

Emy, M [Elizabeth David]. **L' ART DE BIEN FAIRE LES GLACES D'OFFICE; OU LES VRAIS PRINCIPES** Pour congeler tous les Rafrachissemens. La Maniere de préparer toutes sortes de Compositions, la façon de les faire prendre, d' en former des Fruits, Cannelons, & toutes sortes de Fromages. Paris: Chez Le Clerc, 1768. First Edition. [2], i-viii, 1-242, [4] pages. 16.5 x 10 cm. Engraved frontispiece titled "L' Art de bien faire les glaces" and two engraved plates of utensils. Elizabeth David's oval bookplate at verso of front cover. Annotated in pen (not David). Laid in: Three page of Elizabeth David's notes plus notes on previous sales of this publication. This is the first and only edition of the first treatise devoted to frozen desserts. The author, Emy, traces the history of freezing since Antiquity. Nearly one hundred and fifty ice cream and ice recipes are followed by twenty recipes for whipped cream mousses. Coloring techniques are explained in detail and uncommon fruit combinations and preparations are discussed. An example of some of these unexpected flavors include saffron, truffle, rye bread, spinach, bergamot, violet, and many more. This book contains one of the earliest references to the use of pineapples.

Elizabeth David's interest in this work dates back to the mid 1970s when she began researching early ice-cream recipes, and the links between Levantine sherbets and the sorbets and ices of Europe. David wrote a number of articles on early ice and sorbets before turning her interest to the role of ice and snow as both luxury and necessity in warmer countries. David later investigated the seventeenth-century inventors and scientists who had experimented with freezing and producing cold by artificial means. David's notes - laid in - comment on some of these topics as well as early Chinese use of salts for freezing. Light water staining to head 3 cm. from approx. pg. 60-100. All edges red. [CAGLE 182] [VICAIRE 328] [BITTING 144-145] Vellum covered boards, raised bands, spine title missing. Very good. Hardcover. [4556]
\$3,725.00

Doran, Roxana B. **PROHIBITION PUNCHES** A Book of Beverages. Philadelphia: DORRANCE & COMPANY, INC., 1930. First Edition. 93 pages. 20 x 13 cm. Issued as national Prohibition neared its close, this spirited collection of nonalcoholic beverages drew contemporary media notice, including a 1930 New York Times review. The book is organized by themed chapters, each introduced with lively sketches of refined, alcohol-free entertainments - from White House teas to fireside gatherings. Recipes for punches, frappes, ciders, smashes, mock champagne, lemonades, children's drinks, and large-batch preparations suitable for receptions serving up to seventy-five guests. Doran extols the "elixirs" qualities of fruit-based drinks while offering a pointed critique of alcohol's social influence.

Roxana Doran was wife of James M. Doran, a federal Prohibition Bureau commissioner responsible for the denaturing industrial alcohol to prevent illegal consumption. She assembled her recipes from prominent temperance advocates, among them Assistant Attorney General Mabel Willebrandt and Women's Christian Temperance Union members. Her work sought to bring elegance and healthfulness to the mocktail, framing it as a wholesome alternative to the hazards of bootleg liquor. Interior crisp and clean. Boards lightly sunned. Maroon cloth covered boards, title in gilt. Very good. Hardcover. [4936]
\$325.00

Fisher, Mary Frances Kennedy. [BROADSIDE] **THE ESSENTIAL INGREDIENT**. Sant Barbara: Mudborn Press, 1982. 55 x 39 cm. Oversized. Limited edition, #28 of 100 - signed by the author. Designed and printed from handset type on Rives BFK, Gutenberg Laid, and Mohawk Superfine by Judy Mudfoot at Mudborn Press. Calligraphy by Pamela Gardella. Part of text from The Cordiall Water.

M.F.K. Fisher's A Cordiall Water is a short, idiosyncratic collection of folk cures and household remedies, framed by her characteristic wit and reflective prose. The book gathers traditional "receipts" - nostrums, cordials, poultices, and tonics - meant to assuage ailments in both humans and animals, from minor discomforts to more serious complaints. Fisher combines these recipes with anecdote, history, and skepticism, so the volume reads as much like an essayistic meditation on belief, superstition, and care as it

does a manual of cures. Fisher later remarked that A Cordiall Water was among her favorite of her own works, in part because she wrote it while living in Aix-en-Provence and felt the prose had a special clarity born of thinking in two languages. Pristine. Brown heavy paper. Fine. [4984] **\$625.00**

Brillat-Savarin, Jean Anthelme. **PHYSIOLOGIE DU GOUT PRÉCÉDÉE D'UNE NOTICE PAR ALPH. KARR.** Paris: Petite Encyclopédie Récréative, c. 1852. 632 pages. 11 x 7.5 cm. A petite version of this time-honored gastronomic classic, which is more about a conversation concerning cuisine or culinary arts - the genius is the authors entertaining analysis of casual conversation and doctrines, observations and anecdotes of every kind that may complement the pleasures of the table. Brillat-Savarin, the man who gave us the expression - "Tell me what you eat, and I will tell you who you are" - was already an old man when he published (1825), at his own expense for an audience of friends, the one book for which he would be remembered. During his lifetime, he had been neither a man of letters nor a cook, as is often thought, but a provincial lawyer who rose to become a judge of the appeals court in Paris. He died at seventy a few months after the publication of his masterpiece. Text in French. Hardcover. [3382] **\$250.00**

Albert, B. and Nicolas Appert. **La Cuisinier Parisien ou Manuel Complet,** bound with **Le Livre De Tous Les Ménages ou L'art de Conserver.** Paris: Louis Tenré/Patris et Cie, 1833, 1810. Fifth Edition/ First Edition. 454 pages/116 pages. 21 x 13 cm. This volume is a rare and notable example of early 19th-century culinary literature offering unique insights into the development of French cooking and food preservation during the time of significant innovation in these fields.

La Cuisinier: This book reflects the rise of "la cuisine moderne" in Paris, which integrated scientific principles and new culinary techniques into daily practice, making culinary expertise more accessible. The chef gives the reader an in depth look into all aspects of cooking during the post-revolutionary France. Includes engraved frontispiece titled "intérieur d'une cuisine bien ordonnée" and 3 plates depicting ovens and cooking utensils. Albert was former chef de cuisine for Cardinal Fesch, Napoléon's Uncle.

L'art de Conserver: Appert, a confectioner, chef, and distiller, developed the first method of preserving food by enclosing it in airtight, sealed containers. (Pasteur later admitted his pasteurization process was largely derived from Appert's earlier methods.) Appert was rewarded with a prize of 12,000 francs by the French Directory (Napoléon) who needed to supply the growing armies with stable sustenance. Appert's signature on verso of title page. One folding plate. [CAGLE 28, 36]. Some foxing to interior. Covers rubbed at corners, otherwise very good. Contemporary half-calf and decorated boards. Very good. Hardcover. [1847] **\$625.00**

Thomas, Jerry. [BARTENDING] **The Bar-Tender's Guide or How to Mix All Kinds of Plain and Fancy Drinks.** New York: Fitzgerald Publishing Company Successor to Dick & Fitzgerald, 1887. 130 pages. 18.5 x 12 cm. Thomas, considered the "the father of American mixology," originally wrote this seminal work on cocktails in 1862. A first for the United States, this guide codified what was then an oral tradition of recipes from the early days of cocktails. This Third edition includes all of the high points in mixology including Thomas' signature drink, the "Blue Blazer," which involved lighting whiskey afire and passing it back and forth between two mixing glasses, creating an arc of flames. Also notable for the addition of the Martinez, accepted by cocktail aficionados as the early Martini. Attractive softcover with light cover edgewear, attractive spine, initials in pencil at top right corner of cover and title page. Rear board with lightest smudging. Scarce in extremely good condition. Yellow wraps. Near Fine. Paperback. [2649] **\$2,000.00**

Rombauer, Irma S. **Streamlined Cooking New and Delightful Recipes for Canned, Packaged and Frosted Foods and Rapid Recipes for Fresh Foods.** Indianapolis: The Bobby's-Merrill Company Inc., 1939. First Edition. 210 pages. 21 x 15 cm. From the author of *The Joy Of Cooking*, this follow up to her first smash hit found its audience with busy cooks - working women, daughters helping out at home, students, homemakers without help, and bachelors. With a nod towards packaged foods, Rombauer tried to lighten the work of homemakers by using both fresh and canned foods. Rombauer (ahead of her time) recognized the need to publish a practical guide for the realities of modern (1930s-1940s) life, as opposed to the more elaborate or time-consuming cooking manuals. Pages lightly toned but otherwise clean and crisp. Dust wrapper heavily rubbed at edges. Covered in protective mylar. Blue cloth covered boards. Very good, in good dust wrapper. Hardcover. [3501] **\$275.00**

Rombauer, Irma S. **The Joy of Cooking** A Compilation of Reliable Recipes with a Casual Culinary Chat - Illustrations Marion Rombauer. St. Louis: Self Published, 1931. First Edition. 395 pages. 20 x 14 cm. A remarkably well-preserved copy of the first 1931 edition of *The Joy of Cooking*, complete with its original dust jacket designed and illustrated by the author's daughter, Marion Rombauer. The jacket, though showing evident wear, retains much of its integrity, including Marion's celebrated portrayal of St. Martha of Bethany—the patron saint of cooking—fending off a dragon with a mop.

This copy bears a gift inscription beneath a "Merry Christmas" sticker on the front endpaper from Julius T. Rombauer, a St. Louis wool company executive and first cousin of Irma Rombauer's late husband, Edgar. A laid-in invitation to Julius's 50th wedding anniversary celebration at the Missouri Athletic Club on December 12, 1944, provides a likely context for the book's presentation.

Irma S. Rombauer privately financed and published 3,000 copies of this first edition using the modest insurance settlement she received following her husband's death by suicide in 1930, which left her with three children and little financial support. The volume sold out rapidly and was subsequently acquired by Bobbs-Merrill for commercial publication in 1936. Since then, it has become one of the most influential and enduring American cookbooks, with sales exceeding 20 million copies. A superb example of a twentieth-century landmark, this copy carries a meaningful Rombauer family association, remains in exceptional condition, and retains its exceedingly scarce original dust jacket. Interior clean with very light toning to outer pages. Boards lightly rubbed at head and tail of spine. Dust wrapper heavily chipped and three hinges. Covered in protective mylar. [BROWN 1963] [BITTING 403] [CAGLE 653]. Blue cloth covered boards, title in gilt. Very good, in deficient dust wrapper. Hardcover. [4743] **\$6,775.00**

Rombauer, Irma S. **The Joy of Cooking** A Compilation of Reliable Recipes with a Casual Culinary Chat. Indianapolis: THE BOBBS-MERRILL COMPANY, 1936. First Trade Edition. 628 pages. 24 x 16.5 cm. First printing of 1936 edition - with no printing number noted on copyright page. A lovely copy of the widely beloved *Joy of Cooking*. Two years into the depression, the recently widowed St. Louis native Irma Rombauer cobbled together a cookbook, illustrated by her daughter Marion. By 1936 the Bobbs-Merrill Company agreed to publish the expanded version, keeping the narrative style later known as the "action method", in which ingredients are called for within the recipe. Chock full of recipes fit for everyday meals or inviting over guests, this timeless book is comprehensive and popular for good reason. Interior clean - no marks, unused, pages lightly toned. Boards rubbed at edges and at head and tail of spine. Covered in protective mylar. Yellow checked cloth covered boards. Very good. Hardcover. [4907] **\$650.00**

Louise Day (Crane) Ely (1875-1943). [CULINARY MANUSCRIPT] **Notes on Cooking What to have for Breakfast, Lunch or Dinner - Cooking class of 1893**. New York, 1892 - 1893. Louise Day Crane's manuscripts invite the reader into a moment when cooking was becoming a modern science as well as a domestic art. Louise grew up in an upper-middle-class family in New Jersey. Although her exact schooling is unknown, Louise was only seventeen when she began traveling to New York City for coursework in what was then called Domestic Science. This new field - soon to be known as Home Economics - sought to apply rational scientific thought to household management, food preparation, and nutrition. It was part of a larger cultural effort to bring academic respectability to women's traditional domestic roles at a time of rapid industrial and social change.

Notes on Cooking, Louise Day Crane, 1892

This manuscript begins with a comparative study titled Cost of Fuels, detailing expenses associated with the Atkinson Cooker, the Gasoline Stove, and the Coal Stove - all cutting-edge technologies of household efficiency. Subsequent pages include both recipes and practical kitchen lists, such as "Staple Articles to Keep in the Pantry." A separate sheet records the "Average Prices of Eatables." Also present are approximately twenty additional pages of handwritten recipes, two pages of clippings with recipes and household remedies pasted onto lined paper (annotated by Louise), one page from Housekeeper's Weekly with recipes and essays, and two small decorative notepads.

What to Have for Breakfast, Lunch or Dinner - Cooking Class of 1893. 9 University Place, New York 1893

Opening with quotations from Nathaniel Hawthorne and John Ruskin, the text outlines four principles of food science. Louise cites Professor Wilbur Olin Atwater (1844-1907) of Wesleyan University, a pioneering figure in early nutrition and home economics: "For an average person, the food he eats should have equal quantities of albuminoids and fats, and three and half times as much carbohydrates."

The lessons that follow mix theory with practice: eight breakfast menus, eight lunch menus, and five dinners, each paired with recipes that mirror both the sensibilities and scientific ambitions of the time.

The class or seminar Louise attended was in the New York University neighborhood - it may have been connected or taught by someone from this institution or one of its neighboring institutions.

Louise married educator Charles Russell Ely in 1897 and later raised four college-educated daughters in Washington, D.C., linking these student notebooks to a family story of women's higher education.

Together, the manuscripts document a key shift in American domestic life: the moment when young women like Crane began to approach cooking, budgeting, and housekeeping as subjects worthy of study and calculation. Lined paper with ribbon. [4923] **\$1,250.00**

Bailey, Pearl. **Pearl's Kitchen** An Extraordinary Cookbook. New York: Harcourt Brace Jovanovich, 1973. First edition. 211 pages. 24.5 x 15 cm. **Presentation copy, warmly inscribed to Yogi Berra:** "Dearest Yogi and Family - These 'Pots' will send the Ball over the Fence. With love - your ever-lovin' sister & Umpire, Pearl."

Actress, singer, and born raconteur, Pearl Bailey brought her gift for storytelling to the kitchen in this exuberant blend of recipes, reminiscence, and philosophy. This copy carries an especially appealing association: Bailey's friendship with baseball great Yogi Berra. A devoted New York Mets fan, she attended Game 5 of the 1969 World Series - (Berra then serving as first base coach) - and she was famously captured on film shouting, "Did he hit him?! Oh, it's amazin' - AMAZIN'!" Her excitement and personality featured prominently in the official highlight reel of that championship series.

Bailey's rapport with the team continued after their historic win. During the ticker-tape parade that followed, she performed in Bryant Park, near the New York Public Library, in front of a crowd of thousands. As *The New York Times* (Oct. 21, 1969) recalled, she appeared "dressed in a black suit and black hat fringed with fun," joining Metropolitan Opera baritone Robert Merrill sing a lively duet of "Take Me Out to the Ball Game," with broadcaster Ralph Kiner lending commentary.

Part memoir, part cookbook, Pearl's Kitchen invites the reader into Bailey's home - its rhythms, humor, and heart. Her recipes come suffused with song and story, a reflection of her singular warmth both onstage and off. A lovely presentation copy linking two American originals. Interior clean. Boards toned. Dust wrapper toned and chipped at edges, with small closed tear to front cover. Covered in protective mylar. Red cloth boards. Very good, in good dust wrapper. Hardcover. [4922] **\$525.00**

Cintrón, Conchita. RECUERDOS. Madrid: First Edition, 1962. 299 pages. 15.5 cm. Presentation copy - "To Anne and Ranaldo as a souvenir of a few hours in Portugal, With sincere affection, Conchita, Lisbon 1964." Privately rebound with personal photos and letters tipped in. Text in Spanish.

Autobiographical account of Cintrón's life and career as a female matador. Cintrón (1922-2009) was born in Chile, the daughter of the first Puerto Rican Graduate of West Point and an American Mother. Beginning at 13, she learned bullfighting in Lima, Peru where her family had settled. Citrón, the most famous female torera of the 20th century, was perhaps the only bullfighter to combine the two main styles of the sport in the same fight - Spanish, in which the matadora is on foot, and Portuguese, in which the bullfighter is on horseback. As her fame grew, she became a media darling. Her legend was sealed in 1940, when she was gored in Guadalajara, Mexico, collapsed, and was carried to the infirmary. Upon regaining consciousness, she returned to the ring, killed the bull, and collapsed again. She ended her career spectacularly in Jaén, Spain, in October 1950. This was during the Franco regime, when women weren't allowed to fight bulls on foot. She did just that, was arrested, and released to cheering crowds. She married Francisco de Castelo Branco in 1951, settled in Lisbon, Portugal, and raised a large family.

Ranald H. Macdonald and Anne Thompston Macdonald were lifetime friends of Cintrón. Anne was the founder of Recording for the Blind and Ranald was a businessman and former governor of the New York Stock Exchange. The letters and photos tipped and laid in to this privately rebound copy show a fondness and closeness that lasted for many years. Red morocco with title in gilt. Near fine. Hardcover. [4935] **\$725.00**

Langen, Hilde. Snow-White and the Seven Dwarfs Moveable Picture Book By Hilde Langen, With verses by Martha Stradwitz, Translated by Betty Van Vliet. Basel: Zudensieben Zwergen, 1947. Unpaginated 26 pp. + 1 fold out. 28.5 x 23.5 cm. Scarce children's book. Fully operational - movable Snow-White narrative with a religious tilt to the story. Corner of front board missing. Some toning to cover with light water stain to top edge. Interior clean. Illustrated paper covered boards. Very good. Hardcover. [4986] **\$525.00**

TIKVAH Perspectives on Human Rights - A Compilation of Images and Observations by Illustrators of Books for Children. Storrs: ARCHIVES & SPECIAL COLLECTIONS DEPARTMENT UNIVERSITY LIBRARIES, 1999. First Edition. 111 pages. 28.5 x 22 cm. Limited edition 1 of 350 copies - Tipped in signed relief engraving print of THE ANGEL OF HOPE by Barry Moser. Tikvah, the Hebrew word for hope, expresses the clear interest that children's illustrators have in human rights. The book tackles somber subjects including child labor, the Holocaust, the death of Abel, and personal experiences with inequality, pairing with illustrations with text on opposite pages. 43 of America's most distinguished

contemporary children's illustrators including Eric Carle, Leonard Baskin, Uri Shulevitz, Anita Lobel, E.B. Lewis, and many more. Boards and interior pristine. Dust wrapper price clipped. Tan cloth covered boards. Near fine, in very good dust wrapper. Hardcover. [4987] **\$325.00**

Moffet, Thomas (Doctor in Physick). **HEALTH'S IMPROVEMENT: or, RULES Comprizing and Discovering the NATURE, METHOD AND MANNER of PREPARING all sorts of FOODS Used in this Nation** Corrected and Enlarged by Christopher Bennet, Doctor in Physick, and Fellow of the College of Physicians in London. London: T. Osborne, 1746. 398 pages. 17 x 10 cm. Early English works at the intersection of dietetics, domestic household management, and what we could now call nutritional advice, framed entirely within Galenic humoral theory and early modern medical practice. Because Moffet died in 160r, the original text is an Elizabethan/early Jacobean composition that circulated in manuscript and only reached print later, with Bennet editing and "correcting" it for publication and then for subsequent reprints like this Osborne edition.

The book is essentially a systematic survey of foods consumed in England, categorized and described from a physician's standpoint, with advice on their proper preparation and use. Classification by food type is described as: Cereals and breads (wheaten bread vs. coarse breads), flesh meat (beef, mutton, veal, port, venison, poultry), fish and seafood (sea vs. river fish, shellfish), milk and dairy (milk, butter, cheese), fruits and garden produce (apples, pears, stone fruits, herbs, roots), "confections," wines beers, and other drinks. Each item discusses its "nature" in humoral terms: hot/cold, moist/dry, and degree thereof; effects on different bodies (children, the aged, the choleric, the phlegmatic, the studious, etc.); suitability for the sick vs. the healthy; best season and proper preparation (roasting vs. boiling, spicing, mixing with other foods to correct imbalances). There are continuous references to digestion, sleep, exercise, and regimen.

Capturing an English dietary world on the cusp of change: pre-potato in everyday terms, pre-tea and coffee as common beverages, with a strong emphasis on bread, ale/beer, and meat. A rare, detailed witness for the pre-modern medical reading of food: how a learned physician conceptualized and hierarchized everyday items on the table. Front cover detached but present. Interior toned with light foxing. Covers and spine heavily rubbed. [BITING 327] [OXFORD pg. 27 - 1655 edition] Brown calf, raised bands. Fair. Hardcover. [4867] **\$600.00**

de Nobleville, Louis-Daniel Arnault. **LE MANUEL DES DAMES DE CHARITÉ OU FORMULES DE MÉDICAMENS FACILES A PRÉPARAR**, Dressés en faveur des Personnes charitables, qui distribuent les Remedes aux Pauvres dans les Villes & dans les Campagnes. Paris: Chez Debure, 1765. Fifth edition. 556 pages. 17 x 10.5 cm. Illustrated frontispiece. Important and instructive work by the French physician and author Arnault de Nobleville, a member of the Académie des Sciences. Conceived as a practical manual for the care of the sick, it was intended for use by members of the female religious order known as the Dames de Charité. The text offers guidance on administering remedies and spiritual comfort, detailing prayers, potions, purgatives, teas, ointments, and even amulets for the treatment of a wide range of ailments. An alphabetical index of maladies and their cures provides a convenient reference for practitioners. Text in French.

Originally published by Barbier in 1747, this 1765 edition is noted for its attractive frontispiece by Aignan-Thomas Desfriches (1715-1800). Corners bumped and worn. Pencil annotations on front pastedown and first free endpaper. Losses to bottom back endpaper. Minor worming 395-435. Brown calf, raised bands, spine gilt decorated. Good. Hardcover. [4826] **\$375.00**

Baker, Charles H. Jr. **The South American Gentleman's Companion VOL. I & II BEING AN EXOTIC COOKERY BOOK - Or, UP & DOWN the ANDES with KNIFE, FORK & SPOON BEING AN EXOTIC DRINKING BOOK - Or, UP & DOWN the ANDES with JIGGER, BEAKER & FLASK.** New York: CROWN PUBLISHERS, INC., 1951. First Edition. 224 & 225 pages. 24 x 16 cm. Vol. I has two important book plates, that of Phil Townsend Hanna and Marcus Crahan. Both Hanna and Townsend were members of the Zamarano Club - both active in the same Los Angeles bibliophilic circle. As Hanna passed away before Crahan, we believe this book went from Hanna's library to Crahan's. Crahan's bookplate was made for him in the 1930s by Hungarian-born designer Franz Geritz (1895-1945). Vol. II includes Marcus Crahan's bookplate.

After the success of the Gentleman's Companion in 1946, Baker set his sights on South America. The author "hand-picked" all these delectable recipes on a "journey involving over 30,000 Air-Miles". What awaits will make you swoon - soups from Panama; Fish from the South American seas; Poultry, Game, and every toothsome way with vegetables; Exotic Desserts & Fruits - and then on to the Cocktails: Is Absinthe an Aphrodisiac?; the history of Angostura Bitters; Brandy-Based Drinks; Champagne-Based Drinks; Coffee-Based Drinks; Coconut-Based Tropicals; Egg Nogs of South of Panama; Gin-Based Drinks; The care and feeding of a Hangover; and so much more. The author and bon vivant, Charles H. Baker (1895-1987), often called the "Town & Country Gourmet" was regarded as knowledgeable in all matters of the good life and by Conde Nast as "a Gilded Age bon vivant who almost singlehandedly imported 'exotic' foreign drinks onto menus across the United States". Writing for such magazines as Esquire and Gourmet, Baker was able to explore, record, and taste his way through many continents. Interior clean, boards lightly sunned at spine. Slipcase heavily chipped at corners. Blue cloth covered boards. Very good, in good slip case. Hardcover. [4799] **\$250.00**

Duffy, Patrick Gavin (Joseph Gavin Duffy). **THE OFFICIAL MIXER'S MANUAL.** New York: RAY LONG & RICHARD R. SMITH, 1934. First Edition. 299 pages. 22 x15 cm. Patrick Gavin Duffy, an Irish Bartender who worked in New York before Prohibition, drew on more than forty years of experience behind the bar to create his influential cocktail manual in the years following repeal. He began his career at the Ashland House, just a block from Madison Square, where he mixed drinks for notable figures such as Oscar Wilde, J.P. Morgan, and Maurice Barrymore. His Official Mixer's Manual became one of the most significant works in reviving and redefining the American art of bartending after Prohibition. Two-ring binder with pages punched with two holes - title page, frontispiece photo of Duffy, and punched protective strips at front and back. Interior lightly toned. Professionally and tastefully rebaced with original title and spine. Ephemera laid in: Wine list from the Oceanic Steamship Co., Postcard - Johnnies Nite Club, Savannah, 4 handwritten cocktail recipes written on slips from Adams Grill - Denver Colorado, and a black and white photo of three barmen behind the bar c. 1940s. Maroon cloth covered boards, two-ring binder. Very good. Hardcover. [4653] **\$425.00**

Guinee, Patrick W. **The BARTENDER'S FRIEND** A compilation of the best in mixology from reliable sources, both new and old, and particularly from the formulary of the Famous Old Grand Opera House Bar, Syracuse, New York. New York: JARMOR PUBLISHING CO., 1933. 170 pages, 21 x 13.5 cm. By A MIXER with the collaboration of (the author) formerly of the Old Iroquois Bar, Plainfield, N.J., and one of the best MIXER in the days when Drinks were Drinks. This cocktail book is filled with traditional and new receipts, representing deep knowledge from the golden era of bartending. Interior clean and crisp. Boards lightly toned. Dark blue faux leather with gilt title. Very good. Hardcover. [4661] **\$325.00**

Boothby, Hon. Wm. T. **"Cocktail Bill" Boothby's WORLD DRINKS and How to Prepare Them SWALLOWS: THE STANDARD AUTHORITY as originally compiled by Hon. Wm. T. Boothby, Premier Mixologist.** San Francisco: Boothby's World Drinks Co., 1930. Revised and Enlarged. 160 pages. 19 x 14 cm. Owner's stamp on verso of front cover: Richard K. Leonard. Contains an exhaustive list of recipes: absinthes, cobblers, cocktails, highballs, juleps, rickys, fizzes, frappés, punches, sours, and toddies, Originally published as early as 1891, this pre-Prohibition manual served as both a historical archive of cocktail culture and a practical reference for mixologists, reflecting San Francisco's vibrant hospitality scene in the early 20th century. The deluxe edition called "Swallows" was sold as an ideal gift reflecting the book's status among cocktail enthusiasts. Boothby, known for his self-promotion and showmanship, bartended at many prestigious venues, most notably the Palace Hotel, Bryon Hot Springs Hotel, the Hotel Rafael, and many others. Boothby served a term in the California State Assembly from 1895-1879, making political connections with local saloon owners. Interior crisp and clean, boards lightly rubbed at edges. Textured, marbled boards. Very good. Hardcover. [4643] **\$300.00**

Massialot, François. **Nouvelle Instruction pour les Confitures, Liqueurs et Fruits.** Paris: Charles de Sercy, 1698. Second Edition. [24] 1-458 [20] pages - with folding woodcut of table of desserts and illustrations on pages 450 & 453. Title page missing. This landmark work on confectionery and preserving is considered one of the most comprehensive and influential treatises on jams, jellies, candied fruits, fruit pastes, marzipan, meringues, compotes, tarts, liqueurs, and syrups of its time. Offering hundreds of recipes for confections, distilled botanical waters, and eaux-de-vies, this book is a necessity for both pastry chefs as well as bartenders. Massialot provides clear instructions - helping to spread, at the time - these techniques beyond professional kitchens to a wider audience, including ambitious home cooks and aspiring professionals. There is a thorough listing - for each month of the year - as to what fruits are ready to be utilized for the various syrups, liqueurs, and even perfumes. One of the recipes - Queen of Hungary Water was one of the earliest known alcohol-based perfumes in Europe, first appearing in the late 14th century. The primary ingredient is flowering rosemary, and here it can be used as a perfume or tonic. It is a delight to get a glimpse of the precise instructions - for instance, Massialot describes making Carnation Syrup and states to use "only the very red carnations".

François Massialot (1660-1733) was a renowned French chef born in Limoges. He served as chef de cuisine to some of the most prominent figures of his era, including Philippe I, Duke of Orléans (brother of Louis XIV), his son Philippe II, Duke of Orléans, as well as Cardinal d'Estrées and the Marquis de Louvois. Massialot was extremely influential, both in France and abroad. Boards heavily rubbed at edges with loss to corners and to head and tail of spine. 3 cm stain to front cover. Interior very lightly foxed with three pages of annotations in pen. [CAGLE 321] Calif, raised bands, spine decorated in gilt. Very good. Hardcover. [4637] **\$525.00**

Blencowe, Ann [Elizabeth David]. **The Receipt Book of Ann Blencowe - A.D. 1694** Elizabeth David's copy. London: The Adelphi, 1925. 60 pages. 20 x 15 cm. Limited edition 1 of 650 copies, #619. Elizabeth David's oval bookplate at verso of front cover. Annotated in pencil. Introduction by George Saintsbury. Recipes and remedies compiled from one manuscript, kept within the family for many generations. Recipes include For Honeycomb Cakes, To Make Barbary Drope's, To Pickell Oysters, To Make Bisketts Mrs. B.'s way - Remedies include Dr. Lower's Drops for Hysterick or Convulsion Fits: approved for lowness of Spirits or Gidiness in the Head, Mrs. Joynes Reseit for Plaister for Corns, Dr. Meed's Certain Cure for the Bite of a Mad dog, and many more. B.H. Blackwell Booksellers label. Hinges cracked, but holding. Paper spine missing. Boards rubbed, interior clean. [BITING 44]. Yellow illustrated and embossed paper covered boards. Good. Hardcover. [4547] **\$375.00**

Raper, Elizabeth [Elizabeth David]. **The Receipt Book of Elizabeth Raper** And a portion of her Cipher Journal Edited by her great-grandson the late Bartle Grant with a portrait and decorations by Duncan Grant. Soho: The Nonesuch Press, 1924. 94 pages. No. 113 of 850 copies thus. Elizabeth David's oval bookplate at verso of front cover. Laid in: One page of Elizabeth David's notes on various recipes including reminder to "see Anne Blencowe much earlier" version. Composed between 1756 and 1770, this journal provides an autobiographical glimpse into the authors daily life including recipes and remedies. Interior clean, boards sunned at spine and head & tail. Blue cloth covered boards. Very good. Hardcover. [4548] **\$325.00**

Fearon, Ethelind [Elizabeth David]. **THE RELUCTANT COOK** pictured by Alex Jardine. London: Herbert Jenkins, 1957. Fifth Edition. 127 pages. 19 x 12 cm. Like MFK Fisher and Laurie Colwin, Ethelind Fearon designed this delightful book to be enjoyed not just for the recipes, but for the fun, witty, and engaging banter she brings to the kitchen. Laid in: Typed letter, addressed to Elizabeth David from the Langton Gallery, London. The writer, Robert S. Stuart, sent this book as a present acknowledging the ill-mannered attempt to gain information about the whereabouts of any John Minton's drawings (Minton had illustrated some of David's early books). Boards and interior pristine. Dust wrapper price clipped, rubbed at edges. In protective mylar cover. Maroon cloth covered boards, illustrated in gilt. Near fine, in very good dust wrapper. Hardcover. [4557] **\$175.00**

Fillassier, Jean-Jacques & Robert-Xavier Mallet. **Culture de la Grosse Asperge**, bound with - **Culture de l'asperge de Gravelines, et des Petits-Pois**. Amsterdam; Et se trouve A Paris/Berlin; Et se trouve A Paris: Chez Méquignon l'aîné, Libraire, rue des Cordeliers/Chez l'Auteur, Barrière de Reuilly, Fauxbourg Saint-Antoine, 1779. First Edition. 46 pages. 16 x 10 cm. A combination of two significant agricultural treatise authored by Jean-Jacques Fillassier and Robert-Xavier Mallet - the cultivation of asparagus and peas, providing detailed guidance for successful farming practices. In *Culture de la Grosse Asperge*, Fillassier focuses on the cultivation of large Dutch asparagus or "Holland asparagus", which is described as the earliest, most precocious, most productive, and most durable variety known. The author presents methods for cultivation in open air without artificial means, allowing for an eight-month harvest period. Fillassier's book on the cultivation of asparagus was one of the many books featured in Thomas Jefferson's Catalogue of Books.

In *Culture de l'asperge de Gravelines, et des Petits-Pois*, Mallet focuses on the cultivation of the "Gravelines asparagus" praised for its size, tenderness, and longevity. It also includes methods for growing peas. Mallet highlights the importance of precise planting techniques and appropriate fertilization to maximize yield. These texts are considered foundational in horticultural literature, offering timeless insights into vegetable cultivation. Text in French. Interior crisp and clean, all edges red. Boards lightly rubbed at edges. Calf over marbled boards, spine decorated in gilt. Very good. Hardcover. [4518] **\$1,125.00**

Women's National Republican Club. [WOMEN] **REPORT OF THE PROCEEDINGS of the MOCK CONVENTION of the WOMEN'S NATIONAL REPUBLICAN CLUB Held at The WALDORF-ASTORIA HOTEL, New York City, Tuesday, April 24, 1928.** New York: THE TENNY PRESS, 1928. 46 pages. 23.5 x 13.5 cm. This printed and bound report is both uplifting and humorous. The Women's National Republican Club put together this event because women had not had the opportunity to experience any presidential conventions up until this time. With the 19th Amendment some, not all,

women had the chance to cast their vote and many women had become involved in a variety of movements before and after the 19th Amendment. Here, the Chairwoman, Lolitta Coffin Van Rensselaer, leads the women in a mock session of what it would be like if they were on the Convention floor. Throughout the proceedings, which range from deliberate to entertaining, the committee read reports, give speeches, recognize various contingencies, and votes. Two black and white photos display the group along with a separate photo of Mrs. J.G.M. Glessner, Delegate from New Hampshire. Pages lightly toned, otherwise clean. Boards rubbed at edges. Brown boards, brown cloth spine. Very good. Hardcover. [4507] **\$350.00**

Shirk, Samuel D. [ACCOUNT BOOK] [PROSPECTING] [FARMING] **Samuel D. Shirk - his book A.D. 1859** Forreton Ogle County Ill. 1859-1867. 182 pages. 15 x 10 cm. This one of a kind, hand-held account book is a fascinating look into the life of one of America's midwest pioneers, providing invaluable insights into the life of Samuel Shirk (1829-1909) his colleagues and family. It is a narration of many stories, and begins with Shirk and two men setting out to prospect for gold. Eventually, the account book provides details into Shirk's married life, an expanding family searching for a homestead, and finally, the settled-down life on farms in Illinois and Missouri.

Samuel Shirk and his associates (and soon to be brother's in law) John and Levi Holsinger form a "Company" in early 1859. In February they buy two oxen, a wagon, picks, and supplies for a journey to Leavenworth, Kansas, Mountain City, and Denver City, in their search for gold. In April the men have bought a dog, a pistol, shot, chain, water pail, feather tick (bed), lantern, 3 pans, tea kettle, quicksilver (mercury) and more supplies. Throughout the summer the "Company" was buying more supplies, such as potatoes, flour, tobacco, matches, crackers, coffee. There are also "Ferry Boat" expenditures, to presumably transport their goods over an unnamed lake or river.

The territory of Kansas extended from the western border of Missouri to the crest of the Rocky Mountains and included much of present day eastern Colorado. We know that there was a short-lived Kansas gold rush at the sands of the South Platte River but the South Platte diggings at Denver City would prove to be a bust although gold discoveries in the mountains to the west in 1859 assured the region's future as a gold-mining province. As to the place that is referred to in the account book - Mountain City - it was founded about the time of the first gold strike by John Gregory in May, 1859, and was originally known as "Gregory Diggings." Thousands of miners traveled to this spot in an attempt to make their fortunes. The town grew so rapidly there was a Post Office, which was one of the first in Colorado territory and in June, 1859, Mountain City was the first site of a religious service held in a Colorado mountain mining town.

Back to the account book: By September, it looks like the Company was selling some of their supplies to make the journey home. They "sold out" most of their supplies including an oxen, two steers, a wagon, picks, chain, axe, shot, and other items. On page 16 an accounting states: "Sale at Leavenworth 154.40, Sale at Denver City & Mountain City \$58.79, What paid out \$71.34, split by 3 equals \$47.25 per share." It seems they had other people working their Claim - pages 22 - 27 (Oct. 59-Jan.60) mention at least four different people, the days worked, and the amount paid. At the end of 1860, Shirk writes: "Inn one year, in the year of 1860, my out lay in Kansas is \$494.52." The Claim cost him \$100.00.

According to the census, by April 1860 Samuel is back in Illinois to marry Sarah Holsinger, who, like Samuel, was originally from Pennsylvania. In early March 1860, Samuel is making his way back to Illinois - there are several records of "fair" (fare) to Kansas City, and other unfamiliar inscriptions. It seems he may have come back to get married and went back to his claim for the summer and fall months. The rest of the book is filled with daily-life accounting, farm accounting, and what seems to indicate that Samuel was a Town Administrator, as he collected Road Tax in 1863 and 1865, as well as collecting Poll tax in 1865. The book also reflects purchases made most likely for Sarah, including a New Year's gift in January of 1861, and items such as calico, hair pins, and thread. In 1862 Samuel uses a full page to account for the lumber for a house. The next page there are two receipts for cough remedies. Setting up

house this year, we see expenditures such as a clock, table, sink, and a stove. In 1865, Samuel writes "Money I received on the road" and in 1866 there is a fairly detailed account of what he had sold in corn, wheat, barley, and oats. In 1867 he writes: What we bought - cow, calve, hauling, grain, shelling corn, thrashing grain, and harvesting - which came out to \$156. The last page has two receipts for sore throat remedies.

The Hamilton Farmer's Advocate (April 8th, 1909) printed Samuel's obituary and states:

When Mr. Shirk was twenty-three years of age he left his native state (Pennsylvania) and made a tour of the west, locating a homestead near Lawrence, Kas. He saw some of the border warfare of the early days; in fact saw many scenes he was reluctant to speak of. In 1860 he married Sarah Holsinger. The union was blessed with seven children. Two died in their infancy. The wife and five children survive him.

The Plattsburg Leader (April 9th 1909) also printed an obituary with more information:

At the age of twenty-one he moved to Woodberry Penn. and a few years later removed to Forreton Ill, where he lived till the gold discovery in 1859 when he went to Colorado. The Colorado expedition did not prove profitable and he returned as far as Baldwin Kansas, where he took up a claim. In 1860 he returned to Illinois and married Sarah R. Holsinger.

The account book is housed in cloth covered binding with a flap for closing. The pages are lined. The handwriting is in pen and pencil. The first page is torn and missing a portion of the writing, otherwise there are no other tears.

Black cloth pocket book. Good. Cardboard covers. [4370]

\$1,750.00

[NEW YORK] [EDUCATION] [MENU] **Collection of Menus from The Male Teachers of New York/ New York City Teacher's Association.** 1901-1903. 18 Menus and Programs. A rather interesting collection of ephemera from the early 1900's New York Educational Organizations. A few of the notable speakers: John Henry MacCracken - Chancellor of NYU, Dr. Henry Houck - State Superintendent of School of Pennsylvania (advocate for the "three R's"), and James M. Taylor, President of Vassar College. Beginning in 1901 we find the "Monthly Suppers of the Male Teachers of New York at Hotel Bartholdi, January Nineteenth, 1901" - the topic: THE TEACHING PROFESSION; ITS NEEDS AND POSSIBILITIES by William McAndrew. Dinner included: Duck Rivers, Cream of Chicken, Boiled Sea Bass with Wine Sauce, Potatoes Hollandaise, Tenderloin Pique Bordelaise with String Beans, and Roast Capon with Cranberry Sauce. Most of the menus are similar with a guest speaker and topic. Some menus list the members of the association. Menus for 1901: January (3), October, November (2), December. Menus for 1902: January, March (2), April, May [New York Schoolmasters Club - Ladies Night at St.Denis Hotel], October, November, and December. Menus for 1903: January, February, and March. Sizes vary, but generally 7 x 4.5 cm. Some light toning and various smudges. Cream embossed cards. Very good. cards. [4265]

\$150.00

