

SOPHIE SCHNEIDEMAN RARE BOOKS  
FOOD AND DRINK



CHATEAU MARGAUX à Margaux  
propriétaire : M. AGUADO de LAS MARIMAS





# SOPHIE SCHNEIDEMAN RARE BOOKS

## CATALOGUE FIVE

### FOOD & DRINK, INCLUDING ANGLO-INDIAN COOKERY AND WINE

My second food and drink catalogue includes many unusual and rare items. There is a interesting section of Anglo-Indian cookery (items 52–56) which includes the spectacularly rare Khwan Niamut. Wine is well represented from Danflou, an important photographic wine book with over fifty 1860s photographs of wine producing Chateaux in Bordeaux on one hand to the first ever book on grape growing and wine making by Estienne (1537) on the other (items 44 and 1). Item 4 is a rare edition of May with a fine example of May's portrait and at the other end of the catalogue (item 64) is Alan Davidson's private printing of his first book. For the real antiquarian there are some very early editions of Ryff bound with the first work in German on fruit trees (item 2) and a rare hand-coloured large paper edition of Hill's Herbal (item 15),

There are many other treasures from the first edition of Verral (item 16) to the first edition of Elizabeth David's French Provincial Cooking (item 63) so please read on.

All the items are on show in our new gallery and shop which is open 11–3 Monday to Friday, 10–5 Saturday and at all other times by appointment or chance, (we are usually here from early in the morning). Please call in advance to ensure I am there to greet you.

If you are interested in buying or selling rare books, need a valuation or just honest advice please contact me at our new shop on Portobello Road SCHNEIDEMAN where we will be holding regular exhibitions of photographers, print makers, binders, illustrators and others as well as hosting lectures on and demonstrations of many matters of book and culinary interest. We welcome browsers and can provide coffee, a comfortable chair and good, or at least enthusiastic, book chat.

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Illustrations:

Cover: DANFLOU, Alfred. *Les Grands Crus Bordelais. Monographies et Photographies des Châteaux et Vignobles.*  
p2: HILL, Sir John. *An English Herball. An History of Plants and Trees, Natives of Britain, Cultivated for Use, or Raised for Beauty.*

p47: ELLIS, William. *The Country Housewife's Family Companion: or Profitable Directions for whatever relates to the Management and good Economy of the Domestick Concerns of a Country Life, According tho the Present Practice of the Country Gentleman's, the Yeoman's, the Farmer's &c. Wives, in the Counties of Hertford, Bucks and other Parts of England: shewing How great Savings may be made in Housekeeping..*

p47: ABERCROMBIE, John. *The Hot-House Gardener on the General Culture of the Pine-Apple, and methods of forcing early Grapes, Peaches, Nectarines, and other choice fruits, in Hot-houses, Vineries, Fruit-Houses, Hot-Walls &c with directions for raising Melons and early Strawberries.*

## SIXTEENTH CENTURY

### The earliest work on grape growing and wine making

**1. [ESTIENNE, Charles]. *Vinetum. In quo varia vitium, uvarum vinorum, antiqua, Latina, vulgariaque nomina: Item ea quae ad vitium consitionem ac culturam ab antiquis rei rusticae scriptoribus expressa sunt, ac bene recepta vocabula...inadulescentulorum gratiam ac favorem.*** First edition. 8vo., nineteenth century half calf with mottled marbled paper boards, red edges, spine lettered in gilt, light waterstaining at the foot of a few leaves, upper margins cut a little close and two or three headlines just trimmed, generally a very good copy. Paris, Franciscum Stephanum. 1537. £4000



First edition of this famous guide to the growing of vines and the production of wines (being the sixth “children’s” book of Charles Estienne). The first work on wine is generally considered to be Arnold de Villanova’s *Liber de vinis* of 1478 but this dealt with the physical effects of wine. This is the earliest ever work to be devoted to grape growing and wine making and includes a table of French wines and wine regions, with their Latin and French names including Beaune, Beaujolais, Champagne and Bordeaux and others less familiar to us today; there are also indices of French and Latin vinicultural terms.

The Duke of Grafton’s copy with two ownership inscriptions on the title-page, both dated 1786. 19th century armorial bookplate with motto: “Sub robore virtus”: from the collection of Frederick William Cosens of Lewes whose collection was sold at Puttick and Simpson on 2 March 1866. Ink ownership inscription of H. Stopes, Nov. 19, 1890.

Simon, BB, 233. Vicaire 3443 Not in Gabler

### Two important early editions of Ryff plus the first work in German on fruit trees and vines all in a contemporary binding

**2. RYFF, Gualtherus (Walter). *Confect Buch und Hauss Apoteck.*** Woodcut title page printed in red and black and numerous woodcuts in the text. Pp. [8], 343 (1, blank). Franckfurt am Meyn, Christian Egenolff. 1554.

The third edition, (the first appeared in 1544 and the second in 1549), of this important early apothecary handbook. The book is divided into 8 parts, with recipes in the first part for making culinary and medicinal confections from flowers, herbs and fruits. Syrups include those made from roses, violets, rosemary flowers, lavender, peonies, and lemons while additional directions are provided for making rose-honey, wines, jellies, juices, and juleps. The images are remarkably



good including the famous woodcut of an apothecary's shop and dozens of woodcuts of plants and fruits.

The Strasbourg born Ryff or Rivius (c. 1500–1548) served as a pharmacist from 1535. He studied at Basel and travelled thorough Europe to improve his botanical and pharmaceutical knowledge. After 1540 Ryff became a versatile and diligent editor and author of publications on medicine, pharmacy and architecture. In only eight years he published over 30 titles which were printed in more than one hundred editions.

All early editions are scarce, the 5 copies recorded in the US and 2 in Germany, not in COPAC.

Weiss: Gastronomica 3297 Vicaire 764.

BOUND TOGETHER WITH:

**RYFF, Walter. Practicierbuchlin bewerter**

**Leibartznei...** Woodcut title page and woodcuts in the text. Pp. viii, 172. Franckfort am Meyn, Christian Egenolffe. 1555. First printed in 1541, this is the second edition of the *Leibartznei* which is Ryff's collection of diagnoses and cures, ending with the various signs of impending death. The title page woodcut is rather good if depressing with an image of an old man in bed with the doctors attending whilst the women weep.

OCLC records only one copy of this edition in New York and only 4 copies of the first edition. There is also one copy in the Bibliotheca Palatina and one in Dresden.

BOUND TOGETHER WITH:

**DOMITZER, Johann. Pflantzbuchlin von mancherley artiger Pffropffung und Beltzung der Baum.** Woodcut title page printed in red and black and a woodcut printer's device at the end. 28 leaves. Franckfurt am Mayn, Herman Gulfferichen. 1554.



Extremely rare treatise on the grafting of fruit trees, grape vines &c and the first work in German on fruit trees.

Only 3 recorded copies in the British Library, Kew and Delaware.

The three titles are bound together for household use in a contemporary mid sixteenth century binidng of dark brown elaborately blind stamped coaf over wooden boards, it is rather worn with parts of the clasps missing and the backstrip missing the lower portion of leather which interestingly exposes the cords and sewing. Internally good, although a little browned, contemporary and later manuscript notes of ownership at front and back. £10500

## SEVENTEENTH CENTURY

**With the rare portrait, with contemporary inscriptions**

**3. GREY, Elizabeth, Countess of Kent, (1581–1651). A Choice Manual, or Rare and Select Secrets in Physick and Chirurgery: Collected, and practised by the Right Honourable the Countesse of Kent, late deceased. Whereto are added several experiments of the virtue of Gascon powder, and Lapis vontra Yarovam by a Professor of Physick. As also most exquisite ways of Preserving, Conserving, Candyng &c.** Fifteenth edition. With the rare engraved portrait frontispiece although hungrily nibbled at the edges and slightly into the outside of the image, the first 100 pages or so are also nibbled to varying degrees but not affecting text, some slight fraying to margins. London, printed by Gartrude Dawson and sold by Margaret Shears, 1667.



BOUND TOGETHER WITH:

**A True Gentlewoman's Delight. Wherein is contained all manner of cookery: together with Preserving, Canserving, Drying, and Candyng. All very necessary for all Ladies and Gentlewomen.** Published by W.G. Gent. London, printed by Gartrude Dawson. 1665. 24mo in 12s, bound together in a sympathetically rebound contemporary calf binding, with original free endpapers intact with contemporary ownership inscriptions, a very handsome and pleasing small volume. £2250

The contemporary inscriptions are charming: on the front endpaper is "Elinora Archer Her Booke, May 1678" and on the back the same. On the recto of the last blank is written firmly in the same hand "Mary Archer none of her booke".

The Countess of Kent's Choice Manual is a good demonstration of the extent of domestic remedies and indeed most medicines at this time and also includes some excellent recipes for conserves, preserves and candy.

Even more interesting to the student of food and culinary history is The True Gentlewoman's Delight which is a veritable feast. It is a mouthwatering guide to seventeenth century English domestic fare with many well written recipes for meat and game, cakes, jelly, fruits including several for quinces and medlars, pies and puddings. It includes directions on roasting a pig with a pudding in his belly, making lark pie, marbling fish, sousing eels &c.

Elizabeth Talbot Grey, Countess of Kent died in 1651 and her two books were first published after her death in 1653 and proved so popular that they ran to several editions.

A difficult title to find in any edition and particularly in a contemporary binding and with the portrait, albeit rather nibbled, as we have here.

3 copies recorded in the UK in BL, Glasgow and the Wellcome Library and OCLC adds only one copy in the Library of Congress.

Oxford p. 22 mentions this fifteenth edition but not Cagle who mentions the second, third and nineteenth editions. Bitting p. 201 cites the 1659 edition, which was sold by Margaret Shears husband William and the 1671 edition of the second part. Not in Maggs 645 or Simon BG

Wing K315A

### **The rare Hartford fourth edition, considerably augmented, with a fine portrait**

#### **4. MAY, Robert. *Accomplisht Cook, or the Art and Mystery of Cookery.***



Fourth, considerably augmented edition, this being the rare Hartford as opposed to the slightly less difficult Blagrove fourth edition. Immaculate example of the extremely uncommon frontispiece portrait of May, 4 plates, expertly reinforced at folds but in remarkably good condition, numerous woodcuts in text of food, utensils &c. Contemporary calf, slight repairs to head and tail of spine but generally a very handsome, pleasing copy. London, Robert Hartford.1678.

£3250

Extremely rare in any edition, this fourth edition is recorded under two different imprints in the same year both of which collate the same. That published by Obadiah Blagrove has 3 recorded copies in OCLC and COPAC but this Hartford copy only has one other recorded copy in the Bayerische Staatsbibliothek and this combined with the four plates being present and with a fine frontispiece makes this a very desirable copy.

This edition not listed in any of the usual bibliographies.

### **The first work to describe all the new beverages of the seventeenth century**

**5. DUFOUR (Philippe Sylvestre). [SPON (Jacob)]. *Traitez Nouveaux & Curieux du Café, du Thé et du Chocolate. Ouvrage également nécessaire aux medecins, & à tous ceux qui aiment leur santé.*** Frontispiece of a grand Eastern gentleman, a Chinese man and a Mayan/Aztec drinking coffee, tea and chocolate respectively, 3 plates and ornamental headpiece and initial at the head of each of

the three chapters. First edition. 12mo., contemporary calf expertly repaired at head and foot of spine, spine elaborately gilt in panels with raised bands, edges sprinkled in red, lacking free endpapers, worm hole on upper board, ink blot to very edge of first few leaves. Lyon, Chez Jean Girin & B. Riviere. 1685. £1400

The first work in any language to describe all the new beverages of the seventeenth century. It has been mooted, notably by Bitting and Vicaire, that Dufour was in fact a noted Lyonnais doctor called Jacob Spon who wrote an important account of his travels with George Wheler in the Levant, *Voyage D'Italie, De Dalmatie, De Grece, et Du Levant*, 1675–1676, published in 1679. Spon was particularly important for his description of antiquities and the archaeology of Greece. He died in the year the present book was published.

A remarkably handsome copy once belonging to Joseph Vehling with his booklabel on the front pastedown, his shelf label on the lower one and his stamp on the first blank. There is also an ownership inscription of U. Bouchet on the first blank with a note “no. 120 de l’inventaire”.

Maggs 645, item 190; Vicaire 293; Bitting p.134; Cagle 169; Navari: The Blackmer Collection, p.334–5.



### French food travels to Italy and begins French gastronomic dominance

**6. LA VARENNE (François Pierre de). Il Cuoco Francese Ove e' Insegnata. La maniera di condire ogni sorte di Viuande, Edi fare ogni sorte di Pasticcieri, e di Confecti, Conforme le quattro Stagioni dell' Anno.** Several ornamental tailpieces and initial letters. First Italian edition. Pp. [vi], 544. Thin 12mo., a very handsome copy in contemporary calf, slightly rubbed, spine elaborately gilt in compartments with raised bands, tan morocco and gilt spine label, headcaps expertly repaired, short clean tear on H2 stretching slightly into the text, occasional mild water-staining to edges. Bologna, per il Longhi. 1693. £2200

The Italian edition of one of the most important works in the history of food. La Varenne is regarded as the founding father of modern, French-influenced cookery. Until his work *La Cuisinier François*, first published in Paris in 1651, cookery in Europe had been completely dominated by Italy Renaissance ideas. Eventually La Varenne and his followers prevailed right through to the twentieth century when other influences from





waters and liqueurs. It includes several recipes for compotes and, finally, detailed instructions on preparing tea, coffee and chocolate.

The Joseph Vehling copy with his labels and stamp, no. 188 in his collection (the majority now reside at Cornell University). The chef Vehling is well known for his excellent translation of Apicius.

This edition not in any of the bibliographies although in a note Vicaire (54) mentions a Paul Marret edition of 1700 but gives it a Paris instead of an Amsterdam imprint.

**One of 100 copies, bound in vellum and bearing the arms of  
Baron Stuart de Rothesay**

**8. APICIUS COELIUS. LISTER (Martin). *De opsoniis et condimentis, sive arte coquinaria, libri decem.*** With annotations by Martin Lister. Apparently one of 100 copies. Second edition. Engraved frontispiece of a kitchen by J. Goere, title printed in red and back. Pp. [36], 277, [43]. 12mo., a superb copy in vellum with the arms of the noted collector Baron Stuart de Rothesay on each board in gilt, title written carefully in ink on the spine in a contemporary hand, red and blue speckled edges. Amsterdam, Jamssonio-Wasbergioe. 1709. £1350



The world's earliest cookery book which, according to Pennell, was first published in 1486, although other later dates have been suggested. Little is known of the author except that he was working around the time of Jesus. We have here the second edition of the text as edited and annotated by Martin Lister, the noted naturalist and physician, which was first published in London in 1705. Lister's edition is the first to be fully annotated and thus has historically been the most sought after.

An excellent provenance from the the collection of Stuart de Rothesay and with the booklabel of Thomas Gaisford. Baron Stuart de Rothesay (1779–1845) was an important diplomat of his time who was closely connected with Wellington and Napoleon, spending sometime as ambassador to Paris. His book collection was sold in a named sale at Sotheby's in May 1855.

Thomas Gaisford who died in the same year as this sale was also born in 1779. Fittingly he was Dean of Christ Church, Oxford and a noted Classical, mainly Greek, scholar editing numerous key Greek texts.

Maggs 645, item 21; Vicaire 33 suggests that this edition was only printed in 100 copies "main cela ne parait pas absolument certain"; Simon BG 126; Bitting p.13.

### Superb copy of the fourth, and rarest edition



**9. HALL, T. The Queen's Royal Cookery; or Expert and ready Way for the Dressing of all Sorts of Flesh, Fowl, Fish...after the Best and Newest Way, With their several Sauces and Sallads. And making all Sorts of Pickles Also...Pies, Pasties, Tarts, Cheese-Cakes, Custards, Creams &c. With the art of Preserving and Candyng of Fruits and Flowers; and the making of Conserves, Syrups, Jellies and Cordial Waters, also making several Sorts of English Wines, Cyder, Mead, Metheglin.** Fourth and rarest edition. Elaborate woodcut frontispiece with a portrait of Queen Anne and full page woodcut on p.124 of pies. 12mo., a very good, clean copy, extremely handsomely bound in full blue morocco, elaborately decorated in gilt, spine in compartments with raised bands, gilt inner dentelles, all edges gilt. London, Printed for S. Bates and A. Bettesworth. 1729. £2500

The preface declares the book to be “the most intelligible and useful book of its kind that was ever Printed”. True or not it was certainly a popular one, being first published in 1709 and running into a further six editions.

Not much is known about Hall who merely describes himself as a “Free” as opposed to employed cook in London.

The fourth edition is very rare. Not in any of the usual bibliographies apart from Maclean p.65. The copies in the Bodleian, the British Library and Lamar University are the only recorded copies.

### “white quince marmend” and “cold possett” to be “cutt like custard”

**10. MANUSCRIPT. English Receipts** c.1728–9. 36 pages of handwritten recipes, mostly for food and drink but some household recipes and medicinal recipes for animals. 8vo, contemporary full vellum, bordered in blind, rather scratched and stained as befits a family recipe book but not unattractive, one gathering inserted loose, in the same hand but seemingly from another blank book, several pages extracted perhaps as it seems the book was used earlier in the century (1702) as a cash book. These receipts were probably written on the blank pages. The dates 1728 and 1729 appear in the book hence the presumption of date. £575



This book may have belonged to a family called Parsons as the

one remnant of the blank book as a cash book shows a single entry from “My father J. Io Parsons”.

The receipts are written into the centre of the book from both ends and include those for “white quince marmend [sic]”, “black and white pear plome” and “gusbery” cakes, “almond cream”, “frute biskets”, “lemmon puding”, “cold Possett with civill (Seville) orange, white wine, cream to be “cutt like custard”, “Chees caks”, “Spanish roule” and “Strong Mead”. Also there is a Mrs Cary’s recipe to pickle mushrooms, Mrs Bembridge’s to make ginger bread and Mr. Woodcock’s diet drink and ointment for the sick, Mr. Ratcliffe’s “Balls for horses cold” and cures for mange.

This was clearly a country recipe book as there are other recipes for complaints of horses, cows, dogs and sheep, as well as the fact that the recipes lean towards home grown fruit.

### First edition of Carter’s second work

**11. CARTER, Charles. *The Compleat City and Country Cook: or Accomplish’d Housewife. Containing, Several Hundred of the most approv’d Receipts in Cookery, Confectionary, Cordials, Cosmeticks, Jellies, Pastry, Pickles, Preserving, Syrups, English Wines &c.*** 49 plates, four folding including one particularly elaborate table setting and bill of fare for a horse-shoe table for the Ladies at an instalment dinner at Windsor. First edition. Pp. viii, 280. 8vo., contemporary panelled calf with decorations in blind, recently rebacked in calf with gilt bands and maroon spine label, new endpapers, some browning to last few plates, rather aggressive ownership inscription on title, occasional creasing where pages have been turned down but generally very good with good wide margins. London, A. Bettesworth and C. Hitch and C. Davis, T. Green and S. Austen. 1732.



£1000

Carter’s second work, which has about 144 pages of his own recipes, the rest is an appendix of recipes of interest to the “Mistress of a House or Housekeeper”, for preserves, pickles, drinks, cosmetics, and remedies. The medical part of two hundred cures and treatments is described on the title page as being taken from “The collection of a noble lady deceased”, thus presumably being from a manuscript household secrets book. Oxford describes these recipes as “a horrid mixture of filth and superstition”.

Charles Carter was cook to the Duke of Argyle, the Earl of Pontefract and Lord Cornwallis amongst other nobles and military men including Lord Whitworth in “several embassies to Berlin, the Hague &c”, the House of Hanover and General Wade in Spain and Portugal in 1710 during the War of Spanish Succession.

Maggs 645, item 224, Vicaire 150; Simon BG 297; Oxford p.62; Bitting p.78; Cagle 590; Maclean p22; Lehmann p.93–97.



**12. L'École Parfaite des Officiers de Bouche, qui Enseigne les Devoirs du Maître d'Hôtel, & du Sommelier; la maniere de faire les Confitures seches & liquides; les Liqueurs, les Eaux, les Pommades & les Parfums; la Cuisine, à découper les Viandes & à faire la Pâtisserie.** New edition, corrected with additions of new Pâtes, Liqueurs and Ragouts. Title printed in red and black, title page vignette, 4 folding plates, 18 illustrations of carving techniques, numerous ornamental head- and tail-pieces, borders & initials. Pp. {iii} (half-title), x, 507, [17]. 12mo., a very handsome copy in contemporary speckled calf, spine elaborately gilt in compartments with raised bands, headcaps expertly repaired, maroon and gilt spine label, edges speckled, a very good, clean copy. Paris, par la Compagnie des Libraires associés. 1742. £1600

Excellent provenance bearing the booklabels of Georges Vicaire and Robert Viel on the front endpapers.

Very rare, only one copy located on OCLC at Cambridge.

Maggs Catalogue 645, item 176; Vicaire 341.

#### How to survive in the country



**13. ELLIS, William. The Country Housewife's Family Companion: or Profitable Directions for whatever relates to the Management and good Œconomy of the Domestick Concerns of a Country Life, According to the Present Practice of the Country Gentleman's, the Yeoman's, the Farmer's &c. Wives, in the Counties of Hertford, Bucks and other Parts of England: shewing How great Savings may be made in Housekeeping...** Engraved frontispiece of a peaceful country small holding. First and only edition. Pp. [2], x, 398, 2 page publishers advertisement at end. 8vo., contemporary marbled boards expertly rebaced in contemporary style calf, red and gilt spine label, an exceptionally clean and bright copy. London, James Hodges & B. Collins, Bookseller, at Salisbury. 1750. £800

The book examines the following in detail: I. The preservation of wheat, barley, rye, oats &c with recipes for several breads, cakes, puddings & pies; II: The "frugal management" of meats, fruits, roots and herbs with the best methods of cooking them and cheap ways to make soups, sauces &c; III. How to fatten poultry; IV. The best way to breed and fatten pigs with directions for curing bacon, brawn, pickled pork, hams &c; V. The best method of

making butter and cheese as well as directions for managing a dairy; VI. Several ways of making good malt with directions for brewing good Beer, Ale &c.

Other specific country matters are dealt with including “frugal methods for victualling Harvest-men”, ways to eliminate vermin, how to suckle and fatten calves, cures for diseases in cattle as well as a variety of recipes for pickling, preserving and distilling.

William Ellis was a farmer at Little Gaddesden in Hertfordshire and he makes his work more interesting with several extraordinary rural anecdotes, including one about a James Silcock of Wilshire who “being very much accustomed to eat Horse-flesh and Dog-flesh, did undertake to eat a Frog and a Mole; after he had eat the Mole, the Person that undertook to provide the frog, by mistake brought a Toad, which he having eaten, and swallowed a Plenty of Liquor, immediately died”. Unusually the medical recipes are littered with reports of cures. Ellis also wrote an earlier book “The London and Country Brewer”.

Simon BG 588; Oxford p.80; Bitting 143, “his work shows a coarse form of expression in regard to details”; Cagle 664; Maclean p. 43.

#### **A well connected collector of others' recipes**

**14. MANUSCRIPT RECIPE BOOK. Eighteenth century English manuscript recipe book, c.1750 onwards.** Pp. 102 of full manuscript food and drink recipes mostly in the same hand, followed by, to the rear of the book and in a different hand 17 pages of medical remedies, the last one being a rather alarming recipe for cholera. Several recipes inserted loose on various pieces of paper. Sm. folio, original eighteenth century full vellum with A Book of Receipts in calligraphic lettering on upper cover, a bit bumped, but good and strong. The manuscript is elegantly written and clear. Probably mostly c. 1750 onwards. £900



Although we don't know the identity of the owner of this book, she was very liberal in her attribution of recipes. The most common attributions are to ladies who must have been close, either neighbours, cooks or family, for example Mrs Hodshon (sic.) and Mrs Rudd. Several other ladies are mentioned as well as the Duke of Norfolk (for his punch) and Lady Effingham Howard (Orange wine).

A fine example of eighteenth century household cookery and unusually large. There is a heavy leaning towards wines, drinks, cakes and puddings.

#### **Rare large paper copy with 75 hand-coloured plates**

**15. HILL, Sir John. An English Herball. An History of Plants and Trees, Natives of Britain, Cultivated for Use, or Raised for Beauty.** First edition, one of the rare large paper copies with contemporary hand-colouring. Allegorical engraving



as frontispiece by H. Roberts after S. Wale, engraved, title page vignette, dedication page with arms of Earl of Northumberland and 75 plates of about 1500 botanical and herbal specimens all hand-coloured by a contemporary hand. Large folio, full eighteenth century dark calf, spine with raised bands and some of the original gilt heightened, although some of the ornaments have all but disappeared, the whole which has some old rubbing and bumping has been repolished, joints repaired and the book is strong and sound. It is apparent that at some point the book was out of its binding as the repairs to the joints and the edges of the frontispiece and the last two leaves indicate but the book is complete and in general is a very good, bright copy. London, printed for T. Osborne and J. Shipton, in Gray's Inn,...&c 1756. £7000

With neat contemporary manuscript notes in margins throughout referring to several plants names and perhaps positions in the garden, ownership inscription on blank side of frontispiece of Solomon Ackroyd.

Scarce large paper copy with seventy-five hand-colored plates depicting numerous plants (around 1500.) Originally issued as a serial publication in 52 parts.

Sir John Hill (1714–1775) was apparently from Peterborough. He was trained as an apothecary and set up a small shop in St. Martin's Lane. He travelled all over the country in search of rare herbs in order to write a herbal but this took longer than he thought. He was a prolific writer, his first publication being a translation of Theophrastus's *History of Stones* (1746). He edited the *British Magazine* (1746–1750), and for two years (1751–1753) he wrote a daily letter, *The Inspector*, for the *London Advertiser and Literary Gazette*. He also produced novels, plays and scientific works, and was a large contributor to the supplement of Ephraim Chambers's *Cyclopaedia*. His personal and scurrilous writings made him many enemies, including Henry Fielding, Christopher Smart and David Garrick all of whom attacked him in print.

The *Dictionary of National Biography* attribute 76 different works to Hill but his most important are his botanical works. In addition Hannah Glasse's famous manual of cookery was generally ascribed to him (see Boswell, ed. Hill, iii. 285) as it was not readily believed that a woman could have written it. Dr Johnson said of him that he was an ingenious man, but had no veracity. The *British Herbal*, however, is a work of veracity and vitally important for modern botanical nomenclature in that not only did Hill attempt to name and categorize the flowers and herbs which grow in Britain but he classified them on the forms of the corolla and gynoecium and criticised the Linnaean system.

Henry 799; Lowndes vol II, 1070.



Fletcher and Anderson in St. Paul's Church-yard, London; and by Eliz. Raffald, Confectioner, near the Exchange, Manchester. 1769. £1000

Elizabeth Raffald (1733–1781) was the epitome of a self-made woman. She was born as Miss Whittaker in Doncaster and entered service at the age of 15 rising from kitchen maid to housekeeper. Her last post was as housekeeper at Arley Hall in Cheshire to Lady Elizabeth Warburton, mentioned with reverence on the title. She married the head gardener there and they moved to Manchester where Mrs. Raffald set up an agency for domestic servants as well as a cooked meat and confectioner's shop and a succession of inns. She was highly successful and eventually started a newspaper *Prescott's Manchester Journal* in 1771. All this while bearing a child almost every year. She died after the birth of her sixteenth daughter.

This truly remarkable woman gained true national fame through her housekeeping book which went into numerous editions. Cunningly she tried to circumvent piracy by signing the first page of every copy of the first edition but this did not prevent a total of 25 pirated editions appearing between 1769 and 1810 alongside fifteen authorised editions. She wrote easily and well making her often delicious sounding recipes very easy to follow as she wrote "so as to be understood by the weakest Capacity".

Simon BG 1249; Oxford p.98; Cagle 944; Pennell p.161; MacLean p.121; Quayle 100–108.

### **Very rare Leeds cookery book "not stuffed with a nauseous hodge-podge of French kickshaws"**

**18. PECKHAM, Ann. *The Complete English Cook; or Prudent Housewife. being an Entire New Collection of the most general, yet least expensive Receipts in every Branch of Cookery and Good Housewifery.*** Second edition. 201 pages plus 34 pages illustrating table settings for different meals during the year. 12mo., very handsome in recent contemporary style quarter calf, marbled paper covered boards, spine in compartments with raised bands, gilt devices and borders in each panel, gilt lettering on spine. Leeds, Griffith Wright. 1771. £900



Rare, especially in this condition, despite the fact that the book ran to 4 editions, the first being in 1767 and the fourth c.1790.

Peckham wrote succinctly and well, giving numerous excellent recipes, "the whole made easy to the meanest capacity". She was particularly strong on fish and shellfish, game and pickling and preserving, giving good northern advice and recipes and avoiding stuffing the book "with a nauseous hodge-podge of French kickshaws" (preface p.3). Little is known about Peckham herself but the title page declares that she is "Ann Peckham of Leeds, Who is well known to have been for Forty Years past one of the most noted Cooks in the county of York".

A very handsome copy with a near contemporary booklabel which has been preserved and laid down onto the front pastedown. Internally the copy is in excellent condition with only very mild browning and one tiny tear to the first page of the preface without loss of text.

Only 3 copies are listed in OCLC in the US in Iowa, Detroit and Philadelphia and only 2 in COPAC in the National Library of Scotland and the British Library

Maclean, p.112; Cagle 919; Bitting p. 360; Oxford p.96; Vicaire col. 669.

### Dedicated to Lady Whitfoord of Edinburgh

**19. DALRYMPLE, George. *The Practice of Modern Cookery; adapted to Families of Distinction, as well as to those of the Middling Ranks of Life. To which is added a Glossary explaining the Terms of Art.*** Pp. half-title, vi, 475 plus 5 line errata. First, and only, edition. 8vo., recent half calf, marbled boards, green morocco spine label, spine ruled in gilt, internally clean with tiny marginal wormholes throughout, an extremely good copy. Edinburgh, printed for the author, sold by C. Elliot, Edinburgh & T. Longman, London. 1781. £1500



George Dalrymple had been cook to Sir John Whitfoord and the book is dedicated to his wife. Sir John Whitfoord, third baronet, who lived in Whitefoord House in the Canongate of Edinburgh. He is supposed to have been the original of Sir Arthur Wardour in Scott's *Antiquary* and was one of the early patrons of Burns who celebrated him in verse and who made his daughter Maria [Cranstoun] the heroine of the *Braes of Ballochmyle*. He was a very well-known figure in the Scottish capital and was depicted in Kay along with his cronies, Major Andrew Fraser and the Hon. Andrew Erskine (Edinburgh Portraits, 1877, no. cxcii). Thus it can be assumed that Dalrymple had cooked for the great and the good of mid-seventeenth century Edinburgh.

Dalrymple provides us with around 1000 recipes, giving them both English and French names. He is also one of the first cookery writers to give a glossary of terms. These points are remarkable according to Maclean but appear rather less so when one realizes that Dalrymple 'borrows' or rather plagiarizes almost his entire book from the Frenchman Clermont. In his preface he writes "there are a number of excellent receipts I have had occasionally from others..." – not half!

Vicaire 244; Oxford p.113; Bitting p.114; Cagle 640; Maclean p.37; Lehmann p.141.

### How to grow pine-apples, grapes & more in a cold climate

**20. ABERCROMBIE, John. *The Hot-House Gardener on the General Culture of the Pine-Apple, and methods of forcing early Grapes, Peaches, Nectarines, and other choice fruits, in Hot-houses, Vineries, Fruit-***



**Houses, Hot-Walls &c with directions for raising Melons and early Strawberries.**

First edition. 5 copper plates of the pineapple, grapes, peaches & nectarines, cantaloupe melon and cherries & strawberries, printed in sepia. Pp. xvi, 238 plus 2 page publisher's advertisement. Tall 8vo., a very handsome book, crisp and clean internally bound in the original boards, the paper spine has been skilfully replaced with old-style paper and the spine label is a perfect pastiche of the original, edges uncut, a very good copy. London, for John Stockdale.1789.

£1000

A beautifully printed book with fine illustrations on the growing of difficult warmer climate fruits in the UK. Abercrombie is a good, clear writer whose enthusiasm is irresistible.

John Abercrombie was an important 18th century gardening writer from Scotland who was also a kitchen and market gardener, a publican and a garden designer. He began his career working at Kew and then became gardener

to a string of noblemen and gentlemen until he opened his own market garden in Hackney in 1770,

He wrote several books on gardening, fruit growing &c many of which are still in print today.

Bitting, p.1, not in Cagle, Henrey 402

**Unusual instructions for trussing and a chapter on cooking at sea – a very handsome copy of a rare book**

**21. BRIGGS, Richard. The English Art of Cookery, According to the Present Practice; Being a Complete Guide to All Housekeepers, on a plan entirely new; consisting of thirty-eight chapters.** Second edition. 12 copper-engraved plates with bills of fare for every month in the year. Pp. [2] (half-title), iv, xx, 656. 8vo., a very handsome, glossy copy in contemporary tree calf with tooled gilt border, skilfully rebaked in matching calf with gilt rules and lettering, spine with raised

bands, very bright and clean, despite very slight water-staining close into the joints particularly in the last 20 pages. London, G.G.J. and J. Robinson, 1791.

£1200



A noted London cook, Briggs worked at the Globe Tavern in Fleet Street, the White-Hart Tavern in Holborn, Temple Coffee-House and other taverns in London. His shopping tips are detailed and varied, encompassing several foreign foods and he gives some excellent trussing instructions, the first book to really do so in great detail as he claims in his preface. He also includes 'Directions for Seafaring Men', a chapter on cooking on board ship which has instructions for 'Catchup to Keep Twenty Years', 'Fish sauce to

keep the whole year', 'How to keep artichoke bottoms dry', 'Sea venison' and several fish recipes.

Extremely rare. ESTC locates only 2 copies, one at the Bodleian (lacking the half-title) and another at the BL. OCLC & Maclean note only one at the Wellcome Institute.

Vicaire 116; Maggs, catalogue 645, lists the 3rd edition of 1794; Cagle 579 lists on the 1st edition of 1788 and the third; not in Bitting,

### Curry in Edinburgh

**22. FRAZER, Mrs. The Practice of Cookery, Pastry, Pickling, Preserving &c. Containing Figures of Dinners, from five to nineteen dishes, and a Full List of Supper Dishes; also a List of Things in Season, For every month in the Year, and Directions for Choosing Provisions.** Two engraved plates. First edition. Pp. xiv. 254, several blanks have been bound a few leaves before the end, presumably for notes. Large 12mo in 6s., near contemporary sheepskin, lettering in gilt on spine, spine slightly faded, some scuffing but generally a very good copy, occasional light stains apparently from cooking but generally clean. Edinburgh, printed for Peter Hill, Edinburgh and T. Cadell, London. 1791. £1000



Based on the form of *MacIver's Cookery and Pastry* of 1773 which was originally published for pupils at the school run by Maciver where Mrs Frazer taught. On the former's death Mrs Frazer succeeded her in running the cookery school and became the sole cookery teacher in Edinburgh, or so she claimed. The recipes are really useful and clearly written, as befitted a teacher, and are indicative of the age, incorporating traditional food with such new concepts as curry. The latter is interesting as curry recipes only started appearing in the 1780s and Frazer's recipe calls for a new ingredient, ready-made curry powder, which therefore must have reached Edinburgh by this time.

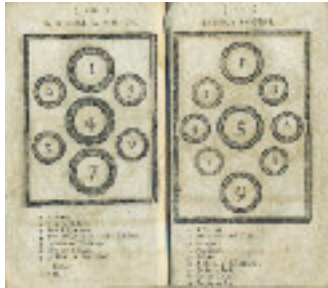
Frazer's book was extremely popular running into several editions, the eighth appeared in 1827.

Scarce, 7 copies on OCLC and two others on COPAC, only one copy has appeared in the rooms since the Crahan copy in 1984.

Vicaire 375; Oxford p.120; Bitting p.167; Cagle 689; Maclean p.55; Lehmann p. 256-7.

### Previously unrecorded pirated edition

**23. MOXON, Elizabeth, and others. English Housewifery, Exemplified in Above Three Hundred and Twenty Receipts, giving directions in most part of Cookery.** 5 woodcuts of table arrangements for particular suppers and dinners at the end. Fourteenth edition. Pp.112. 12mo., recent contemporary-style quarter calf, spine



in compartments with leaf tooling in gilt in each panel, marbled paper sides, some slightly browning but generally a good, clean copy. Andrew Hambleton [c.1795]. £400

Moxon's work first appeared in 1741 in one part. A second part was first added as a supplement to the seventh edition in 1758.

Our copy is an oddity being a previously unknown abridged and apparently pirated edition which has dispensed with the usual appendix. It is about half the length of a normal edition.

Both Oxford and Maclean's Bibliographies mention a corrected 14th edition published by Hambleton and Mozley in 1800 but not

this uncorrected Hambleton one which must be earlier. They both point to the spurious nature of Hambleton's publication of Moxon which was fairly obviously unauthorized.

This edition is previously unrecorded.

Unfortunately lacking one leaf (pp.103-4).

## NINETEENTH CENTURY

**One of only two known copies, this the only one in the original wrappers**



**24. The Lincolnshire Family Jewel; or, the Art of Cookery made Plain and Easy.** Pp. 34. Sm. 8vo., in the original printed wrappers, the title being enclosed in an elaborate printer's border, some wear and old vertical sticky tape marks down each side of the front wrapper but in remarkably good condition. Lincoln, sold by John Drury, near the Stone-Bow. 1808. £1250

Begins with cookery technique including roasting, boiling, broiling and frying. This is followed by baking and recipes for pastry including several pie shells and crusts and various bread and muffin recipes. At the end are recipes for wine and beer as well as household recipes for pain, lips, hair &c. A superb provincial publication.

Ownership inscription of R. Daniell on the front wrapper,

Extremely rare, the only other copy located is in the British Library but it is without wrappers and bound up with a group of other cookery items.

Not in any of the bibliographies.

**25. TESTU-MORTEAU, Grocer in Angers. Receipt for Groceries sold to Monsieur Barie, dated 1808.** One sheet, 25 x 20 cms, printed border and printed heading for the grocery shop bearing the shop name and what it sold – “d’Epiceries, Drogueries, Bois de teintures, Resines de Bayonne, Liqueurs de toutes qualites, verre a vitres tres blanc, berre de Boheme” &c. The receipt is written in hand and refers to Monsieur Barie’s servant Berterie who picked up the goods then lists them. The grocer has signed the receipt. 1808. £125



**A year in the kitchen cooking for aristocrats and royalty during the Regency**

**26. SIMPSON, John. A Complete System of Cookery on a plan entirely new; consisting of everything requisite for cooks to know in their departments; likewise Confectionary and Pickling...containing Bills of Fare for every Day of the Year and Directions how to Dress each Dish: being one year’s work, at the Late Most Noble the Marquis of Buckingham’s from the 1st of January to the 31st of December, 1805 including the Dinners and Entertainments given to his Royal Highness The Prince of Wales, during a week at Stow; and to Louis XVIII and the French Princes at Gosfield.** Fourth edition, corrected and enlarged with the addition of Pickling &c. Pp. xx, 696. Large 8vo, handsome in contemporary calf, skilfully rebacked with original spine laid down and original maroon morocco spine label, a little bumping &c but a very pleasing volume, very well printed. London, for W. Steward &c. [c.1813]. £500



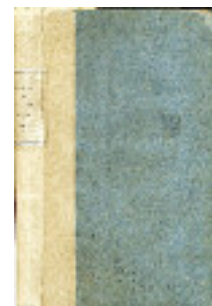
Near contemporary ownership of Hannah Goff dated 1827.

Fascinating insight into the kitchens of aristocracy during the Regency. Every dish served in the year is listed and directions for their cooking given making replication possible. Luckily we now have Gaviscon.

Simon BG 1388 who dates this edition 1822 with Oxford p.135, whereas Cagle 911 and the British Library date it as 1813?. I veer towards the latter as a New edition appeared in 1816.

**A champion of British wine in the original boards**

**27. MACCULLOCH, John. Remarks on the Art of Making Wine, with Suggestions for the Application of its Principles to the Improvement of Domestic Wines.** Second edition. Pp.



viii, 261 including half title. Large 12mo., original blue boards, expertly rebacked in original style with paper and printed paper spine label, slightly bumped at corners but a very pleasing copy. London, Printed [by A. Strahan] for Longman, Hurst, Rees, Orme and Brown. 1817. £550

The work was prepared by John MacCulloch, whose name is only mentioned at the end of the "Advertisement", for the Caledonian Horticultural Society. It first appeared in abbreviated form in the Society's publication for 1815. This longer version was then printed in 1816 for the first time. It went into two further editions in 1821 and 1829.

In the preface Macculloch refers to early South African wine, pointing out the good use this book could be put to in the colony in the Cape of Good Hope where grapes are easily grown. His main aim, however, is to reverse the idea that domestic English wine is unwholesome and to give directions for making good wine from grapes and other fruits.

Gabler G29320

**One of only two known copies of the first edition,  
in the original wrappers.**



**28. DUBIEF, L.F. Traité Théorique et Pratique de Vinification, ou Art de Faire du Vin avec Toutes les Substances Fermentescibles, en Tous Temps et Sous Tous les Climats.**

One folding plate. First edition. Publisher's advertisement leaf before the half-title. Pp. x, 408. Large 12mo., a remarkably good copy in the original decorative printed wrappers, untrimmed, slightly soiled with some wear to very edges and top of spine, old shelf label taped to bottom of spine. Paris, Rousselon, Libraire. 1824. £1000

Dubief was a distilling chemist in Paris and prior to this had already published work on brewing and the distillation of liqueurs. His book on vinification was the most complete of its time and was hugely popular.

Only one copy of the first edition listed on OCLC at the University of

Delaware.

Acquired by the previous owner from Eleanor Lowenstein.

Simon BV p.21 mentions the third edition.

## BRILLAT-SAVARIN IN FRENCH AND ENGLISH

### The first edition to have a note about the previously anonymous author

**29. UN PROFESSEUR.** [BRILLAT-SAVARIN, Anthelme]. **Physiologie du Goût, ou Méditations de Gastronomie Transcendante: ouvrage théorique, historique et à l'ordre du jour.** Second edition. Two volumes. Pp. xiv, 390; 440. 8vo., rebound along while ago in classically simple boards with the central parts of the original boards pasted to front and back, shelf labels on spines which are slightly darkened. Paris, A. Sautelest et Cie. 1828. £1000

The first edition of Brillat-Savarin's masterpiece was printed two years earlier in 1826. Its combination of wit, philosophy, science, anecdotes, culinary chemistry, aphorism, physiology &c was a winning formula and led to demands for its continual reprinting and eventual translation.

This second edition is the first with a note about the previously anonymous author.

Vicaire 117, this second edition not in Cagle &c

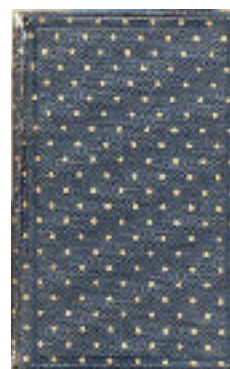


### The first English edition of Brillat-Savarin

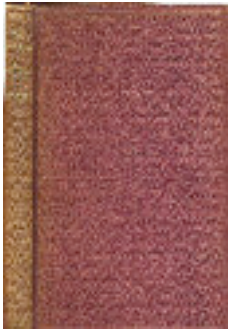
**30. SIMPSON, Leonard.** BRILLAT-SAVARIN. **The Handbook of Dining or, How to Dine, Theoretically, Philosophically, and Historically Considered, Based Chiefly upon the Physiologie Du Gout of Brillat-Savarin.** First English edition. Pp. xii, 244 plus a 24 page Longman's publisher's catalogue at the rear. 8vo., original black and white spotted cloth, spine lettered and decorated in gilt, head and tail of spine chipped, hinges slightly splitting but still in unusually good condition. London, Longman, Brown, Green, Longmans & Roberts. 1859. £200

The first English translation of Brillat-Savarin's classic aphoristic guide to dining which was originally published in Paris in 1826. Some parts have been condensed and others, as stated in the preface, "omitted as not suited to the present tone of society". An unusually good copy of a fragile book.

Simon BG, 1389; Bitting p.437



**“Tell me what you eat, I will tell you what you are”**



**31. SIMPSON, Leonard. BRILLAT-SAVARIN. The Handbook of Dining, or Corpulency and Leanness Scientifically Considered. Comprising the Art of Dining on Correct Principles Consistent with Easy Digestion, the Avoidance of Corpulency and the Cure of Leanness; Together with Special Remarks on These Subjects.** Second edition of Simpson's translation of Brillat-Savarain's *Physiologie du Gout*. Pp. x, 170 pls advertisement leaf and 32 page 1864 Catalogue of Books published by Longman. 8vo., original brown cloth with decoration in blind, spine lettered in gilt, headcaps slightly bumped, a little wear to joints, otherwise very good. London, Longman, Green, Longman, Roberts & Green. 1864. £150

The second edition of Simpson's translation differs from the first in that there are three additional chapters on corpulency and leanness. An excellent book including such aphorisms as "Tell me what you eat, I will tell you what you are".

Very rare. A very good copy in its original cloth.

Simon BG, mentions the 1st and 3rd editions (1859 & 1865) but not this; Bitting only the first; not in any other bibliography

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#### **The delectable Arcana of Domestic Affairs**



**32. KITCHINER, Dr. William. The Housekeeper's Oracle; or, Art of Domestic Management: Containing a Complete System of Carving with Accuracy and Elegance; Hints relative to Dinner Parties; the Art of Managing Servants; and the Economist and Epicure's Calendar, shewing the seasons when all kinds of Meat, Fish, Poultry, Game, Vegetables and Fruits first arrive in the market – earliest time forced – when most plentiful – and when best and cheapest. To which is added a Variety of useful and Original Receipts.** First, and only, edition, published posthumously. Engraved

frontispiece portrait of Kitchiner, 21 figures to illustrate carving and one illustration of a jelly refiner in text. Pp. iv, 344. 8vo., contemporary calf, rebaced with the original gilt decorated spine laid down, booklabel of the Montefiore family on the front pastedown, a very good, handsome copy. London, Whittaker, Treacher and Co., 1829. £450

Kitchiner's declared intention is to provide the means "that a young Lady may learn the delectable Arcana of Domestic Affairs...which will enable her to make the Cage of Matrimony as comfortable as the Net of Courtship was charming". The information in the excellent Epicures Calendar has endured with some particularly interesting insights into bread, cheese, bacon, fish, hams &c.

Kitchiner (1775?-1827) was something of an eccentric. He was an Etonian who qualified as a doctor in Glasgow and therefore could not practice in England where he lived. He was very wealthy and gave marvellous banquets, of his own devising, at his home in Fitzroy Square. If, however, guests arrived even a few minutes late, they were denied entrance.

He introduced the world to his culinary prowess in *The Cook's Oracle* of 1817, many of the dishes in which he had created and tested himself. *The Housekeeper's Oracle* was intended to be a companion volume. Unfortunately Kitchiner died before it was published and the cause was taken up by his son who had fallen out with his father but was very keen to cash in on his fame.

Simon BG, 820; Cagle 803; Not in Bitting or Attar

Bridges & Cooper English: Dr. William Kitchiner, Regency Eccentric, Southover Press, 1992

### **The first Alsatian regional cookery book to appear in French in fine original boards**

**33. La Cuisinière du Haut-Rhin, a l'usage des Ménagères et des jeunes personne qui désirent acquérir les connaissances indispensables a une maitresse de maison, dans l'art de la cuisine, de la pâtisserie et des confitures. Suivi d'une instruction pour apprêter une nourriture saine aux malades.**

7 folding plates at rear. In two parts, pp. 295 ; pp. 165. 8vo., a remarkable near fine copy in the original printed blue boards with borders incorporating 26 food-related decorations around a central vignette of a squash on the front cover and a cornucopia on the lower cover, traces of removal of signs of earlier ownership from the pastedowns.

Mülhausen, Jean Risler et Comp. 1829.

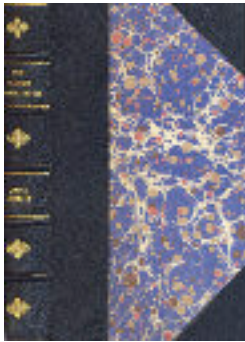
£2200



First French translation of the first Alsatian regional cookery book, part one of which appeared as the *Oberrheinisches kochbuch* in 1819. Part two appears here for the first time.

Bitting 540 describes this as "very rare" and OCLC lists only her copy and one at Purdue University. The only copy listed in the UK is at Leeds in modern marbled boards.

### William Cobbett's daughter – household writer and publisher



**34. COBBETT, Anne. *The English Housekeeper: or A manual of Domestic Management: Containing Advice on the conduct of Household Affairs, and Practical Instructions....The whole Being Intended for the Use of Young Ladies who Undertake the Superintendence of their own Housekeeping.*** First edition, with recto of last leaf misnumbered 480. Wood-engraved frontispiece of a bulging larder with spices, meat, whole deer, rabbits, birds &c, several wood engravings within the text illustrating carving. 12mo., very handsomely rebound in half blue morocco, marbled boards, spine with raised bands and gilt decorations in each panel, a good and clean copy. 10 pp. advertisement at end for Anne Cobbett's other publications. London, published by the author. c.1835. £800

There are chapters on maintaining the house, controlling the servants, stocking the larder and putting together a good kitchen but most of the book is devoted to recipes.

Anne Cobbett was the daughter of William Cobbett, who also had much advice on running a household. She was obviously an extraordinary woman, writing and publishing her own work, as well as reissuing the work of her father.

Very scarce, not recorded in most of the usual bibliographies. Cagle located copies at the British Library and at the New York Public Library. COPAC lists a copy in the British Library.

Cagle 611; Axford p.134 cites 2nd ed.; not in Bitting or Oxford.

### Much enlarged edition in the original wrappers



**35. CARDELLI (M.) LIONNET-CLEMANDOT (M.J.) *Manual du Limonadier et du confiseur; contenant les meilleurs procédés pour préparer le café, le chocolat, le punch, les boissons rafraichissantes, liqueurs, fruits à l'eau-de-vie, confitures, pâtes, vins artificiels, pâtisseries légères, bière, cidre &c.*** One folding plate of various gadgets and kitchen utensils for the making of confectionery and the like. Sixth edition, considerably enlarged and entirely reworked by M.J. Lionnet-Clemandot, confectioner. Pp. vi, 280 plus 36 page publisher's catalogue. 12mo., original printed paper wrappers, rather worn with splits but remarkably intact, the front cover with a kitchen scene on it enclosed in an ornamental printer's border, an uncut copy with occasional spotting. Paris, Librairie Encyclopedique de Roret. 1835. £450

In reference to another work by Cardelli, Vicaire (142) points out that Cardelli was a pseudo-

nym, the real author was believed by Querard to be M.H. Duval, "ancien secretaire de M. de Las Cases".

Extremely scarce, only one copy on OCLC, this expanded edition not in any of the bibliographies or recorded on COPAC.

**"A Gift for 1838 dedicated to the Lovers of Good Cheer"  
Only one recorded copy**

**36. MILLER, Amos. The Cook's Plain English Guide and Economical Assitant.** Second edition. Pp. 67. 8vo., original printed paper wrappers with image of a nineteenth century dining table on upper cover, bit worn at spine and marked but a good strong copy. Canterbury, Henry Ward. [1838] £700



Over 250 recipes by Amos Miller, the cook at Wright's Fountain Hotel, Canterbury. He declares that this is his first book of recipes collected during 32 years cooking experience. In his preface he stresses the need to clean out the larder and to make stock every day and follows this with some excellent recipes, mainly for meat and fish.

Booklabel of John Marks on inside front cover.

Extremely rare. Only one recorded copy of this and one recorded copy of the first edition, both in the British Library, no other copies on COPAC or OCLC. No edition in any of the usual bibliographies.

**A tract on intemperance and its cultural causes and results**

**37. DUNLOP, John. The Philosophy of Artificial and Compulsory Drinking Usage in Great Britain and Ireland; containing the characteristic, and exclusively national, convivial laws of British Society; with the peculiar compulsory festal customs of 98 trades and occupations in the three Kingdoms: comprehending about three hundred different drinking usages. With copious anecdotes and illustrations.** Sixth edition of the Scottish usages with large additions. Pp. xvi, 332 plus 4 page publisher's advertisement bound in at end. 8vo., original green cloth, decorated in blind with floral design and borders, headcaps chipped with some rubbing at extremities, otherwise good. London, Houlston & Stoneman. 1839. £125



Includes remarks, anecdotes and illustrative tales about intemperance. For example Dunlop notes how far National Intemperance has affected the literature of Scotland, in particular ex-

aming the writing of Burns. He comments on all kinds of usage of drink for example in courtship, baptisms and funerals and how workmen of all kinds use drink in all sorts of situations including female hat manufacturers at leisure, men unloading vessels, during the sitting of the General Assembly &c and concerns over usage in places such as “usage at Arthur’s Seat” in Edinburgh. After many chapters on Scotland, Dunlop proceeds to outline usage of drink in Ireland and England.

John Dunlop was president of the General Temperance Union of Scotland.

A surprisingly rivetting read.

With a ticket to the Grand Temperance Demonstration in July 1869 pasted on front paste-down.



**38. JARRIN, W.A. Italian Confectioner; or, Complete Economy of Desserts, according to the most modern and approved practice.** New edition, revised and enlarged. Portrait frontispiece, 2 folding plates, 6 full page plates of bills of fare followed by 599 recipes. 8vo., original cloth backed boards with original printed paper spine label, some rubbing and marking to boards but a good copy. London, E.S. Ebers. 1844. £350

Contemporary ownership inscription of Elizabeth Scott.

The book was first published in 1820 – in this new edition, Jarrin’s name appears as W.A. instead of G.A. for the first time which his original first name ‘Guillermo’ having been anglicized to ‘William’.

Simon BG 884; Bitting p.244 and Oxford p.149 describe the third 1827 edition; Cag;e 777 describes the 1829 fourth edition.



**39. The Mistress of a Family. Cookery and Domestic Economy, for Young Housewives. Including Directions for Servants.** First edition. Pp. 128 plus 16 page publisher’s advertisement dated 1847 entitled *Catalogue of Chambers’s Educational Course and other publications*. 8vo., original blind stamped cloth with lettering in gilt on spine and upper cover, spine chipped and worn, some bumping to extremities, good internally. Edinburgh, William and Robert Chambers. 1845. £140

Chambers justly declare this to be a “work of plain practical utility”. Everything necessary is here – how to cook old turnips, to make all kinds of puddings, including “hard dumplings”, and genuine Scotch porridge, “which is eaten when partially cool, with sweet milk” as well as excellent directions on cooking crab and lobster from live and several pages of

Scotch dishes including instruction for haggis (sheeps and lambs), hotch-potch, kail &c. At the end is general advice for housewives from choice of a house to foot-warmers.

Cagle 630 believes that the 1838 date of the preface points to an earlier edition of this work and Bitting p. 537 noting the 1862 second edition mistakenly dates the first as 1841. As the online library catalogues (which list 10 copies in total) bear out, this 1845 edition is indeed the first, the preface being written 7 years before publication.

Not in Attar.

**40. WHITE LION, TENTERDEN. Bill dated 1835 for dinner, wine and stabling at the White Lion Commercial Inn, Tenterden.** Single sheet with engraved heading, with the bill written in ink. 21.6 x 11 cms. The bill is for dinner, wine, ale, spirits & soda water, tobacco, horses and service. Date written in ink 1835. £50

In the original boards with English ownership inscription

**41. CROISETTE. La Bonne et Parfaite Cuisinière. Grande et Simple Cuisine. Ouvrage nouveau et très complet contenant: Le Service, La Mniere de Decouper les Viandes, L'Art de la Cuisine, Viandes, poissons, legumes, pâtisserie, sirops, etc. etc.** Third edition. 23 wood engravings in the text of table settings and carvings. Pp. 304. Sm. 8vo., original printed pictorial blue paper covered boards, chipping to head and tail of spine and to all edges, some wear but still strong and intact in original boards and good internally. Paris, Fonteney et Peltier. [1858]. £130

Contemporary ownership inscription of an Englishman living in France dated 1858.

Croisette is declared to be an "officier de bouche, cuisinier en chef".

Cagle 148 lists the first edition, c.1840 and Vicaire 221 the sixth edition c.1885.

#### **A fine example of a mid-nineteenth century household cookery manuscript**

**42. MANUSCRIPT RECIPE BOOK. Receipts, by Mary M. Thomson Carmichael, Eastend, 1860.** 166 pages of densely written manuscript recipes, all in the hand of Mary Carmichael of Eastend whose ownership inscription is on the first blank and dated 1860. Square 8vo., in very good condition and bound in an elegant limp red morocco book with floral endpapers and gilt lettering "Receipts" on upper cover, rubbed at edges with small mark on upper cover, but generally very good. Eastend, 1860. £450



A remarkably good mid-nineteenth century book of receipts and an excellent example. Full and all in the same hand throughout, the book covers every kind of dish from tartare sauce, “huevos nevultos (Spanish)”, water biscuits, ‘ginger lettuce’ and currie powder to numerous interesting cakes and puddings. Mary Carmichael gives the origins of the recipes where appropriate from famous names, eg Francatelli, to her neighbours and cooks. “Currie-Mr. Maxwell’s Receipt” has a note in pencil “tried and not liked”. A real household item and useful for any study of what was eaten in mid-nineteenth century England.

### Scarce first edition by Soyer’s great rival



**43. FRANCATELLI, Charles Elmé. *The Royal English and Foreign Confectioner: A Practical Treatise on the Art of Confectionary in All Its Branches;...also, The Art of Ice-Making, and the Arrangement and General Economy of Fashionable Desserts.*** First edition. 8 chromolithograph plates of sweets, cakes &c. 5 woodcut illustrations. Pp. xxviii, 422, 18 pp. of advertisements at rear. 8vo., original blue embossed cloth with elaborate gilt decorations on upper cover and spine, some rubbing, browning to first few leaves, otherwise a good, tight copy. London, Chapman & Hall. 1862. £400

Francatelli was an important figure on the London food scene in the mid-nineteenth century alongside Soyer with whom he felt a keen rivalry. He was once a pupil of the greatest confectioner of all, Carême. He worked for Queen Victoria and was head chef at the Reform Club, as well as writing several other books including *The Modern Cook*, *The Cook’s Guide* and *Cookery for the Working Classes*.

All editions of this work are rare, especially in the original cloth. There are 5 recorded copies in British libraries, 3 in the US and one in Australia

Cagle 688. Bitting, p.164.

### 55 superb early photographs of the wine producing Chateaux of Bordeaux



**44. DANFLOU, Alfred. *Les Grands Crus Bordelais. Monographies et Photographies des Châteaux et Vignobles.*** 55 original mid-nineteenth photographs of wine-producing Chateaux of superb quality. Two volumes. 36.5 x 28 cms. Folio, very good copy in the original blue printed wrappers, spine strengthened and one corner repaired on volume one and a couple of small repairs to wrappers of volume two, otherwise extremely good and bright. Bordeaux, Librairie Goudin. 1867. £6000

Remarkable early photographs of 55 wine-producing Chateaux in the heart of the wine-making region of Bordeaux, including Lafitte, Latour, Saint-Exupery, Mouton &c all accompanied by a history and present day description of the place and wine vintages.

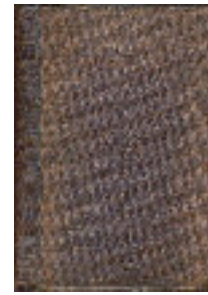
A truly important and visually imposing work on Bordeaux and a vital part of any wine collection.

Not in any of the bibliographies.

Only 4 recorded copies. 2 copies in OCLC in Berkeley and the Library of Congress, and one in COPAC in the BL, there is also one listed in Canada.

### Cookery lectures for Queen Victoria

**45. BUCKMASTER, John Charles. *Buckmaster's Cookery: being an abridgement of some of the lectures delivered in the Cookery School at the International Exhibition for 1873 and 1874; together with a Collection of Approved Recipes and Menus.*** First edition. Pp. [4], advertisements; xii, 302, [2] advertisements. 8vo., original purple cloth, lettered in blind on upper cover and in gilt on spine, some wear but generally a good, clean copy. London, George Routledge and Sons, & New York, [1874]. £300



Henry Cole (1808–1882) discovered that John Buckmaster had a gift for communication and used them to great effect. Cole was an instigator of reform in cookery and put forward *Cookery and its science* as Class 13 of the 1873 International Exhibition which included a demonstration kitchen which became a cookery school – The School of Popular Cookery. It was successful and fashionable – so much so that Queen Victoria and Princess Louise came to watch three cooks demonstrating how to cook omlette aux fine herbes (see Lecture IX in the book).

Each demonstration was accompanied by John Buckmaster's commentary. Buckmaster started life as a labourer and worked his way up to be organising master of classes in the provinces for the South Kensington Museums. Cole had heard that he "was like an untamed Newfoundland dog" but had a gift for communication. When Buckmaster started giving cookery lectures they were an enormous success. In 1873 alone he gave 362 lectures, 14 of which were published in 1874 in this book.

The lectures include 'Early English food and cooking; 'Houses of the working classes'; 'On Stock and ot au feu'; 'Frying'; 'French cooking' &c.

Driver p.145; Bitting p.67 Bonython & Burton, 'The Great Exhibitor, The Life and Work of Henry Cole', V&A 2003

**Written 10 years after the opening of the famous Kettner's restaurant in Soho**



**46. KETTNER, Auguste. Kettner's Book of the Table. A Manual of Cookery: Practical, Theoretical, Historical.** First edition. Pp. vi, 500. 8vo., a very bright copy in the original green and gilt cloth, some rubbing at extremities but generally an extremely good copy. London, Dulau & Co. 1877. £500

The book is dedicated to George Augustus Sala in sincere admiration. The book is set out alphabetically and is a great read – being stuffed full of anecdote, recipes, culinary history and opinion. “Navarin is a stupid word”; “Sir Isaac Newton was particularly fond of red-streak apples – his one great animal passion. A curious illustration of the fact that a love of food ... may lead to the grandest discoveries”.

Auguste Kettner was chef to Napoleon II and he later opened the famous Kettner's restaurant in Soho in 1867. Kettner's quickly became renowned for champagne, gaiety and gastronomic delights, attracting the custom of leading members of society, the stage and the literary world including King Edward VII and Oscar Wilde.

Not in Cagle, Bitting p.258; Vicaire 473;



**47. VALENTINE, Mrs. The Young Woman's Book, A Useful Manual for Everyday Life.** With numerous “practical” illustrations. First edition. Pp. xii, 308. 8vo., original brown cloth highly decorated in black and gilt, some rubbing to spine and a little bumping to edges, otherwise good. London, Frederick Warne & Co. [c.1880]. £80

Mrs. Valentine gives nearly 80 pages of recipes in her “Food and How to Cook It” section. Even more fascinating are the other parts of the book which covers every aspect of domestic life from looking after pets, gardening, various aspects of teaching children from spelling to long division, how to do laundry, what the cook and the dairymaid should do, various aspects of needlework including tatting and patchwork, life-saving and giving direction on pity and compassion.

Not in Attar.

**Rendering “the art of fungus eating easier and safer”**

**48. COOKE, Mordecai Cubitt). British Edible Fungi. How to Distinguish and how to Cook Them.** First edition. 12 attractive chromo-lithograph plates depicting over 40 species of fungus. Pp. 237. 8vo., original green cloth, black lettering on upper cover, gilt lettering on spine, very mild rubbing to very edges of spine, otherwise a

remarkably good, bright and uncut copy. London, Kegan Paul, Trench, Trubner & Co. Ltd. 1891. £250

Mordecai Cubitt Cooke (1825–1914) was an eminent Victorian naturalist and a mycologist of note. He was passionate about his subject, keen to communicate his knowledge and concerned to prevent the terrible consequences of choosing the wrong mushrooms. “If I have rendered the art of fungus eating easier or safer I shall have accomplished my object”. Cooke was somewhat eccentric, often before his time and sometimes controversial. His first book, ‘Seven Sisters of Sleep’, was a joyous celebration of mind-altering drugs.

This excellent work contains several mouthwatering recipes including this for chanterelles: “stew in fresh butter, or olive oil, with chopped tarragon... pepper, salt and little lemon peel...simmer over a slow fire..moistened from time to time with beef gravy or cream; when about to be served the stew is thickened with the yolk of an egg”.

Freeman 798, not in any of the usual culinary bibliographies



### The Bournville utopia

**49. “HISTORICUS”**[pseud. for RICHARD CADBURY]. **Cocoa: All About It.** First edition. Fold-out frontispiece, 8 colour plates and many b&w illustrations. 8vo, in the original brown publisher’s pictorial cloth with cocoa plant and lettering on upper cover in black, a little rubbed and a little grubby but generally a good, bright copy. London, Sampson, Low, Marston & Co. 1892. £165



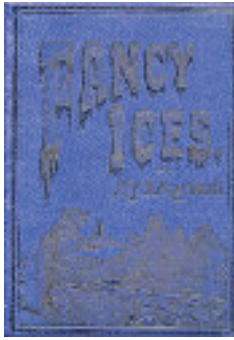
A glamorous book printed on unusually heavy paper. Richard Cadbury gives us both the history of “God’s favourite sweet” as well as how it is manufactured in the Cadbury factory. There is also a chapter on the history and use of vanilla because of its importance in the manufacture of chocolate.

Among the graphic black and white illustrations showing each stage of the process from cocoa bean to factory there are some idealized colour plates of beautiful women in white and boys in sparkling flannels playing cricket and enjoying nature in the utopian Cadbury town of Bournville.

Bournville was the dream of George Cadbury, a chocolate maker and housing reformer who wanted to build ‘a factory in a garden’ on the outskirts of Birmingham. Bournville Village is a story of industrial organisation and community planning and really took off after this book appeared as in 1895 the village was extended along the lines of the Garden City movement.

Bitting 531

### A polar bear serving ice cream on an ice floe



**50. MARSHALL, Mrs. A.B. Fancy Ices.** First edition. 86 illustrations. Pp. viii, 238 plus 30 pages of advertisements. Sq. 8vo., original bright blue and gilt pictorial cloth (once silver although this has now faded) with "Fancy Ices" in frosty letters on upper cover and the image of a polar bear on an iceberg carrying a tray of ices and sorbets. A good copy with fading to spine and lettering as often. London, Marshall's School of Cookery & Simpkin, Marshall, Hamilton, Kent & Co. [1894].

£200

An expansion of Mrs. Marshall's little *Book of Ices*. The book deals with ices served individually and in large moulds, souffles, mousses and biscuits, sorbets &c.

The book was yet another facet of Mrs. Marshall's successful cookery business which sold tuition, cookware, literature, foodstuffs &c. Her school in Mortimer Street in London survived into the 1950s.

Not in any of the usual bibliographies.

### Waldorf Salad and 1000 Island Dressing



**51. TSCHIRKY, Oscar. The Cook Book by "Oscar" of the Waldorf.** First edition. Frontispiece photograph of the author. 4to., original cloth, soiled but a good strong copy with the lettering and cover design in brown, very clean and fresh internally. Chicago: The Werner Company [1896].

£275

This large cookery bible from the famous Oscar Tschirky of the Waldorf is renowned for the reproduction of his superb dishes. He begins with a seasonal list of food and follows it with nearly 900 pages of well laid out recipes, all well and clearly printed. "Oscar" is best known today for 1000 Island Dressing, Veal Oscar, and Waldorf Salad.

Oscar was also a great menu collector and after his death, and nearly 50 years of service at the Waldorf, his collection was given to Cornell University.

Bitting p.467; Cagle 760, Wheaton & Kelly 6098

## ANGLO-INDIAN COOKERY, NINETEENTH & TWENTIETH CENTURIES

**Extremely rare Anglo-Persian cookery book –  
only one recorded copy**

**52. The Khwan Niamut; or, Nawab's Domestic Cookery: being a selection of the best approved recipes, of the most Flavoured and Savoury Dishes, from the kitchen of Nawab Qasim Uli Khan, Buhadur Qaum Jung.** Translated from the original Persian. 12mo, nineteenth century half calf with marbled boards, spine lettered and ruled in gilt, one leaf (pps83–4) in facsimile, otherwise extremely good. Calcutta, printed at the Columbian Press, No.5, Doomtollah. 1839. £2750



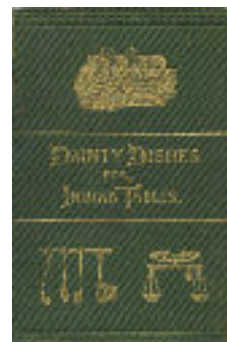
Extremely rare Anglo-Persian cookbook from the “Great Game” era. A collection of delicious recipes from the sumptuous household of Qasim Uli Khan to enable colonials to dine like Persian kings. Persian cookery is here in all its fragrant glory – pilaus, curries and kebabs, almond confits and perfect accompaniments such as mango and lemon chutneys. Described easily for English cooks are delicious and evocative dishes such as Kichree Biryani, Ukhnee Poolao, Baqur-Kanee, Kubab Pursund. The translator remains anonymous but as if to prove a point at the back an appendix gives the homesick British more familiar, blander fare such as Calf's Liver, Tongue, Dressed Crab, Eel Pie and Onion Sauce.

A fascinating book which shows just what culinary luxury abounded in the household of a Persian Nawab.

For further information please see David Schoonover's remarkable book and reproduction of the Iowa Library book “The Khwan Niamut”, Iowa 1992.

The only recorded copy is that in Iowa University Library.

**53. Dainty Dishes for Indian Tables.** Second edition. Pp. viii, 448, plus pp. v of advertisements. 8vo., original green cloth, pictorial decorations and lettering in gilt, some wear and rubbing, expertly re-backed and original spine laid down, overall a very good copy. Calcutta, W. Newman & Co. 1881. £550



How the British ate in India. Many classic and high end English recipes, such as potted snipe and sheeps brains with white sauce, written with one eye on what was available in India, interspersed with local recipes and English methods of cooking native produce.

Very rare, only the New York Public Library copy of this edition in OCLC (plus only 2 copies of the first edition in Pennsylvania and the Wellcome

Libraries) and 2 copies in COPAC -Leeds and the British Library – (plus one more copy of the first in the BL).

Not in any of the usual bibliographies.

### **An Anglo-Indian's key cookery book with copious manuscript recipes in a Bombay cloth binding**



**54. Indian Cookery "Local" for Young Housekeepers. Containing numerous recipes both useful and original.** Second edition, revised and enlarged. Pp.xii, 130 plus 14 pp. of index. 8vo., contemporary binding by the Education Society Press, Byculla, Bombay of brown cloth with gilt lettering on upper cover, very marked and rubbed with some scratching but a good strong copy, bound with blanks throughout many of which have notes of recipes &c in a contemporary hand, there are also other recipes written in pencil on various pieces of paper inserted loose, repair to title page but still intact. Bombay, printed at the Imperial Press by Navroji Framji. 1887. £950

Contemporary ownership inscription on title page of Maggie Reed dated 15/10/88. It seems probable that she was the author of the copious manuscript notes and recipes throughout.

The book itself is a proper Indian cookery book without the usual predominance of the 'mutton in white sauce' type Anglo additions. There is a charmingly printed page at the beginning "How to Prevent Waset" (waste) which advises "let something be sent to school for tiffin, that they can carry to the playground and eat while watching others at play. They reject the tiffin that keeps them long from the play ground and it is thus wasted and thrown away...". The recipes that follow include many delicious curries; fish dishes including Tamarind Fish, Sambal, Blomboe Stew or Aggsall, Gole; meat dishes including Chilly Fry with Mussala 1 and 2, Alamode Stew with chillie, PULLOW.; and many other delicacies like fried Bringals, Kidgeree, white pumpkin, Methé Bajee Salad, Rice Chupatties &c.

The manuscript runs to 57 pages of recipes which give a real insight into Anglo-Indian diet as it includes several home recipes along with ones of Lime Pickle, Curry Powder, Chili Sauce, stewed Sheeps Feet, Prawn Butter and Mrs. Stephens's Tamarind Fish. The writer, presumably Maggie Reed, is very focused on sweet puddings and cakes.

Very scarce, only one recorded copy in the BL.

### Good native cookery alongside Anglo-Indian adaptations

**55. JOHNSON, Mrs. Grace. Anglo-Indian and Oriental Cookery.** First edition. Pp. viii, 208 plus pp. xii of advertisements. 8vo., original maroon cloth, spine lettered in gilt some marking and rubbing, joints unnoticeably and expertly repaired, generally a very good copy. London, W.H. Allen & Co. c.1893. £250

Mrs Johnson was an award winning cook who gave lessons to ladies in their homes or in schools in "all kinds of cookery". She wrote this book to show that Eastern cookery was about more than curry and rice and to alleviate the monotony of the average English home's diet. She gives simple English names for the dishes so as not to frighten the cook, except for many of the Oriental recipes when she has used the native names being unable to translate them; Ash Bogurrah, Zarebrian Roomee, Thickah Kubab, Koormah, Doepeaze Ruthaloo, Khashghee Pillau &c.

The recipes must have provided plenty of inspiration with dhals, kedgerees and all sorts of Anglo-Indian food, which she describes as Oriental cookery modified by English, French and Italian methods, alongside real native dishes.

Booklabel of Eglinton Manor House, Londonderry and contemporary ownership inscription.

Scarce, 11 copies in World Cat of Libraries and a further 5 in COPAC

Driver 556. Not in any other of the usual bibliographies.

**56. ANAND, Mulk Raj. Curries & Other Indian Dishes.** First edition. Pp. 132, iv including one page advertisement. 8vo., original green cloth backed, mottled paper boards, in the original dust jacket, slightly chopped at head and tail of spine and edges but generally very good. London, Desmond Harmsworth, 1932. £90

140 recipes from India, written for the English kitchen thus limited to dishes which require only ingredients available in England. Included are many different curries, chutneys, pickles, sweet dishes and jams.

### TWENTIETH CENTURY TO PRESENT DAY

**57. YATES, Lucy. The Gardener and The Cook.** First edition. 20 illustrative drawings. 8vo, original pictorial cloth, lettering in black on spine and upper cover, slightly darkened and a little dusty but generally a very good copy. London, Constable & Co. 1912. £40

The book covers all sorts of vegetables and fruits which can be grown in the garden including mushrooms, herbs &c and how to cook and store them. A



wonderful chatty book from a bygone era referring the Charles Mann the gardener and Charlotte the French cook.



**With 40 original photographs of tea production and daily life in Java**

**58. KAHREL'S THEE. Album der Thee-Kultuur op Java.**

40 original photographs produced for Kahrel's Thee. With full text in Dutch. Oblong, 4to., original red cloth decorated in art nouveau style in gilt and blind, a little rubbing but generally very good. Groningen, c.1925 £425

Rare album about Javan tea, produced as an elaborate catalogue for the tea merchant Kahrel based in Groningen. Only a small number of copies were produced, containing 40 original photographs depicting the entire process of tea production in Java: building the terraces, planting, growing, picking and drying the leaves. There are also a number of the pictures depicting daily life on Java, including a panther hunt, marriage ceremonies, Gamalang musicians and the market place.



**With all the rare paper and celluloid cake stencils**

**59. WEBER, J.M. Erich. Praktische Konditorei-Kunst.**

Portrait of the author, 108 plates, 89 in colour. Seventh edition with the scarce portfolio of 6 celluloid stencils with the Weber spidersweb marks and 23 paper stencils with pinholes for icing cakes. Oblong 4to., original red cloth, gilt lettering, patterned endpapers, some wear at edges, stencils

housed in the original card box. Dresden, J.M. Erich Weber. 1926. £350

A remarkable survival, most copies of this books either lacking the stencils or most of them. Here we have the original stencil box and all the paper stencils intact.

Bitting 488 notes the eighth edition of 1928 and mentions only 20 paper and 5 celluloid stencils.



**Cocktail recipes in verse**

**60. FENWICK (Ian). Pick Me Up.**

Thirteen amusing colour illustrations by Ian Fenwick and thirteen recipes by 'A.N. Other' each on a separate leaf and surrounded with a colour border. Oblong 8vo., original green cloth backed pictorial boards, some rubbing and small marks cream paper as one might expect, title page very mildly darkened, otherwise good. London, The Centaur Press. 1933. £40

Thirteen cocktail recipes in verse including a Morning Glory, The Tempter, a Millionaire and The Merry Widow. A charming, amusing book.

**61. MAGGS BROS LTD. Food and Drink Through the Ages, 2500 BC to 1937 AD. Catalogue 645.** Pp. 191 plus index. Sm. 4to., original cream printed pictorial wrappers, a very good, bright copy with only a little creasing to the spine. London, Maggs Bros. Ltd. 1937. £50

The definitive bookseller's food and drink catalogue still widely used as a reference tool.



**Cookery and the lone male, Hemingway style – inscribed by the author**

**62. DERRYDALE PRESS. BAKER, Charles. The Gentleman's Companion. I: Being an Exotic Cookery Book or, Around the World with Knife, Fork and Spoon; II: Being an Exotic Drinking bok, or, Around the World with Jigger, Beaker and Flask.** Two humorous photographic frontispieces. Two volumes. One of 1250 copies. 8vo., original red glazed cloth backed red buckram, gilt lettering and decoration on spine, fore and lower edges uncut, mild rubbing to a couple of the headcaps, otherwise very good but without the original slipcase. New York, The Derrydale Press. 1939. £300



Inscribed by the author "with much good wishes, always".

Charles H. Baker was a writer for Esquire magazine based in Florida and was known as the "Town and Country Gourmet". He was regarded by the Hemingway set as the pinnacle of knowledge in all matters of the good life, especially food, drink and travel. The book takes the form of a gastronomic tour, wittily described with anecdote and an excellent turn of phrase.

A very good set of an amusing, off the wall cookery book. The international recipes are none the worse for the comedy, particularly good examples being the Andalusian "Soup-salad" and the pages of delicious cocktails.

This is the special deluxe edition, a trade edition appeared in 1946.

**First edition, in superb condition**

**63. DAVID, Elizabeth. French Provincial Cookery.** First edition. Illustrated by Juliet Renny. Pp.493. 8vo., original green cloth with still life on upper cover printed in red, red lettering to spine, in the original dust jacket bearing a photograph by David's great friend Anthony Denney, the Decoration Editor of Vogue. A near fine copy with only a couple of tiny chips to the very edge of the unclipped jacket. London, Michael Joseph. 1960. £600



Elizabeth David once again demonstrates her superb writing skills, impeccable research and deep understanding of French cookery in this, her finest work. The book is not only an introduction to the technical side of French cookery but also relates first-hand experience of the food she encountered on her many travels in the country. She delves into regional France in a way that had never been attempted before, conveying her understanding of the history of French food and giving clear instructions for reproducing it on the English table.

A superb copy of an inspiring book which is increasingly difficult to find.

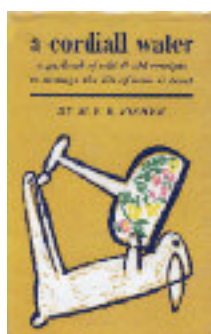
#### Alan Davidson's first private printing of his first book



**64. DAVIDSON, Alan. Seafish of Tunisia and the Central Mediterranean. A Handbook giving the Names of 144 Species in 5 languages, with a List of Molluscs, Crustaceans, and Other Marine Creatures and Notes on Cooking.** First edition in the form of a stencilled typescript with images of numerous fish. Folio, original blue and white printed wrappers with image of a fish on the upper cover, a couple of small creases but a remarkably good and fresh copy. Tunis, for sale from the British Chamber of Commerce, 1963. £375

Extremely rare. First limited edition of the great Alan Davidson's first book which was copied with a stencil in a very small edition while he was working as a diplomat in Tunisia.

The book began while Davidson was a diplomat in Tunis and he was asked by his wife to look for a cookbook on fish because she did not recognize any of the local varieties. Being unable to find one he wrote one himself and sold it in aid of the local Red Crescent. A copy reached the British cooking guru Elizabeth David, who passed it on to Penguin Books. It was later published in 1972 as Mediterranean Seafood which has since become an indispensable text.



**65. FISHER, M.F.K. A Cordial Water. A Garland of Odd and Old Receipts to Assuage the Ills of Man and Beast.** First English edition. Pp. [vi], 178. 8vo., original red cloth backed, tweed like cloth covered boards, spine lettered in red, in the original dust jacket (slight chipping to spine, otherwise good). London, Faber & Faber. 1963. £35

The result of years of collecting lore from places and people all over the world about restoratives and remedies. The famous American cookery writer, M.F.K.

Fisher gives us medicines, nostrums, herbs, oils, powders, charms, poultices and cure-alls. Wittily she tells us the origins, applications and effectiveness, or otherwise, of these unusual receipts.

**66. BOXER, Arabella. First Slice Your Cookbook.** First edition. With decorations by Alan Cracknell. Tall 4to., the book comes in three sections, each a third of the page and independently moveable on a spiral binding with a covering blue cloth spine and pictorial cloth covered boards of blue and white tiles, head and tail of pine a little chipped, some slight darkening to cloth, otherwise very good in the original slipcase with photograph of Arabella Boxer by David Bailey. London, Nelson. 1964. £40

The book is in three sections, each a third of the page as a “slice” of the book: Soups, Hors d’oeuvre; Main Dishes; Sweets, Savouries, so that readers can devise the perfect menu.

Arabella Boxer, the aristocratic journalist, grades each dish for richness (between 1 and 4) and a wine is recommended by the Wine and Food Society for every main dish.

Very much of its time.



### From Ipress File to Baked Alaska

**67. DEIGHTON, Len. Action Cookbook. Len Deighton’s Guide to Eating.** First Penguin edition, the Jonathan Cape edition appeared 2 years earlier. Pp. 256. Illustrated throughout. Oblong 8vo., original frisky pictorial wrappers, a couple of small creases but generally very good. London, Penguin Books. 1967. £60



Taken from Len Deighton’s Observer cookstrips – light-hearted but serious about food, the writer of *The Ipress File* turns his pen to Coquilles St Jacques and Baked Alaska. Joyfully the end of his feast is a three page direction to the post-prandial cigar.

Deighton also wrote a French cookery book – *Où Est Le Garlic*, see below.

**68. DEIGHTON, Len. Où Est Le Garlic or Len Deighton’s French Cook Book.** First edition. 50 illustrated cook strips. Oblong 8vo, original pictorial wrappers, a couple of tiny creases and little light rubbing to very edges. London, Penguin Books Ltd. 1965. £50





Prior to the publication of this book which evolved from Len Deighton's cookstrips in the Observer, Deighton had become a best-selling author of works including *The Ipcress File* and *Billion Dollar Brain*.

#### **Elizabeth David discovers Le Creuset and introduces it to Britain**

**69. DAVID, Elizabeth. *Cooking with Le Creuset*.** First edition. Illustrations in text. Pp. 38. 8vo, original spiral bound printed wrappers, few small marks but generally very good. London, Clarbat Lt. 1969. £40

Elizabeth David describes how she found her first Le Creuset dishes in a shop in Marseilles just after the war and that they were some of her very first cooking utensils. She writes that she must have bought some of their very first pots as they were first made in the mid-1930s. She provides her usual reliable and varied recipes to put into the dishes.



#### **“an original and irresistible book” – Elizabeth David**

**70. STOBART, Tom. *Herbs, Spices and Flavourings*.** 8 colour plates, 20 black and white plates of drawings by Ian Garrard. First edition. Large 8vo., original bright yellow cloth, black spine labels, very good price clipped dust jacket (very mildly rubbed at top edge), generally an extremely good, bright copy with only slight bumping to corners. London, International Wine and Food Publishing Company. 1970. £50

A wonderful book which includes entries on nearly 400 herbs, spices and flavourings found all over the world. Stobart, who was also well-known as the photographer/mountaineer on the Hunt-Hillary Everest expedition of 1953, takes his subject further with information on each ingredient's origins, history and magical or medicinal uses.

Elizabeth David lauded this book to the skies writing that she would take it to a desert island with her, she believed Stobart to be “a most gifted writer, who turned what he claimed to be simply a work of reference into an original and irresistible book”

**Facsimile**

**71. TOMASIK, Timothy J. *Les Contenances de la Table.***

Translated with an introduction by Timothy Tomasik. Pp. 37. 8vo., original half morocco, marbled paper sides, mint. Sebastapol and London, Ben Kinmont & Bernard Quaritch. 2006. £260

Excellent facsimile and translation of one of the rarest of all early children's books, published in Lyons c.1503.



**Facsimile**

**72. BUXTON, Ian. *CLASSIC EXPRESSIONS. Truths About Whisky.***

Facsimile of the rare first edition which was issued by the four principal Dublin Distillers in 1878 (William Jameson & Co (of Marrowbone Lane); John Power & Sons and George Roe & Co.) Four fold-out coloured plates (approx 14" x 8.5") giving a bird's-eye view of the distilleries of the following distilleries as they appeared in 1878. Here presented with an introduction and commentary by whisky historian Ian Buxton. Facsimile bound and in a slipcase which is a pastiche of the original and with an accompanying dvd. *Classic Expressions.* 2008. £50



The book is an impassioned defence of malt whisky. It includes details on "The Qualities and Popularity of genuine Dublin Whisky", "The Growth of Silent Spirit into Sham Whisky", "Grogging" and "Whisky Frauds". It was a key contributor to the great "what is whisky" debate, which was even then gathering pace and culminated in the 1909 Royal Commission, the recommendations of which shaped the future direction of the distilling industry.

## BIBLIOGRAPHY

- Attar *A Bibliography of Household Books Published in Britain, 1800–1914* by Dena Attar. London, Prospect Books. 1987.
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*Frontispiece*

*D. P. Del.*

*Muscot of Alexandria*

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