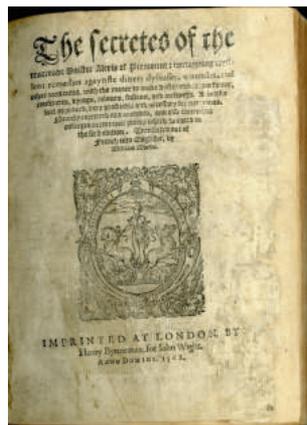


An attempt to bring classical knowledge of medicine and diet to not only English physicians (who he alienated with *Castel*), but the (literate) common people as well. *Castel of Helth* was responsible for bringing Galen's view of the humors into common parlance in Renaissance England.



Most of the book is given over to the effects of various foods (e.g. garlic: dissolves the winds and quail: increases melancholy and of small nourishment) and to popular ailments. \$1950

116: Piemont, Alexis of [Giralamo Ruscelli]: *The Secretes of the Reverende Maister Alexis of Piemount: Contayning Excellent Remedies Agaynst Divers Dyseases, Woundes and other Accidentes...Translated out of French into Englishe, by William Warde [with] The Second Parte [and] The Thyrd and Last Part*



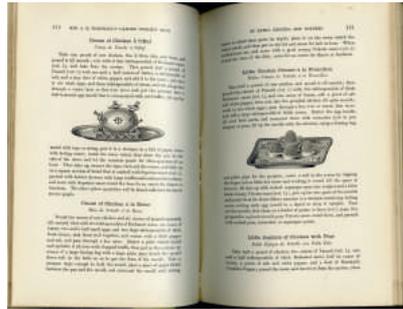
Jhon Kynngston and Thomas Dawson for John Wyght, London, 1568. Three volumes in one, 1568, 1563, 1566 respectively, rebound in modern full leather in an antique style, endpapers refreshed with sympathetic paper, three title pages, first mounted and soiled with repairs at edges just touching some text, last title with old scribbblings, second bound out of order after the preliminaries. First 3 pages with marginal repairs, last leaf repaired and soiled, frequent finger soiling and smudges generally in the margins, scattered staining, early handwriting and pen trials, foxing, minor chipping and a few small tears to edges, but still about very good overall. [6], 117, [11]; [2], 79, [7]; [1], 15, 17-75, [9] leaves (complete). Cagle 978 (1595 ed.), Oxford 3 (1558 ed.)



First published in Italian in 1555 and first in English in 1558, 1560 and 1562 (a fourth part in English was published in 1569), it set off a storm of translations and copy cat books of secrets that lasted over two centuries. It features the first appearance of the recipe for plates made of sugar and gum tragacanth that could be eaten off of and then eaten. Also the great medieval mulled wine Ypocras, a variety of peach, melon, lemon and cherry candies, and a dizzying array of soaps, ointments, perfumes and plague cures. **\$4500**

117: Mrs. A.B. Marshall's Larger Cookery Book of Extra Recipes

Marshall's School of Cookery,
London, 1902. Later Edition. 4to.
Leather backed simulated leather,
endpaper and frontis loose, light
dampstain to corners of title and
page edges, touching the corners
again at the rear ads, final leaf a
bit soiled; with 284 illustrations. 656pp with 38 pages of
numbered advertisements at the rear. Frontis portrait.



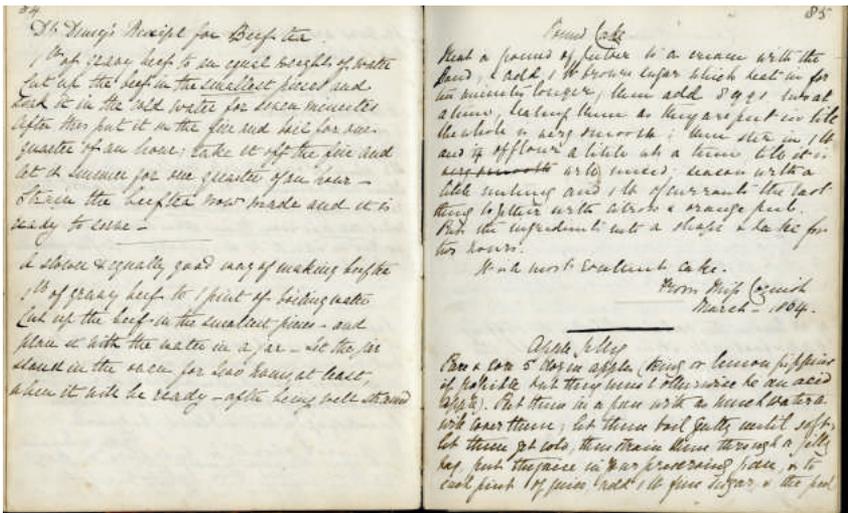
A comprehensive, well illustrated and famously overwrought
cookery - the rear ads, most for Mrs. A.B. Marshall's products,
are quite charming. **\$150**

118: Gertrude Mary Cooper: *English Manuscript Cookbook* dated
1856

Richmond (England). Leather
backed marbled boards, spine
leather worn, chipped and lacking,
wear at corners, front hinge a little
tender but binding generally
sound. 1856-1885 (dated at front and rear). 128 numbered
pages, generally one or two recipes per page, with an index at
the rear. A few recipes crossed out, but still legible. In several
neat hands, a few loose recipes laid in and a few clipped recipes
laid down, a number of recipes with dates and attributions.

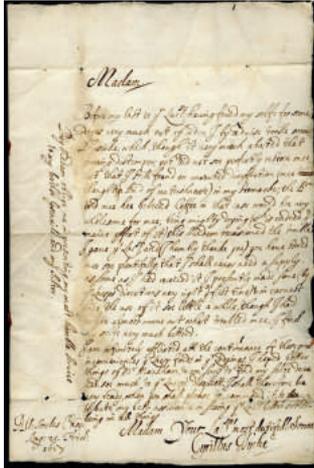


Recipes for Apples in Jelly, Bradshaw Pudding, Fondû, Mock
Mock Turtle of Sheep's Head (which must have signaled the point
of maximum mock turtle soup), Lobster Pudding, Oatmeal
Porridge, Arrow Root Pudding, Hare Soup, Meringue, Scotch Fish
Pudding. **\$550**



119: Cyril Wyche: Manuscript Letter to Lady Meynike of Exeter House regarding Coffee

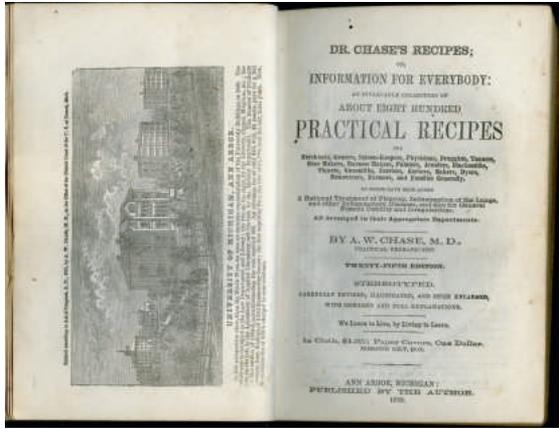
1657. Single manuscript page (12" x 8"), folded, a few small holes, some foxing, dampstaining, creasing, remains of wax seal on verso, but legible throughout. Wyche, just a few years later an original member of the Royal Society (Eyelyn called him a "noble learned gentleman"), thanks Lady Meynike for some coffee that she procured for him to remedy a stomach ailment.



Coffee was relatively new in England, the first coffee house opened in London in 1651 or 52, but by 1657 it was already on its way to being a mania. As was still common in Renaissance England, coffee was seen as both a beverage and a cure for various ailments - here, Wyche takes it to cure "an unwonted disaffection in my stomache" because coffee is "mighty drying" - the wet/dry humour foundations of medicine were still strongly in effect in 1657. \$350

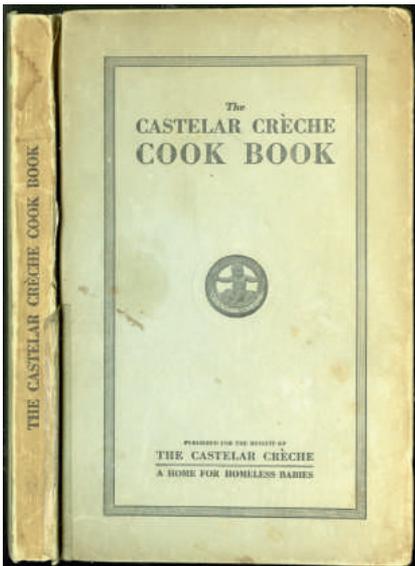
120: A.W. Chase: *Dr. Chases's Recipes; or Information for Everybody: An Invaluable Collection of About Eight Hundred Practical Recipes*

The Author, Ann Arbor, 1865. Later Edition. Wear to boards, corners bumped, hinges starting, light foxing internally - about very good. 384pp. **\$35**



121: *Castelar Crèche Cook Book*

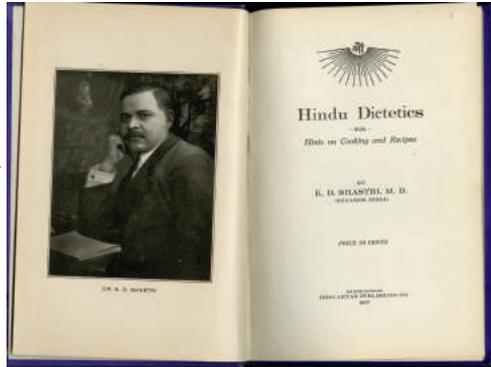
Times-Mirror, Los Angeles, 1922. First Edition. Boards worn and discolored, paper spine torn with partial old tape repair; very clean internally, good overall. 296pp with 40 pages of ads at rear - one ad paper torn with no real loss. Glozer 56.



Like many Los Angeles cook books in the early 20th century, this is a potpourri of recipes from back east, including many English, German, and even a few Italian recipes, but a few Mexican ingredients have crept in and a final section at the rear of the cookbook has "Spanish Recipes" including Tortilla Soup, Chilpotles, Aztec Patties, Enchiladas, Tacos, Chile Sauce, Tamales, Frigol Guisado and a few more. **\$75**

122: K.D. Shastri: *Hindu Dietetics, with Hints on Cooking and Recipes*

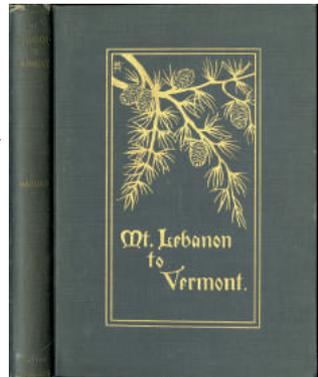
Indo-Aryan Publishing Co., Minneapolis. First Edition. Original purple boards, mild wear at corners. 60pp, frontis portrait. Scarce, just 3 copies in OCLC.



An interesting figure, Shastri was a proponent of Indian Home Rule, friend of W.E.B. Dubois, a hypnotist, Theosophist and the author of this, the first (as near as I can ascertain) U.S. book with Indian recipes. The recipes are generally quite plain - rice puddings, halwa, etc. **\$250**

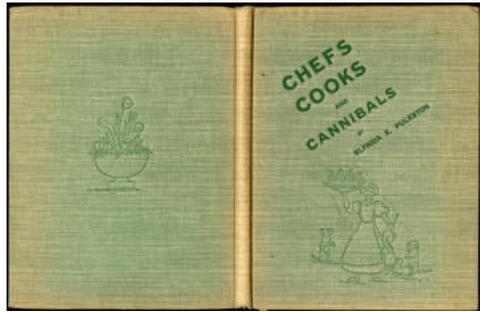
123: George and Emily Marie Haddad: *Mt. Lebanon to Vermont: Autobiography of George Haddad Taken down by his daughter*

1916. First Edition. Original cloth - light wear, a few surface scrapes, old address label on rear pastedown. Frontis portrait, with an introduction by John Abner Mead, former Governor of Vermont. 176pp with a subscriber list at rear.



Though most of the volume chronicles Mr. Haddad's life, Part II, the final 39 pages, is "Syrian Recipes As used by Mrs. George Haddad (arranged in order of Serving)". Likely the first, but certainly a very early collection of Middle Eastern recipes in a U.S. cookery - it includes recipes for Lendicke Soup with Lemon, Stuffed Grape Leaves, Artichokes and Potatoes, Meat Balls a la Beyrouth, Dandelions with Meat and Turkish Coffee. **\$300**

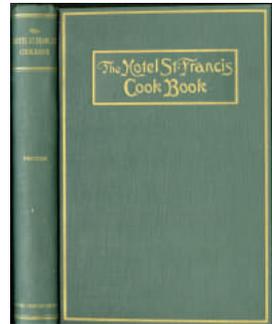
124: Elfrida E. Puleston:
*Chefs-Cooks and Cannibals
and their Various Methods
of Cooking*



Imprimerie Nonegasque,
Monte Carlo, 1936. First
Edition. Light wear and
sunning to cloth boards. Slight uniform age toning to pages -
with some likable handwritten additions to a few of the recipes.
Two page folding facsimile menu. 68pp

Charming recipes, illustration and anecdote, but not as much
cannibalism as I expected. **\$150**

125: Victor Hirtzler: *The Hotel St. Francis
Cook Book*



Atlantic Monthly Press, Chicago, 1919. First
Edition. Light wear to green cloth - an
unusually bright copy. 430pp

Celery salad Victor, Victor salad dressing, Coupe Victor, Eggs
Sarah Bernhardt, and hundreds of others made famous by one of
the great hotel chef personalities of the early 20th century. It was
republished in 1988 as the roots of California cuisine began to
be scrutinized. **\$75**

126: Joe C. Cooper: *With or Without Beans: Being a Compendium
to Perpetuate the Internationally Famous Bowl of Chili (Texas Style)
Which Occupies Such an Important Place in Modern Civilization*

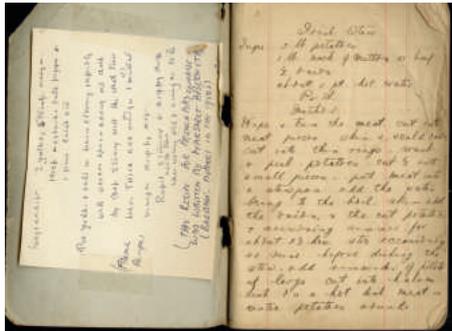
Williams S. Henson, Dallas, 1952. First Edition. Light wear and a
touch of chipping to jacket edges, price clipped; a very nice copy.
247pp. **\$200**

127: Dinah Shore: *Someone's in the Kitchen with Dinah*

Doubleday, New York, 1971. Light wear to jacket, small tear on top edge. Inscribed by Dinah Shore to Rod McKuen with a nice inscription "It ain't exactly poetry...soul music to last thru rumblings of a love starved stomach". Fourth printing. A nice association of two hugely popular mid century figures. **\$125**

128: Annie Millar: *American Manuscript Cookbook, Early 20th Century*

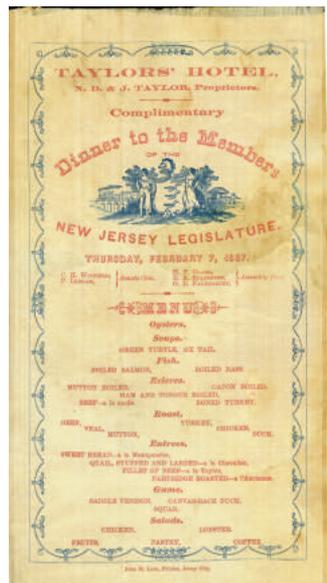
12mo. 43 page manuscript cookery, a few with one or two recipes per page, but a number of recipes running 3-4 or more pages. A recent note on the cover dates the recipes as from the 1920s. A mayonnaise recipe taped to the inside cover is dated 1950s.



Irish Stew, Yorkshire Pudding, Fish Cakes, Short Bread. **\$50**

129: *Complimentary Dinner to the Members of the New Jersey Legislature, Thursday, February 7, 1867*

John H. Lyon, Jersey City, 1867. 8 1/2" x 4 1/2" printed silk menu from Taylors' Hotel for a complimentary dinner for the New Jersey Legislature. Slight staining - a remarkable survival. Green Turtle and Ox tail soups, boiled mutton, partridge roasted a l'Ancienne. **\$250**





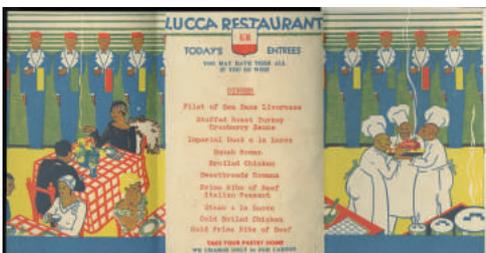
130: *Manshu Low - Los Angeles Restaurant Menu*
 Ca. 1935 Chinese Restaurant menu from L.A. with the extra specials leaf still intact. Laid down on thick black paper still attached to rear cover. **\$50**

131: *McDonnell's - Los Angeles Restaurant Menu*

Ca. 1935 menu. McDonnell's ran a chain of drive-in and sit-down restaurants around L.A. into the 1950s. This was from the South Figueroa location which was sit-down. They were famous for their fried chicken, raising their own on a 200 acre ranch in Daggett. Laid down on thick black paper still attached to rear cover. **\$40**

132: *Lucca Restaurant Menu*

Small Ca. 1935 menu for Lucca Los Angeles; "In London They Talk About Lucca's". Original spumone. Mounted to an old cruise liner add with the water taxi card still in the pocket. **\$30**

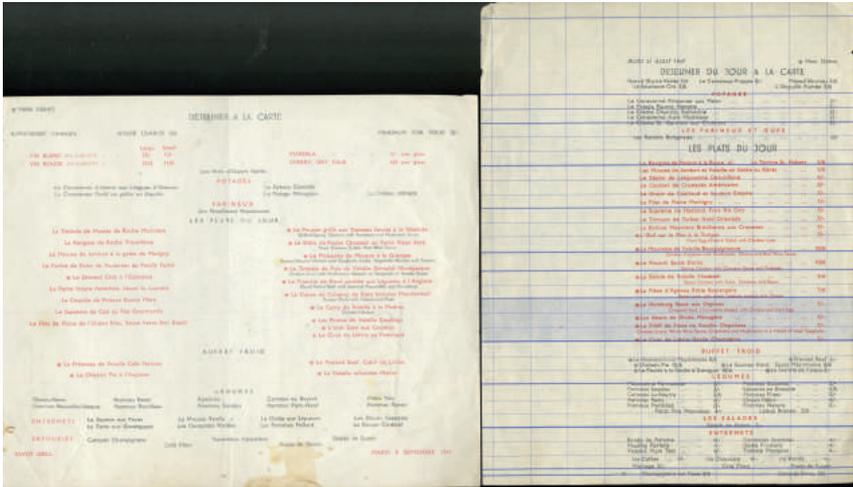


133: *Diana Cafe Restaurant Menu*

Ca. 1935 menu, rear cover damaged from being mounted and removed. **\$20**

134: Archive of Signed Menus late mid to late 20th century

Collection of 11 menus signed by prominent chefs (including Roger Verge, Peter Kromberg, Anton Mosimann, dozens of others many hard to decipher) mostly French from the 1960s to 1980s. A few from World Chef gatherings or other regional affairs. Minor wear. **\$200**



135: Collection of Mid Century Menus and Related Correspondence - Most from the Savoy London

23 Savoy Menus from 1947-1980 - they show an interesting progression from Post WWII economy back to normalcy. A few pieces of correspondence, business cards, a receipt from the Palace Hotel St. Moritz along with a menu, Officers' Ladies Night Menu from 1954, a 1959 menu from the Hotel Continental in Paris, 2 duck cards from La Tour D'Argent, and about a half dozen other pieces from London and France. **\$250**



136: Large Archive of Menus and Related Documents from Europe, late 19th and Late 20th Century

Some restaurant menus, but most for occasions (weddings, first communions, royal dinners, and various other festivities) as well as countless dinner parties, some very professionally printed, some handwritten in a variety of styles. The bulk of the material is from 1890-1920 and the early 1930s into the 1950s, almost all in Europe, though it trickles into the late 1990s. England, Belgium, Germany, France and many from Luxembourg. It includes a number of menus from during the two world wars and a few referencing them (a number of the menus appear to be from an RAF chef whose identification card is included in the collection). Like many collections of this sort, while it was clearly collected first hand in part, it's hard to tell which menus the collector gathered at the time and which were collected later or if, perhaps, the earlier group was passed down and added to. 146 pieces in all, a remarkable collection that stretches from the height of 19th century French cuisine well into the 20th century - a tumultuous period in Europe, to be sure, but one where at least some people, evidently, continued to entertain. Held in three binders. **\$1250**

137: *Archive of Mid Century Cruise Ship Menus*

107 menus and a few postcards from mid 20th century cruise ships, mostly transatlantic and generally from the 1930s-1960s, though a few earlier and a few later. Royal Mail Lines, Norddeutscher Lloyd Bremen, Compagnie Générale Transatlantique, Cunard, United States Lines, Hamburg Amerika, others. A nice group, minor wear, scattered stains. **\$550**



138: Alkemade, K. Van and Schelling, P. Van der: *Nederlands Displegtigheden...*

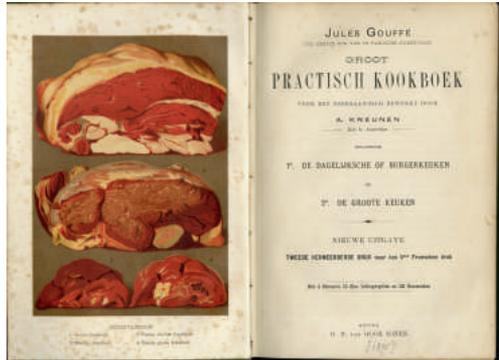
Philippus Losel, Rotterdam, 1732. First Edition. Previous owner's book-plate on front pastedown. 3 volumes in half calf, worn and rubbed, hinges cracked, but sound. Scattered foxing and minor browning, a few plates with tiny tears at the edges, but generally very clean internally. 136,562; (4),557,(61); (90),612,(54)p. with 2 extra engraved titles and 15 (1 of two coins in vol 1; 11 plates, 3 folding, numbered 1-13 but with images 3-5 on one plate in vol. 2; and 3 folding, in vol 3). Oberle Bib. Bacchique 485, Cagle 1075.



An attractive history of drinking and drinking vessels - many of the plates of cups are quite striking and the one that turns into a bell to be rung when empty needs to be revived. Volume 3 has some talk of gastronomic excess. **\$850**

139: Jules Gouffé: *Groot Practisch Kookboek Voor Het Nederlandsch Bewerkt Door*

G.B. van Goor Zonen,
Gouda, 1895. 4to.
Previous owner's book-plate on endpaper.
Original stamped green cloth, modest wear at edges, foxing throughout,



including to the plates, but generally mild. 4 chromolithographs, illustration throughout. An early Dutch edition of Gouffé's well traveled cookery. 615pp. **\$200**

3 Engravings from Theodor de Bry and Jacques Le Moyne's *Brevis Narratio* (ca. 1591) from De Bry's "Grand Voyages to the Americas"

140: Plate XXIII. *Bringing in Wild Animals and Other Stores*

Hand colored engraving, light foxing and soiling, paper thinned in upper margin from prior mounting, damage to the text section with significant loss, repaired with paper.

It reads (translations from *Discovering the New World, Based on the Works of Theodore de Bry*, Harper & Row, 1976): "At a certain time of year the Indians collect all kinds of game, fish and even crocodiles. Baskets are filled with these creatures and put on the shoulders of curly-haired hermaphrodites whom we have already described. All this is taken to storehouses where it is not touched except in cases of extreme need, when, to avoid disputes, the Indians come to an agreement among themselves, which illustrates the harmony that exists among them. However, the king is at liberty to take what he chooses." **\$500**



141: XXVII. Floridians Crossing Over to an Island to take their Pleasure

Hand colored engraving, light foxing and soiling, paper thinned in upper margin from prior mounting. It reads "As can be seen from the preceding illustrations, this area abounds with very agreeable little islands. The rivers are not deep; the pure, clear water scarcely reaches the chest. When the Indians want to make an enjoyable excursion with their wives and children, they go to these islands. They either swim across the river (for they are excellent swimmers) or they wade across carrying the little children. In fact the mothers can manage three children at once, the smallest on a shoulder clutching its hand, and the other two under her arms. With the free hand, the women carry a basket full of fruit or other food for the occasion. For fear of meeting enemies the men carry bows and arrows. In order not to wet them, they attach the quiver to their hair and hold the bows stretched and ready with and arrow, prepared instantly to defend themselves, as can be seen in our engraving". \$650

142: Plate XXXIX [Cannibal Cookery]

Hand colored engraving, modest foxing and soiling, paper thinned in upper margin from prior mounting, small tape marks.

A famous plate depicting the cannibals Staden described in Brazil. In the foreground a butcher is working on a partially butchered body, a tribesman is dragged off to be bludgeoned, a small child works (cleaning?) a head, and arms and legs are barbecuing on a traditional stick barbecue. **\$750**



Works regularly consulted:

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

Bitting: *Gastronomic Bibliography*. London, 1981.

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

Cagle & Stafford. *American Books of Food and Drink*. New Castle, 1998.

Cook. *America's Charitable Cooks*. Ohio, 1971.

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

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

Glozer. *California in the Kitchen*. 1960.

Lowenstein: *American Cookery Books*. Worcester, 1972.

Notaker. *Printed Cookbooks in Europe 1470-1700*. New Castle, 2010.

Oberle. *Les Fastes de Bacchus et de Comus*. Paris, 1989.

Oberle. *Une Bibliotheque Bachique*. Paris, 1989.

Palau: *Manual del Librero Hispano-Americano*. Barcelona, 1923.

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

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.