

## FOOD & DRINK

### Spring 2020 at Heywood Hill

ACTON, Eliza. **Modern Cookery in all its branches reduced to a system of easy practice for the use of private families in a series of carefully tested receipts, in which the principles of Baron Liebig and other eminent writers have been as much as possible applied and explained.**

London, Longman, Brown, Green & Longmans. 1860

Newly revised and much enlarged edition, copiously illustrated with 8 plates of engravings on steel and numerous woodcuts.

8 vo., modern full green cloth with earlier leather label on spine.

Label a little chipped and rubbed, occasional spotting, otherwise a very good copy.

Eliza Acton (1799-1859) was the Delia Smith of her time. Her recipes were tried and tested and beautifully laid out with, what Elizabeth David called "a singularity of purpose". All the amateur cook had to do was follow them exactly to guarantee results. William Hazlitt praised her work from his lofty heights: "I have heard this little volume highly commended by competent judges as exactly what it professes to be; and the quantities in the receipts are particularly reliable".

Her work was highly influential and became a bestseller within weeks of its first appearance in 1845, running into numerous editions in the following years.

[34676] £95.00

AN ENGLISH PHYSICIAN. **French Domestic Cookery, combining Economy with elegance and Adapted to the Use of Families of Moderate Fortune. By an English Physician, many years resident on the Continent.**

London, Thomas Boys. 1825

First edition. Early ink ownership signatures.

Large 12mo., attractive copy in original very faded brown cloth, rebacked with original spine laid down, original rather rubbed and worn printed paper spine label, Pp. [2], xii, 418. Just a little occasional light browning otherwise a very good copy.

A clearly written, comprehensive book of 1,068 French recipes with titles in French and English. The author, obviously under the



influence of Audot who published his work *La Cusinière de la campagne et de la Ville, ou la Nouvelle Cuisine Economique* in 1818, wrote this to bring ordinary French cooking to the ordinary tables of England, as a more achievable answer to discovering the cuisine of France than offered in Ude's opulent *French Cook*. He wanted to convert John Bull away from "the ponderous solidity" of British food to the huge variety of dishes offered by French cooks. He stresses the need to have good stock and herbs always on hand and without fuss or fear describes every different kind of cooking method necessary. Simon BG 713; Bitting p.553; Oxford p.157. Not in Vicaire, Cagle [34732] £950.00

ATKINSON, Claude (designer). **Souvenir Map of the Coronation Procession May 12th. 1937.**

London, Maxwell, Love & Co. 1937

Chromolithographic bird's-eye view/map, showing London's West End, its parks in green, principal roads in yellow and the procession route of George VI and Queen Elizabeth in red. A scroll cartouche inset upper right is lettered 'After dinner drink The King's Health in Forbidden Fruit Liqueur'.

This is part-promotional flyer paid for by businesses along the route - the present example issued by Maurice Meyer, seller of liqueurs who operated from 9 Bridge Street. It would have been available to visitors and customers in his establishment on the day. With the original printed wrappers retained, the verso of the map printed with cocktail recipes and general information for the visitor to the capital.

Sheet 275 x 350 mm, 10¾ x 13¾ ins, mounted. Folds.

*Claude Charles Atkinson (1893-1979) was an advertising and graphic artist. An interesting piece of London ephemera.*

[34963] £195.00

BESPALOFF, Alexis (compiler). **The Fireside Book of Wine. An Anthology for Wine Drinkers.**

New York, Simon & Schuster. 1977

First edition. With the ownership inscription of Derek Cooper the founder and presenter of the Radio 4 Food Programme.

8vo., original cloth with dust wrapper. Wrapper with a little chipping to head of spine otherwise s very good copy.

A really entertaining read being taken from writings from some of the World's greatest writers and wine lovers including Keats on the

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pleasures of claret, Baudelaire on wine and hashish, Baron Philippe de Rothschild on his first days at Mouton, RL Stevenson on Napa wine, Henry James on Bordeaux and the French character, Lawrence Durrell on a wine-tasting party etc.

[34636] £45.00

BLANQUET, Mme Rosalie. **La Cuisinière des Ménages**, ou manuel pratique de cuisine et d'économie domestique pour la ville et la campagne contenant L'art de découper, le service de table, les devoirs d'une maitresse de maison, des menus gras et maigres pour toutes les saisons, un traite de la cave et des maladies des vins et un grand nombre de recettes d'économie domestique.

Paris, Librairie de E. Crette [c.1880]

Reprint with 217 illustrations in text

8vo., bound in later red cloth with leather label on upper cover. Pp. iv, 536. Spine label rubbed and spine a little faded, some spotting (occasionally heavy) otherwise a very good copy.

Cagle 81 records a Librairie du Louvre copy of 1865; Vicaire 95, 96 records the first Lefevre edition of 1863. This Crette edition apparently unrecorded.

[34763] £95.00

BRADLEY, Miss Alice. **Electric Refrigerator Menus and Recipes. Recipes specially prepared for the General Electric Refrigerator.** Cleveland, General Electric Company. 1927

First edition with 29 colour illustrations and 2 photographs which show decomposition of fruits outside and inside a refrigerator, delicate ornaments and borders in blue throughout on the theme of icicles.

8vo., original cloth backed silver and cream '20s style patterned boards with silver and cream endpapers. A very good copy.

Alice Bradley was principal of Miss Farmer's School of Cookery and Cooking editor of the magazine 'Woman's Home Companion'. She embraces the refrigerator eagerly, including recipes for various occasions including afternoon bridge where she recommends salad in aspic jelly and raspberry ice cream sandwiches and, more successfully, some excellent party menus for children.

"the owning of such a refrigerator is a form of health and happiness insurance...it requires no attention, not even oiling...."

[34766] £95.00



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'THERE ARE NO BEVERAGES SO WHOLESOME AND INVIGORATING AS  
ALE AND PORTER'

[BREWING] **Fisher & Son's Correct Directions for Brewing Ale of  
Excellent Quality**

London, Kingsland, London, N.E.; Fisher & Son. c.1860

First edition of this rare copyrighted pamphlet published by Fisher & Son "Correct directions for Brewing ale of excellent quality averaging 6d to 7½d per gallon". Judging by the list of titles on the inside of the wrappers, Fisher & Co were sellers of all kinds of books and pamphlets for self help and home instruction from The Modern House Painter and Paper Hanger to The Shepherd, the Cowherd, and the Plowman. This instruction pamphlet for home brewing claims on the label on the wrapper "The Derbyshire Instruction Book, How to Brew Splendid Ale, Fine as Sherry and possessing an aroma equal to Burton Ten Penny."

8vo., original blue paper wrappers, sewn as issued, with paper label on upper board, pp.16 printed on grey/blue paper. Wrappers very slightly worn, generally in near fine condition.

A rare brewing ephemeron. Only 1 copy located on WorldCat (Univ. Calif., Davis, Shields Lib.), with others elsewhere in digitized format; no copy listed on Copac, or commercially at the time of cataloguing. Fisher & Son's also published Instructions for brewing good Porter and Ale, with and without malt. [1862], a copy of which is in the British Library.

[35072] £750.00

BRILLAT-SAVARIN. J.A. **Physiologie du Gout, ou méditations de  
gastronomie transcendante. Ouvrage theorique, historique et a l  
ordre du jour, dedié au gastronomes Parisiens, par un professeur.**

Paris, Charpentier 1838

First one-volume edition of Brillat-Savarin's work which was first published in 1826. The identity of the author remains a secret in this edition.

12mo., bound later in half snakeskin, marbled paper covered sides, black and gilt spine label, two leaves (half-title and p.1) carefully tipped in as they may have come loose from the binding at some point, paper repairs to margins of p.139, a little occasional browning

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otherwise a very good copy. Pp. viii, 493 plus 3 pp. of advertisements. With ink name and ink presentation inscription on half-title.

[34725] £150.00

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**

London, George Routledge & Sons. 1874

First edition.

8vo., original purple cloth, lettered in blind on upper cover and in gilt on spine, some wear but generally a good, clean copy.

Following the success of the Great Exhibition of 1851 a series of small international exhibitions were held in South Kensington, organised by the Commissioners for that of 1851. The 1873 exhibition included cookery lectures and demonstrations in a specially equipped building- free to the public but charging for copies of the recipes demonstrated. The project was successful and fashionable - so much so that Queen Victoria and Princess Louise came to watch three cooks demonstrating how to cook omelette aux fine herbes (see Lecture IX in the book).

Each demonstration was accompanied by John Buckmaster's commentary. Buckmaster had started life as a labourer and worked his way up to be organising master of classes in the provinces for the South Kensington Museums. When Buckmaster took up cookery lecturing it was an enormous success. In 1873 alone he gave 362 lectures, 14 of which were published in 1874 in this book.

Largely because of the enthusiasm of one of the Commissioners, Sir Henry Cole, the Committee overseeing the lectures continued in being as the executive committee for the creation of a national cookery school.

The lectures include 'Early English food and cooking; 'Houses of the working classes'; 'On Stock and pot 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

[34669] £295.00

COBBETT, William. **Cottage Economy**; containing Information relative to the brewing of Beer, making of Bread, keeping of Cows,

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Pigs, Bees, Ewes, Goats, Poultry and Rabbits and relative to other matters deemed useful in the conducting of the Affairs of a Labourer's Family; and also Instructions for erecting and using Ice-houses, after the Virginian manner

London, William Cobbett. 1835

New edition - the first edition appeared in 1822. Wood engraving of an ice-house on p.185.

8vo., in the original green cloth backed boards, printed paper spine label, expert and subtle repairs to head and tail of spine, original endpapers, pp. 200 plus advertisement leaf tipped in at the front and 12 pages of advertisements for other books by Cobbett at the rear. Boards rather rubbed and bumped but generally a very good copy. Cobbett was very keen to revive self sufficiency practices and argued in Cottage Economy that the new practices of drinking tea, buying ready-made bread and eating potatoes enfeebled and impoverished the rural working-class.

The work was first published by C. Clement as a series of seven separate pamphlets between 1821 and 1822. Cobbett then republished it several times under his own name.

Attar 46.5 gives details of this edition; Cagle 613-5 mentions the first, second and new edition of 1831; Bitting p.93 the American edition of 1833.

[34764] £95.00

A SURPRISINGLY RARE COCKTAIL GUIDE.

[COCKTAILS] **The Cocktail Key.**

London, Herbert Jenkins [1930]

First Edition. Fold out chart in green cloth boards, showing the ingredients for 26 cocktails.

[33717] £395.00

COCKTAILS **Cocktail Napkins**

France, [No Publisher] c.1930

8 linen napkins, comprising 2 sets of 4 different designs, the sets printed in different colours. The napkins were originally stitched into printed wrappers with Contents on upper wrapper and with a List of Illustrations housed within a book shaped box. Quarter pebble-grained paper over printed paper-covered boards. The napkins have at some stage been un-stitched and are now loose. Lower wrapper torn with loss, some sheets showing signs of the stitching and one with a

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long tear. Two of the napkins have small light stains, otherwise in very good condition. The box rather worn and repaired. The Contents page indicates that this box should contain eight "Cocktail napkins, pure linen, fast colored, hand fringed, hand rolled cocktail napkins. Made in France".

The illustrations are listed as "How'dy Nellie", "Beat it, Here comes the Sergeant", "Pals" and "Close Harmony".

With a distinctive American tone it seems likely that these napkins were designed for the expatriate US community in Paris in the thirties.

[34479] £495.00

[COCKTAILS] **"On Me" Play your favourite Cocktail Game.**

New York, House of Gadgets Inc [n.d.]

9 panel linen backed black and white game sheet with cartoon illustrations depicting different cocktails.

Small hole to one panel, a little rubbing, generally a very good example.

*The central panel gives a clue to the game. "When "On Me" appears on dial, banker takes all checks and player on number shown on dial becomes banker." Sadly we do not have the dial for the game.*

[33650] £395.00

[COCKTAILS] Proskauer, Julien J.; Ronan, J.P. (illustrator). **Thirst Aid For the Ailing Party.**

New York, Oldetime Distillers 1935

First edition. A promotional cocktail recipe book, from the makers of Green River Whiskey, Three Feathers Whiskey, and Gold and Silver Feathers Gin. Each recipe is accompanied by a vignette with a humorous illustration by Ronan.

8vo., original printed wrappers stapled as issued. A near fine copy.

*Proskauer was President of the Society of American Magicians, a friend of Harry Houdini, and an exposé of frauds and hoaxes. This was Proskauer's second cocktail book: his *What'll You Have?* was issued by A.L. Burt in 1933.*

[34478] £125.00

COSTE-FLORET, P. **Les Vins Blanc. Deuxième édition entièrement refondue et considérablement augmentée, avec 87 figures dans le texte.**



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Montpellier & Paris, Coulet et Fils & Masson et Cie. 1903 1903

Second edition, considerably enlarged.

8vo., Pp. viii, 442. 8vo., in attractive contemporary half calf with marbled boards, spine with black and gilt label and gilt device. Sine slightly rubbed with small mark to bottom of spine, spotting to first blanks, otherwise a very good copy.

*This is the second of three books written by Coste-Floret on Les Procédés modernes de vinification, first published between 1899 and 1901. It is a complete and serious guide to making white wine.*

[34656] £125.00

**CROISSETTE. La Bonne et Parfaite Cuisiniere. Grande et Simple Cuisine. Ouvrage nouveau et tres complet contenant: Le Service, La Maniere de Decouper les Viandes, L'Art de la Cuisine, Viandes, poissons, legumes, patisserie, sirops, etc. etc.**

Paris, Fonteney et Peltier. 1858

Third edition. 23 wood engravings in the text of table settings and carvings.

8vo., original printed pictorial blue paper covered boards, Pp. 304. Chipping to head and tail of spine and to all edges, some wear, some occasional browning and marginal light staining, but still strong and intact in original boards.

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

[34739] £150.00

**D'ARMAILHACQ, Armand. La Culture des vignes, La Vinification et Les Vins dand Le Medoc avec un Etat des Vignobles D'Apres leur Reputation.**

Bordeaux, P. Chaumas 1858

Second edition. 4 plates.

Pp. [4], xiv, 566. 8vo., a very attractive copy in half blue morocco with marbled paper covered boards, red morocco and gilt spine labels and with the original wrappers bound in at the back.

An important work on the physiology of the vine, how to grow vines and look after them as well as grape varieties in the Medoc. He also

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describes in detail all the different wine estates of the time in Bordeaux.

Rare. Simon BV only lists a later edition of 1867  
[34673] £750.00

DAVID, Elizabeth. **English Bread and Yeast**

London, Allen Lane 1978

First edition second printing, signed by Elizabeth David on title-page in her characteristic green ink. Although without signs of provenance this was the food writer and broadcaster Derek Cooper's copy.

8vo., original cloth with price-clipped dust wrapper. Illustrations by Wendy Jones, Spine of wrapper a little sunned otherwise a very good copy with an appealing provenance.

[34552] £495.00

(DICKENS, Charles.) **[Charles Dickens's pocket brandy flask.]**

[Maker unidentified.] c.1860s

A silver or silver-plated brandy flask, covered in leather to the neck, the screw cap engraved with the great novelist's 'C.D' initials in gothic letters.

The leather rubbed, the textured rim of the cap with scratches and small dinks/dents. 135 x 80 x 35 mm, 5¼ x 3¼ x 1¼ ins. (at widest point).

*The derailment of the South Eastern Railway Folkestone to London boat train at Staplehurst, Kent on the afternoon of 9th June 1865 killed ten passengers and injured more than 40. It occurred while crossing a viaduct where a length of track had been removed during engineering works. Dickens was returning from a trip to Paris and in the First Class coach with him were Ellen Ternan, the actress who is mainly known as Dickens' mistress, and her mother. Ellen (known as 'Nelly') seems to have been among those who were only slightly injured and presumably she and her mother were got away to London as quickly as possible.*

*Showing admirable coolness, with his carriage teetering on the bank of the ravine, Dickens retrieved his top hat, which he filled with water, and a flask of brandy. He scrambled down the bank and attempted to revive and comfort the injured, dying and bereaved passengers. It is said that he managed to retrieve the manuscript for the latest instalment of *Our Mutual Friend*, the novel he was working on at the time, from the scene.*

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*The experience affected Dickens greatly; he lost his voice for two weeks and he was two and a half pages short for the sixteenth episode, published in August 1865. Dickens acknowledged the incident in the novel's postscript:*

*“On Friday the Ninth of June in the present year, Mr and Mrs Boffin (in their manuscript dress of receiving Mr and Mrs Lamble at breakfast) were on the South-Eastern Railway with me, in a terribly destructive accident. When I had done what I could to help others, I climbed back into my carriage — nearly turned over a viaduct, and caught aslant upon the turn — to extricate the worthy couple. They were much soiled, but otherwise unhurt. [...] I remember with devout thankfulness that I can never be much nearer parting company with my readers for ever than I was then, until there shall be written against my life, the two words with which I have this day closed this book: — The End”*

*Afterwards Dickens was nervous when travelling by train, using alternative means when available. He died five years to the day after the accident; his son said that 'he had never fully recovered*

*Henry Sotheran Limited, Booksellers of London W1, acquired this flask with the purchase of Dickens's library after the great novelist's death, in 1870.*

[33747] £15,000.00

DODS, Matilda Lees. **Handbook of Practical Cookery.** New and enlarged edition, in which special prominence is given to the preparing of New Cakes, Jellies, etc; to very simple recipes for Cottage Cookery. With an introduction on the Philosophy of Cookery. London, Thomas Nelson. 1900

New and enlarged edition. 14 pages of engravings of dishes and joints. With a pencil recipe for bouquet garni at the back.

8vo., a good, bright copy in original decorated red cloth, spine very mildly bumped at head and tail, very light browning to endpapers, tiny contemporary ownership inscription and booksellers label. Pp. xlii, 289.

*Matilda Dods was an alumna of the South Kensington School of Cookery.*

*The book first appeared in 1881 under the title of “A Handbook of Cookery”*

[34759] £75.00

DOWLING, James L. **Practical Pork Butchering.**

Billericay, c.1910

First (only?) edition of this encomium to the sausage.

8vo., original red cloth lettered in black. Portrait frontispiece, pp.22.

A very good copy.



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James Dowling of Billericay in Essex lays claim to spending 50 years in the largest Pork Butchers in London with several eminent customers including Queen Victoria. He gives recipes for several different pork sausages including Royal Pork Sausages (as supplied to Queen Victoria) Yorkshire Polonies, sausages using other meats, a few of Dowling's own seasonings, brines, pork pies & food dyes.  
[34762] £50.00

ECCLES, John. **The Power of Wine, set for 3 voices by John Eccles.**

Folio leaf (323 × 235 mm), mounted, with the page number '27'; entirely engraved.

Eccles' rollicking three-part song—'Wine does wonders ev'ry Day, makes the heavy light and gay, throws off all their Melancholy, makes the wisest go astray, and the busy toy and play, and the poor and needy Jolly'—comes from John Crowne's *Justice Busy, or The Gentleman Quack* (also known as *The Morose Reformer*, 1699), an unsuccessful comedy, now lost, for which only the music survives. A second verse reads - "Wine makes trembling cowards brave, Men in tears forget they're old, Women leave their coy distaining, who till then were shy and cold, makes a niggard slight his gold, and the foppish entertaining"

We have been unable to identify from which collection the present page comes, either removed as an odd leaf or, as the verso is blank, possibly run off by the printer for issuing separately. RISM (E 277) records once instance of that for this song, which was evidently popular to judge by the number of printings (E 275–9).

[34264] £150.00

EDLIN, Abraham. **A Treatise on the Art of Bread-Making wherein the Mealing Trade, Assize Laws and every circumstance connected with the art, is particularly examined.**

London, Vernor & Hood. 1805

First edition. With the bookplate of William Middleton, Crowfield Hall, Suffolk.

8vo., in contemporary half calf with marbled boards, original red and gilt spine label. 5 folding tables of bread prices. Pp. xxiv, 216. Upper joint cracking but firm, a little scratching and rubbing to spine, a little occasional browning otherwise a very good copy.

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Edlin's book was a quest. He wanted to show how easy it was to make bread and to inspire bakers to make better quality loaves. His aspirations were great. He states in the introduction that "I anticipate the period when we shall see the art of bread-making...attain its proper rank among the liberal arts".

*Bitting p.140; Simon BG 584; Cagle 662*

[34657] £1,500.00

FEATURED IN THUNDERBALL

[FLEMING, Ian] MOYLE, Alan. **Nature Cure Explained.**

London, Health For All Publishing Co. 1950

First edition.

8vo., publisher's red cloth in dust jacket. Jacket a little rubbed and soiled, a little frayed to spine and along top edge. With the usual age-toning, overall a good copy.

*A naturopath's practical guide to therapies 'in harmony with nature'.*

*An important 'James Bond' source book (and an elusive book in jacket in its own right). In Ian Fleming's novel 'Thunderball', agent James Bond, to his chagrin, is sent to a health clinic for a period of rejuvenation; his bedside reading at 'Shrublands' is this medical text as described in chapter 2, page 20: "It was a room-shaped room with furniture-shaped furniture and dainty curtains. The bed was provided with an electric blanket. There was a vase containing three marigolds beside the bed and a book called Nature Cure Explained by Alan Moyle M.N.B.A. Bond opened it and ascertained that the initials stood for 'Member: British Naturopathic Association'.... Bond unpacked his things and sat down in the single armchair and read about eliminating the waste products from his body. He learned a great deal about foods he had never heard of, such as Potassium Broth, Nut Mince and the mysteriously named Unmalted Slippery Elm. He had got as far as the chapter on massage and was reflecting on the injunction that should be divided into Effleurage, Stroking, Friction, Kneading, Petrissage, Tapotement, and Vibration when the telephone rang....."*

[33945] £750.00

[GERMAN CHARCUTERIE BOOK]. BRUNFAUT, Eugen.

**Kunstgemasse Garnierung von Schusseln.**

Berlin, Berlin, Allegemeine Felischer-zeitung. c.1910. c.1910

Second revised edition. With 36 vibrant chromolithograph plates. Spectacular graphic and brightly coloured plates of meat platters, hams, pigs' trotters, decorated terrines and pates.

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Oblong 8vo., original blue cloth decorated in gilt and brown patterns and elaborately lettered in gilt on upper cover, Pp. 90. slightly rubbed at extremities but on the whole a very good copy.

Eugen Brunfaut was head of the kitchen of Prince Albert of Sachsen-Altenburg and Master of the Cook Guild in Berlin

Weiss, *Gastronomia, Eine Bibliographie der deutschsprachigen Gastonomic*, 518.

[34736] £195.00

[GLASSE, Hannah] **A LADY The Art of Cookery, made Plain and Easy; Which far exceeds any Thing of the Kind yet published....to which are added, By Way of Appendix, One hundred and fifty New and Useful Receipts, and a Copious Index**

London, A. Millar, J. & R. Tonson, W. Strahan, P. Davey and B. Law. 1760. 1760

Seventh Edition with facsimile signature of Hannah Glasse on p.1.

Later editions had Hannah Glasse's signature in facsimile to this page to prevent the publication of unauthorised editions. Hannah Glasse's great and important work was originally published in 1747. This expanded seventh edition was published in her lifetime, she died in 1770.

Early nineteenth century ownership signature of Frances Shepherd on the title.

8vo., contemporary full calf. A bit rubbed and worn at extremities with a chipped upper headcap, occasional light browning round edges. Pp. [ii], xxx, 408 (including index).

*The 'Art of Cookery Made Plain and Easy' is a prominent cookery book that became a bestseller for a century after its publication in 1747. It dominated the English speaking market, and gave the author, Hannah Glasse, much fame. The popularity of the work was international, with the likes of George Washington, Thomas Jefferson, and Benjamin Franklin even owning copies, with its popularity surviving the American War of Independence.*

*In this work, Glasse explains that she used simpler language so that the servants who used the book would be able to understand it. The work includes one of the first recipe in English for an Indian style curry, and was also the first book to mention a recipe for trifle using jelly as an ingredient, as well as being the first to use the term 'Yorkshire pudding' in print.*

[34674] £995.00

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[GLASSE, Hannah] **A LADY The Art of Cookery, made Plain and Easy; Which far exceeds any Thing of the Kind yet published....to which are added, By Way of Appendix, One hundred and fifty New and Useful Receipts, and also fifty receipts for different Articles of Perfumery.**

London, W.Strahan, J. Rivington & Sons, L.Davis, W.Owen &c. 1784  
New expanded edition, "with all the modern improvements: And also the Order of a Bill of Fare for each Month, in the Manner the Dishes are to be placed upon the Table, in the present Taste". with facsimile signature of Hannah Glasse on p.1. Later editions had Hannah Glasse's signature in facsimile to this page to prevent the publication of unauthorised editions. Hannah Glasse's great and important work was originally published in 1747. This expanded new edition being published 14 years after her death in 1770.

8vo., contemporary full calf, rebacked and corners repaired very skilfully in the same style preserving the original endpapers, red morocco and gilt spine label with compartments ruled in gilt. Large folding Bill of Fare. Pp. [ii], xxii, 410, 26 (index). occasional light browning round edges but generally a very good, handsome copy.

*The 'Art of Cookery Made Plain and Easy' is a prominent cookery book that became a bestseller for a century after its publication in 1747. It dominated the English speaking market, and gave the author, Hannah Glasse, much fame. The popularity of the work was international, with the likes of George Washington, Thomas Jefferson, and Benjamin Franklin even owning copies, with its popularity surviving the American War of Independence.*

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[34728] £595.00

GOUFFÉ, Jules. **The Book of Preserves (Le Livre de Conserves) containing instructions for preserving meat, fish, vegetables, and fruit and for the preparation of terrines, glantines, liqueurs, syrups, petits-fours &c.** Translated from the French by Alphonse Gouffé, Head Pastrycook to Her Majesty the Queen.  
London, Sampson Low, Son & Marston. 1871



First English edition of this great work by Jules Gouffé who was the famous chef of the Paris Jockey Club and also wrote 'The Royal Cookery Book' as translated by his son Alphonse the great pastry chef to Queen Victoria. The book was originally published in France in 1869.

This copy has a good provenance - written on the front free endpaper in pencil is "Lady Hawkesbury's bedroom. No.3 Bookcase bottom shelf 5" and beneath it the ownership inscription of her husband Cecil Foljambe, the Liberal politician the first Earl of Liverpool (1846-1907) known as Lord Hawkesbury.

Tall 8vo., in the original green russia backed maroon cloth sides, spine lettered and decorated in gilt, Pp. viii, 336. rather rubbed and a bit worn on spine, corners slightly bumped.

Bitting p.195; Axford p.39; Cagle 713

[34731] £495.00

HART, Mrs J. **High Class Cookery Made Easy**

Edinburgh, Lorimer and Gillies Printers c,1890

First edition.

8vo., original purple cloth with gilt lettering on the upper cover.

pp.64. A little sunning to spine and boards, some browning to endpapers as usual, small stain on recto of front free endpaper slightly offsetting onto title-page otherwise a very good copy.

*Mrs. Hart was a great believer in sauces and hence, is vehement about pan cleanliness as a speck of dirt will destroy a whole panful of sauce. A book of solid British fare. Hart also wrote "Dainty dishes at a trifling cost.*

*Booklabel of the cookery collector John L. Marks.*

*Cagle 724a, although the cloth colour is greenish blue; Driver 480.1*

[34661] £75.00

[HAYWARD, Abraham.] **The Art of Dining; or, Gastronomy and Gastronomers**

London, John Murray. 1852

First edition.

8vo., in 20th century boards with printed paper label on spine. Pp. vi, 138. A small spot to title-page, a little browning to margins of a few leaves, otherwise a very good copy.

Some ponderings on the history of cookery, restaurants, celebrated cooks with several biographies, instructions how to choose a Cook, the life of Brillat-Savarin, a list of foreign delicacies, accounts of

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famous dinners, directions for simple dining, thoughts on roast pig, speculations touching Pies and Puddings &c.

Perhaps most contentious is the article on the comparative merits of male and female cooks.

At the end is an appendix with several recipes and bills of fare.

*Simon BG 824. Not in Bitting or Cagle which mentions the second edition of 1853.*

[34761] £95.00

HAZLEHURST, Priscilla. **The Family Friend, and Young Woman's Companion; or Housekeeper's Instructor: containing a very complete collection of original and approved Receipts, in every branch of Cookery, Confectionary &c &c**

Sheffield, Albion Office: printed and sold by C.& W. Thompson, Westbar & Cornmarket. c.1818

Seventh edition. Frontispiece with several carving figures plus a second engraved plate of carving.

8vo., original full calf, skillfully rebacked in the same style with morocco and gilt spine label. A couple of chips to frontispiece, not affecting image, generally a very good copy.

Booklabel of Josiah Coop on the front pastedown. Contemporary note on front free endpaper "a penny worth of pawn grannet"

A posthumous edition of Hazlehurst and a very important provincial cookery book. Hazlehurst was a confectioner and teacher of cookery in Sheffield who had been housekeeper for around 12 years in good families such as Bethell in Beverley & Joddrell near Manchester. Her book was first published in 1802.

Bookseller's label of Liz Seeber.

*First published at Sheffield in 1802, a second in 1814 and a third in 1816, other editions are not recorded. All edition are rare, with JISC locating just this seventh edition (British Library and Bodleian copies only). Bitting, pp. 218-19; Oxford, p. 132.*

[34664] £750.00

HEATH, Ambrose. **A Collection of five books from the "Good" series:** Good Savouries (1940) Good Cooking on Rings (1946) Good Sweets and Ices (1947) Good Vegetables (1949) Good Egg Dishes (1952)

London, Faber & Faber

Mixed editions.

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8vo., original cloth with dust wrappers. Wrappers a little dusty with a few nicks and creases, one with internal repair. Generally very good copies.

[34767] £50.00

[HEMINGWAY, Ernest et al] NORTH, Sterling and KROCH Carl (editors). **So Red the Nose - or Breath in the Afternoon. Illustrated by Roy C. Nelson.**

New York, Farr & Rinehart 1935

First edition. Cocktail recipes by 30 leading authors. Full page illustrations, witty write ups and recipes sourced from authors, including Ernest Hemingway's 'Death in the Afternoon' Cocktail, Edgar Rice Burroughs' 'Tarzan Cocktail,' E. Phillips Oppenheim's 'The Man Without Nerves' Cocktail, and S. S. Van Dine's 'The Canary Murder Case' Cocktail

8vo., Original purple boards, pictorial decoration to front board in silver. With dust jacket. Illustrated throughout by Roy C. Nelson. A little rubbing to wrapper otherwise a very good copy.

*The editors describe how the idea for this post-Prohibition production came about: "It was one of those ideas....But even the next morning it sounded feasible. Ask several of the literati to concoct original holiday drinks! Name these concoctions after their books. Entitle the entire batch So Red The Nose with apologies to Stark Young. So here they are...." –*

[34477] £450.00

[HENRY MOZLEY] **Modern Confectionary; containing receipts for drying and candying, comfits, cakes, preseves, liqueurs, ices, jellies, creams, sponges, pasates, potted meats, pickles, wines, etc.etc.etc. By the author of "The Modern Cookery".**

Derby, Henry Mozley. 1833

Second Edition.

Sm. 8vo., original printed cloth, neatly rebacked with original spine laid down, Pp. 232. cloth rather browned but extremely scarce in this original binding.

Ownership inscription of Edith Ellis, The Elms, Chudleigh.

The first edition appeared in 1826, also published by Mozley in Derby. Axford and Bitting attribute this to Eliza Acton because of the statement that the book is by the author of "the Modern Cookery" but as Acton's book by this title was not published until 1845, this refers to Mozley's publication of 1818.



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Extremely rare, only 3 copies listed in WorldCat in the BL, Wellcome Library & Harvard. Only one copy of the only other edition, the first, in Indiana University.

Cagle 876 mentions the first edition only. Bitting p.2, first edition only, misattributed to Acton. Not in any other bibliographies.

[34734] £395.00

**HILL, John. *The British Herbal: An History of Plants and Trees, Natives of Britain, Cultivated for use, or Raised for Beauty.***

London, Printed for T. Osborne and J. Shipton in Gray's Inn...&c. 1756

First edition - the botanist George Claridge Druce's copy with his bookplate. With another bookplate with monogram GOM. Neat contemporary ink name at head of title-page. With two pages taken from the Supplement to The Index Kewensis tipped onto prelims listing Hill's contribution to the Index, noting that "In Hill's Herbal the genera taken from Tournefort are well defined, the plants are usually well diagnosed and they are often accompanied by plates" Large folio, original marbled boards (rubbed and worn but not unattractive, rebacked some time ago in quarter calf with red and gilt spine label seemingly from the original binding, spine with some stains 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. Pp. iv, 536. Occasional browning and offset from plates, small closed tear to Y2, tear across final leaf repaired with tape without loss of text and chips and tiny tears at very edges of Rrr2, 4C, 5Q2,6C, & 6Q and plate 71 not affecting text or image. In general a good copy with good margins.

*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*

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*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 the 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.*

*This is the famous Oxford botanist George Druce's copy who later praised Hill for his criticisms of Linnaeus.*

[34655] £1,500.00

**HITCHCOCK, Thomas. A Practical Treatise on Brewing; showing the cause and prevention of acidity in malt liquors.**

London, Printed by R. Boyd Upper Street Islington. 1842

First edition of a rare brewing pamphlet by Professor Thomas Hitchcock. Although not a lovely copy this is a difficult work to find. 8vo., original blind stamped cloth lettered in gilt on upper board. With folding plate. Lacking backstrip and with some heavy foxing.

[35073] £395.00

**HUGHSON, D. [pseud. David Pugh] The New Family Receipt-Book: or Universal Repository of Domestic Economy...in all the branches of cookery, medicine, confectionery, pastry, brewing, distilling, pickling, preserving, perfumery, dyeing, gilding, painting, varnishing, agriculture, farriery, gardening, hunting, fishing, fowling &c &c...with specifications of approved patent medicines...and numerous successful improvements in the ornamental and useful arts...&c**

London, W. Pritchard & J. Bysh. 1817

First edition. Frontispiece (rather browned) engraving of Truth pointing to the light of Philosophy.

Folio, contemporary calf with gilt borders, skillfully rebaked in sympathetic style calf with spine decorated in gilt with gilt lettering. Pp. 384. Text in double column. Some spotting and wear to first and last leaves but generally a very good copy.



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Cagle 766

*Hughson (c. 1760s – 1820s), which may have been a pen name of Edward Pugh, was a writer on the topography and history of London. He produced a description of the city based on "an actual perambulation" that was published in six volumes between 1805 and 1809 and contains 150 copper plate engravings principally based on illustrations by Robert Blemmell Schnebbelie and Edward Gyfford. He also produced works on topical matters such as the East India Company, religious subjects, and works of household management targeted at people of the "middling and genteel ranks of life".*

[34735] £495.00

HUNTER, Dr. Alexander. **Culina Famulatrix Medcinae: Or Receipts in Modern Cookery; with a Medical Commentary, Written by Ignotus**

York, Mawman, Wilson & Spence. 1807

Fifth edition, inscribed by the author “Hugh Kerr from Dr Hunter”. With frontispiece engraving of a Roman stewpan from the cabinet of Mons Boisot This offset, not displeasingly, onto title-page and front-free endpaper.

8vo., Pp. 310 plus 22 page appendix, contemporary maroon half morocco and marbled paper boards which are rather rubbed, spine in compartments with gilt bands, head and tail of spine chipped, a little spotting to a few leaves towards, otherwise a very good copy.

*Dr. Hunter, a Scottish physician, helped to establish the York Lunatic Asylum, and to be honest, there is something of Bedlam about this book.*

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*It is a highly opinionated book and a marvelous read. Each recipe is followed by 'Ignotus's' or rather 'Hunter's' observations on it, often including the effect on the body.*

*Of Mock Turtle Soup he writes "This is a most diabolical dish, and only fit for the Sunday dinner of a rustic, who is to work the six following days in a ditch bottom. It is the very essence of Pandora's box. So, - Get thee behind me Satan!"*

*The appendix gives 267 pieces of advice on Men and Manners. All pithy and often witty, one declares "Never enter an auction room, for there you will be tempted to buy what you do not want", another "Do not blame a man for hard drinking, if he belongs to a thirsty family".*

[34659] £650.00

**JARRIN, W.A. Italian Confectioner; or, Complete Economy of Desserts, according to the most modern and approved practice.**

London, E.S. Ebers. 1844

New edition, revised and enlarged. Contemporary ownership signature of Elizabeth Scott. A scarce survival in original publisher's binding. 8vo., original cloth backed boards with original printed paper spine label. Portrait frontispiece, 2 folding plates, 6 full page plates of bills of fare followed by 599 recipes. A little rubbing and marking to boards, spine label chipped and browned, otherwise a very good copy. "The book sits within an English tradition of publishing recipes for food and confectionery, but it reveals more about the techniques involved, and about the character of the author, than was usual in the genre. Written when confectionery production was on the point of being industrialised through the activities of such contemporaries as Joseph Terry of York, it represented the high point of artisan skills in the craft, which Jarrin believed could not be improved upon. He devoted several chapters to his speciality of making ornaments for the dessert table using various edible and non-edible materials. Other chapters covered more standard ground including recipes for small confections, preserving fruit, and making ices, but with details which throw light on both his own skills and continental practice. He provided instructions on modelling and wood carving (one wooden confectionery mould signed by him has come to light), and evidently possessed artistic talents, for he signed the two engraved plates illustrating confectionery equipment. Proud of his ingenuity as an inventor, Jarrin described inventions and improvements he had

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devised for making confectionery. The Italian Confectioner was reprinted at least ten times (the last in 1861, after his death), and was updated with new material on several occasions" (ODNB).

*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, his original first name 'Guillermo' having been anglicized to 'William'.*

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

[34663] £495.00

**KITCHINER, William. *Apicius Redivivus. The Cook's Oracle:*** containing Practical Receipts for Roasting, Boiling, Frying, Boiling, Vegetables, Fish, Hashes, Made Dishes, &c&c On the most Economical Plan for Private Families; also, the art of composing the most simple and most highly finished broths, gravies, soups, sauces, and flavouring essences...the humblest novice may work with the same certainty as the experienced cook. The result of actual experiments made in the Kitchen of a Physician, for the purpose of composing A Culinary Code for the Rational Epicure.

London, John Hatchard. 1818

Second edition, carefully revised. Engraved marketing table as frontispiece and, new to this edition, 8 pages of music at the end entitled "Anacreontic Song".

8vo., original rather darkened and rubbed boards, rebaked in original-style paper preserving the original endpapers and with the original worn spine label laid down, boards marked, frontispiece browned and a few other areas of mild browning, otherwise a very good, uncut copy. Pp. 592 plus 8 pages of music.

The first edition had appeared in the previous year and the book went into several editions but after this it appeared as simply "The Cook's Oracle". Each edition carried the doctor's famous maxim "Masticate, Denticate, Chump, Grind and Swallow!".

Dr. William Kitchiner (1775-1827) was an eccentric who gave lavish banquets in his London home. He published various scientific discourses but his main fame was for his work *Apicius Redivivus*, or *The Cook's Oracle* 1817. Kitchiner revealed to the reading public his experimental recipes, which he developed in his own kitchen, promoting their health-giving as well as pleasure-giving properties. He invented a piquant sauce rather futuristically named 'Zest' which was



the first of its kind and was to be used to spice things up in the way that we use Worcestershire Sauce today.

Contemporary ownership inscription on black side of frontispiece.

Ink name "F William Lock 1903" on front pastedown. A couple of old bookseller descriptions pasted in.

Oxford p.146 in note, Bitting p.262, Cagle 798, Bridges & Cooper English: Dr. William Kitchiner, Regency Eccentric, Southover Press, 1992, Quayle Old Cook Books, p. 149ff.

[34753] £450.00

**A LADY [MRS. RUNDELL]. A New System of Domestic Cookery; formed upon Principles of Economy. And adapted to the Use of Private Families**

London, John Murray 1815

New corrected edition. Engraved frontispiece and 9 engraved plates.

First published in 1806 this is an 1815 edition of this book which was a popular mainstay of household cookery on both sides of the Atlantic and was continually reprinted into in 1870s.

With ink ownership inscription "Elizabeth Radcliffe Her Book 1816" 8vo., later full brown cloth with gilt lettering to spine. Pp. [22]

(contents), xxx, 352. Slight browning to edges, otherwise a very good copy.

*Mrs Rundell sent the manuscript of her cookery book to her old family friend John Murray who published it and the book achieved considerable success.*

*Murray sold 5,000 to 10,000 copies annually and it became one of his most valuable properties. When he bought the lease of the house still owned by the Murrays in Albermarle St., the copyright of 'Domestic Cookery' was part of the surety. Despite the riches accruing to Murray, Mrs. Rundell did not want any remuneration for it.*

*Cagle 971*

[34675] £195.00

**LAKE, Nancy. Daily Dinners. A Collection of 366 Distinct Menus in English and French. By the author of "Menus made Easy".**

London, Frederick Warne & Co. c. 1892

First Edition. Menus for every day of the day by day with the dishes written in both French and English.

8vo., original blue/green pictorial cloth. Pp. 184. Slight rubbing to the edges of the spine and corners, otherwise a very good bright copy.



*“This book is intended for the mistress not for the cook, therefore no recipes are contained in it; but in cases where the names of less familiar dishes convey no idea of their composition, a rough description of them has been given as a footnote”.*

[34616] £75.00

LIU, Dolly. **“Chow”. Secrets of Chinese Cooking with Selected Recipes.**

Shanghai, Kelly & Walsh Limited 1939

First edition. Illustrated with drawings by Henry Liu.

8vo., original red cloth lettered in gilt on upper board. A very good copy.

*An uncommon cookery book by the daughter of the “Hon Sir Shouson Chow, a well-known and much respected member of the Chinese community of Hong Kong. Not in Bitting nor Cagle.*

*OCLC records 11 institutional holdings, only 4 of which are in the USA.*

[33643] £295.00

MACIVER, Mrs. **Cookery and Pastry, as taught and practised by Mrs. MacIver, teacher of those arts in Edinburgh. To which are added, figures of dinner and supper courses, from five to fifteen dishes; also a correct list of every thing in season for every month of the year.**

Edinburgh, Printed by D. Schaw & Co. Lawnmarket for J. Fairbairn. 1800

New edition, with additions. With the bookplate of collector Mary Chadsey.

8vo., attractive copy in contemporary sheep, skillfully rebacked with original spine laid down preserving the original endpapers, black morocco and gilt spine label, some rubbing but good strong copy.

Susanna MacIver and her colleague Mrs. Frazer, who also published a cookery book which owed much to MacIver’s, ran one of the few cookery schools for ladies in Edinburgh. MacIver first published ‘Cookery & Pastry’ in 1773 and sold it privately. It went into several editions and continued to be reprinted after her death in 1790. This is a reprint of her final edition with her own additions of 1789.

Maclean p. 92; Oxford 106; Vicaire 546 (as MacIvey); Bitting 299, Cagle 843

[34733] £495.00





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**MENON *La Cuisiniere Bourgeoise suivie de l'Office, a l'usage de tous ceux qui se melent de depenses de Maisons. Contenant la maniere de dissequer, connoitre & servir toutes sortes de viandes.***

Paris, Guillyn. 1752

New (fourth) edition, augmented with many new ragouts and recipes for liqueurs. An early edition of one of the most important eighteenth century French cookery books, Menon's classic work being first published in 1746.

The Menon family copy signed by Menon in both volumes at the foot of the first page of text. The placement and signatures exactly match those in the Volume 2 of this same edition which is held in the Wellcome Library

The set was the copy in the Chateau de Villiers according to small pen inscriptions on each title and tiny stamps on the first blanks. The first blank of the first volume bears the remarkable history of the book, written in ink in 1875. The story it relates is that the first owner of the book was Mrs. Menon, it passed to Margueritte Menon, her daughter, who was married to Claude Dodant, then to Anne Dodant, wife of Henri de Villemenard, then to their son Charles de Villemenard, then to Marie de Villemenard and finally to the author of the note, the owner of Chateau de Villiers, E De Selve, initialled and dated by him.

8vo., attractive contemporary calf, spine elaborately gilt in compartments with tan and gilt spine labels, marbled endpapers, green silk page markers still intact, Pp. viii, 441 [misnumbered 451 by the printer]; iv, 428. A few small wormholes in the binding and marbled endpapers, small tear not affecting text on p.202 of 2nd volume. A very good, handsome set with only slight browning.

[34740] £2,500.00

**MEREDITH, Joseph. *Treatise on The Grape Vine.***

London, George Philip & Son 1876

First edition, illustrated with 5 plates (four folding). Text framed within printed trailing vine borders.

8vo., original green cloth lettered in gilt on spine and upper board. Small splash mark to upper board, a little spotting to first and last few leaves, otherwise a very good copy.

[35124] £325.00

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**MOLLARD, John. *The Art of Cookery made Easy and Refined; comprising ample directions for preparing every article requisite for furnishing the tables of the nobleman, gentleman and tradesman***

London, Printed for J. Nunn...Longman, Hurst, Rees & Orme, Richardsons and J. Ridgway. 1808

Fourth Edition. 12 engraved plates showing bill of fare for each month.

Bookplate of Thomas Buchanan of Powis House and ink name on title-page "Mrs Buchanan"

8vo., a handsome copy in nineteenth century half calf with mottled marbled paper covered boards, rebacked carefully with original spine laid down, preserving original endpapers, Pp. half title, xxiv, 211. very mild browning to the engraved dedication leaf, otherwise very good.

*A leading chef at the turn of the 19th century. John Mollard was a professional chef who ran a number of prestigious establishments in London from the 1780s through to the 1830s, including the Freemason's Tavern on Great Queen Street. The first edition of Mollard's book appeared in 1801 and went into 5 editions by 1836. The third edition and this one a year later include the first printed recipe for English Twelfth Cake, a key feature at this time in the celebration of Epiphany. Other very interesting recipes include Hyde Park Corner Cakes, a good section on fish sauces, how to make haggis, how to dry wild mushrooms, turkey with truffles, calves ears with parmesan cheese, Spanish olios &c.*

*This edition only recorded by Bitting p.328 & Cagle 882. ; Simon BG 1065 and 1066 mentions the 1st and 3rd editions; Oxford the 3rd edition of 1807 and Vicaire only the first.*

[34730] £995.00

[MOZLEY, Henry Publisher] A LADY. ***The Modern Cookery, written upon the most approved and economic principles, and in which, every receipt has stood the test of experience. By a Lady Derby***, Henry Mozley. 1818

First edition. Early ownership signature of Ann Heyes on the title and Ann Birkett (presumably her married name) on the first blank.

12mo., rebound in drab paper backed boards with printed paper spine label. Frontispiece, title page vignette, 6 plates of place settings. Pp.

[3] 14-171 [9 (table of when different fish are in season, index)]. A little occasional browning, scorch (?) mark to upper margin of pp.163-171, otherwise a very good copy of a scarce item.

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This edition unrecorded except in Cagle 877/ Oxford, p.149 records the 2nd edition of 1820, Axford, p.274 & Bitting p.579 the 8th edition & Simon BG 1060 the tenth, 1856.

World Cat lists only 3 copies in the US in Michigan, Lamar and Indiana Universities and COPAC adds only one more copy in the Brotherton Library in Leeds, with the same pagination as here. [34666] £750.00

MUNTING, Abraham. **Naauwkeurige Beschryving der Aardgewassen**, waar in de veelerley Aart en byzondere Eigenschappen der Boomen, Heesters, Kruyden, Bloemen...etc. Leiden/Utrecht, Pieter vander Aa/Francois Halma, 1696  
First edition. Folio. 243 richly engraved botanical plates depicting specific genus of flora, as well as numerous decorated head & tail pieces, and a magnificent frontispiece after Jan Goeree. Near contemporary full calf, this being professionally rebacked, with old spine laid down, red & black title, with some slight soiling to some of the rear index pages, but otherwise a lovely bright example. [xxxiv], 929, [64]pp.

*Abraham Munting (1626-1683) was a leading botanist of his day. Despite being published posthumously, this florilegium represented the pinnacle of his work. Based at the University of Groningen, in a garden inherited from his father Henricus, he dedicated much of his life to the development and study of exotic plants from across the globe. Colleagues sent seeds of plants from the Dutch East and West Indies, South Africa, the Americas, etc. which Munting cultivated in the garden. The plates which depict these specimens are unattributed, with a single exception, lettered 'Mulder Fecit' - Joseph Mulder (Dutch, 1659/60 - 1710 after) was an engraver active in Amsterdam. 'Munting wrote a number of works on medical-botanical topics, but his posthumously published opus magnum, the Naauwkeurige, enjoyed particular success, at least in part due to the novelty of the plates, which in a radical departure from the iconography of the traditional florilegium, presented its plant species against a charming series of landscape backgrounds. The illustrations are remarkable for their elegance and originality. The sophisticated title-page was designed by an artist of considerable merit, Jan Goeree (1670-1731), who had been a student of Gérard de Laresse. Each plate shows a different plant in flower, including many exotic species from America and other distant lands. The plant dominates the foreground, filling the entire page, often with a detail of the fruit or flower presented on a smaller scale. In some cases the plants are*

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*presented à trompe l'oeil, while in others they have been arranged in decorated urns. Sometimes gardening tools are depicted as well. The name of each plant appears written on an elegantly fluttering ribbon or cartouche, or on a crumbling marble plaque' (Tomasi, An Oak Spring Flora 45).*

Hunt 396; Nissen BBI 1428; Oak Spring Flora 45  
[22472] £18,000.00

PIGOT, Leon. **Le Memorandum du Pâtissier-Entremettier**

Meulan, August Rety. c1910 1910

Second edition. Recipes for hundreds of hot and cold puddings and patisserie.

8vo., Pp. xii (missing first blank), 344. Original maroon russia-backed marbled paper-covered boards, speckled edges, rather rubbed on spine and boards, particularly on the lower board, but good internally apart from browning on pp. 118/119.

[34743] £150.00

PISCATOR. [HUGHES, William]. **A Practical Treatise on the Choice and Cookery of Fish.**

London, Longman, Brown, Green and Longmans. 1854

The second edition of a work by the barrister William Hughes which first appeared in 1843 as "Fish: how to choose and how to dress." With the fish book label of food writer Alan Davidson who is particularly famous for his writings on seafood. In his book "A Kipper with my Tea" he described Hughes's work as "the first book published in Great Britain - possibly the first in the world - devoted to fish cookery".

8vo., original green blind-stamped cloth lettered in gilt on spine.

[34665] £350.00

PISTORIUS, Johann Heinrich. **Praktische Anleitung zum Branntweinbrennen nebst Beschreibung meines Brenn-Apparates**

Berlin, Carl Heinrich Nortmann for the author. 1821

First edition. The businessman, landowner and distiller Pistorius (1777-1858) developed an innovative and effective double still, which he obtained a Prussian patent for in 1817, and 'was very efficient and continued in use for 70 years' (R.J. Forbes A Short History of the Art of Distillation (Leiden: 1970) p. 355). The present work is an introduction to distilling techniques and methods, followed by a description of Pistorius' distilling apparatus and the improvements

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that it introduced, and the methods of producing spirits from various fruits and vegetables, such as potatoes; the large lithographic plates depict Pistorius' apparatus and also its predecessors. A Polish edition, translated by Cyprian Janowski, was published in Lwów in 1822 under the title *Praktyczna nauka gorzelnictwa*, and a second edition, edited by Friedrich Wilhelm Lüdersdorff, was published in 1841.

8vo (192 x 116mm). Grey-blue wrappers, the upper cover original, the spine and lower cover modern, entirely uncut; pp. x, 213, [3 (imprint, blank, errata)], fraktur types, ll. 5/4 and 7, 6/5-7, 8/6, 10/2, 11/2 and 4, and 14/4 cancellantia, those in quires 5, 6, and 8 noted in the footnote on p. 71, those in 10 and 11 in the footnote on p. 167; 6 folding lithographic plates by Hausgenoss after F.W. Lüdersdorff, letterpress tables in the text; upper wrapper very slightly spotted and marked, some variable spotting, browning and marginal creasing, one plate with small length of adhesive tape on margin touching image, another a little browned, lacking the folding lithographic table, nonetheless a crisp and entirely uncut copy; provenance: inscription dated 1833 on upper wrapper -- occasional penciled markings.

*This first edition is very rare on the market and similarly in institutions, excepting a small number of copies in Germany; COPAC does not locate any copies in the UK, and only one copy of the second edition (British Library). Engelmann, Bibliotheca mechanico-technologica p. 283; for the 2nd ed., cf. Poggendorff I, col. 1516 (s.n. Lüdersdorff).*

[35074] £1,000.00

RAY, Cyril. **The New Book of Italian Wines.**

London, Sidgwick & Jackson 1982

First edition, Inscribed by the author to the founder and presenter of the Radio 4 Food Programme Derek Cooper "for Derek Cooper, who deserves better from his old friend and colleague Cyril Ray".

8vo., original cloth with dust wrapper. A fine copy.

An updating of Ray's famous *Wines of Italy*, published in 1966, providing a full description of the couple of hundred wines which had achieved D.O.C. status together with other wines Ray found particularly interesting.

[34637] £50.00

SHOESMITH, Thomas. **The Biscuit-Baker's and Pastry-Cook's Assistant: Containing upwards of One Hundred Receipts. For Making All kinds of Biscuits, Pastry, Gingerbread &c &c**



London, Dean and Murray c.1841

Fourth edition, corrected and improved.

12mo., attractively bound in recent quarter calf with border in blind and marbled paper sides, printed paper label on upper cover, uncut. The text was obviously disbound for some time and the outside pages are a little grubby, a small brown stain runs throughout the top edge of the first few leaves but does not affect the text, generally a very good copy.

*Shoemith was himself a pastry cook and biscuit-baker. Cakes, tarts and biscuits of every description are included in this small book, as well as jams and jellies, muffins, trifle, rusks, crumpets, custards &c.*

[34662] £295.00

SIMON, André. **Everybody's Guide to Wines and Spirits.**

London, Charles Skilton Ltd 1966

New edition, an expanded edition of the 1961 title "Wines and Spirits the Connoisseur's Guide".

8vo., original cloth with price-clipped dust wrapper. A fine copy.

[34634] £50.00

SIMON, André. **In the Twilight**

London, Michael Joseph 1969

First edition boldly signed by Simon on half-title.

8vo., original cloth with dust wrapper. Wrapper a little chipped, with slightly darkened spine and with a couple of ink splodges on front panel.

Simon looks back over his 92 years and gives us glimpses into the life of this extraordinary, wine merchant, author, wine expert, bibliophile, traveller and much else besides.

[34635] £150.00

SOYER, Alexis. **The Modern Housewife or Menagere, Comprising Nearly One Thousand Receipts for the Economic and Judicious Preparation of Every Meal of the Day, and Those for the Nursery and Sick Room; with Minute Directions for Family Management in All Its Branches.**

London, Simpkin, Marshall, & Co. 1849

Second Edition. Frontispiece portrait and illustrated Dedication leaf; a few small vignettes in text.



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LONDON

8vo., original green cloth lettered and decorated in gilt on spine, boards decorated in blind. Frontispiece foxed, a few occasional spots, otherwise a very good copy.  
[34760] £295.00

SOYER, Alexis. VOLANT, F & WARREN, J.R., editors. **Memoirs of Alexis Soyer; with unpublished receipts and odds and ends of gastronomy.**

London, W. Kent & Co 1859

First edition. Edited by Soyer's former secretaries just after his death. The story of his life and work including recipes for a vegetable diet, hints, other unpublished recipes etc.

Pp. xvi, 303, publisher's ads on endpapers. 8vo, original pictorial boards rebaked in sympathetic green cloth, boards a little rubbed, ink name on title-page, but generally a strong, handsome copy

A really good gossipy memoir of the first 'celebrity chef' Alexis Soyer (1810-1858). He was a flamboyant character and famous chef of the Reform Club where he completely modernised the kitchens. He prepared spectacular culinary extravaganzas there during the Great Exhibition but also organised soup kitchens during the Great Famine in Ireland and volunteered in the Crimea to improve catering for the men. On top of all of this he invented several kitchen gadgets and wrote best selling cookery books.

[34670] £250.00

STEADMAN, Ralph. **Untrodden Grapes.**

Orlando, FL, Harcourt Books 2005

First US edition. With an Introduction by Dr. Hunter S. Thompson.

With full page ink inscription and original ink drawing by Ralph Steadman on dedication leaf, "For Casey and Eleanor's [Hollack] 50th Anniversary Love and Congratulations Ralph and Anne Steadman".

The inscription is written around a drawing of a wine glass with legs. Eleanor Hollack worked closely with Ralph Steadman at Turret Books and at the Steam Press.

Folio, blind-stamped burgundy cloth, with illustrated jacket. An unconventional portrait of the world's wine-producing regions, profusely illustrated in colour by the great cartoonist. A very good copy.

*"Steadman, illustrator of several of Hunter S. Thompson's gonzo narratives, also has a reputation in the world of wine-which is no contradiction, as he*

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*thinks of himself as "a romantic and a lifetime supporter of the maverick tradition in all fields of human activity." In this volume, which follows his well-received *Grapes of Ralph*, he wanders to notable vineyards in California, Chile, Spain, France, Italy and South Africa for a look at their grapes and wine-making techniques. Steadman chats with the owners, eyes their dogs, tastes their wines and takes notes, which frequently meander into fond digressions on unusual oenophilic practices. Still, it's Steadman's sketches that make the book: vertiginous mountain vineyards; splotchy caricatures of idiosyncratic vintners; lumpy, mustachioed villagers (male and female); even a brief album of wine dogs, "grand cru mutts." Although he's designed many wine labels himself, Steadman's no label snob; indeed, he rails against "the rigid aristocracy of fine appellation" and misses the "good, bad old days" when you could decant a nice Roussillon into your own jug straight from a pump at the wine cooperative. Readers dithering over the right bottle to surprise a wine-loving friend with might do better to shop at the bookstore for a Steadman instead., Steadman's utterly distinctive drawings are the stars of his eccentric book about the world of wine, which his curmudgeonly prose just complements. Though hardly for the chardonnay- or merlot-swilling masses, the book does include a step-by-step how-to on making champagne and a careful description of how each year's sherry is mixed with some from earlier years to smooth and refine the marketable product. How-to's and why-for's aren't really Steadman's meat, however. He is interested in the offbeat and overlooked: wine made by old hippies who ignore wasps flying about the outdoor vats, or by reckless Chileans who hang the vines off cliffs, or even by himself, as he dabbles in grape growing in England (no wonder he's cranky about chardonnay). Illustrations of vineyards capture the strange beauty of vines thwarted from their natural, rampant leafiness and crowded into trellised rows, but more memorable are muddy dogs met in vineyards from France to California and caricatured vingerons hard at work. Not to be missed: the saga of the scandalous red wine Cardinal Zin."*

[33624] £295.00

STEVENSON, Robert Louis. **Napa Wine.** A Chapter from "The Silverado Squatters". With an Introduction by M.F.K. Fisher. St Helena, California, James E. Beard 1965  
First edition thus, handsomely printed and bound by James E Beard. With decoration by Mallette Dean.  
8vo., original green cloth backed patterned paper covered boards. A fine copy.

[33637] £125.00





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THOMAS, J.E. [TAYLOR Martha]; [STAVELY, S.W.];  
[MILLINGTON, S.M.T.] **The Housewife's Guide**; or a complete  
system of modern cookery; containing directions how to roast & boil  
every thing necessary for the table; to cure hams and bacon &c  
&c...particularly adapted for the Middle Classes of Society. New  
revised and corrected edition

[With] The New Whole Art of Confectionary, also Sugar Boiling,  
Iceing, Candying, making of Wines, Jellies...to which are added,  
several new and useful receipts, never before published. New edition.

[And] The Servant's Companion comprising the most perfect, easy,  
and expeditious methods of arranging and getting through their work;  
rules for setting out tables and sideboards; directions for conducting  
large and small parties; with an appendix containing a great variety of  
useful receipts & tables. [Second edition?]

Leeds, H. Spink, 37, Briggate. 1836, 1836 & 1833. 1836

Three volumes bound as one. Apparently pirate editions which failed  
to attribute the titles to their authors. The only recorded examples of  
the two first titles were published in Derby in the 1830s and the third  
in Liverpool at the same time and presumably the texts were picked  
up and pirated by Spink in Leeds.

Original green cloth, rebounded with new endpapers, Pp. 48; 48; 48,  
some wear and marking to the original cloth, occasional generally  
light browning but generally a very good copy

Cagle 1018 & 1009 - Derby editions. The Servant's Companion is not  
recorded in the bibliographies.

[34737] £750.00

THOMSON, William. **A Practical Treatise on The Cultivation of  
the Grape Vine.**

Edinburgh & London, William Blackwood & Sons. 1865. 1865

Fourth Enlarged Edition "In this edition I have made such additions  
to the body of the work as further experience has suggested; and have  
added two more Chapters on subjects of importance connected with  
grape culture".

8vo., original blind-stamped green cloth with gilt lettering on the  
upper cover, the spine has the title written in ink. Pp.78 plus 32 pp.  
publishers' catalogue from William Blackwood. Endpapers replaced  
otherwise a very good, bright and strong copy.

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Famous treatise on the management of vines under glass by Thomson who was gardener to the Duke of Buccleuch and established the first vineyard in Scotland - Tweed Vineyards. He also includes a short section on outside rearing. It was written at the time of the great phylloxera epidemic - his solution being to burn the infected vines and any in their vicinity. He has a section on various other vine diseases.

Gabler G41121  
[34633] £125.00

TRUSLER, Rev. Dr. John. **The Honours of the Table, or, Rules for Behaviour During Meals; with the Whole Art of Carving...Directions for Going to Market, and the Method of Distinguishing Good Provisions from Bad; to Which is Added a Number of Hints or Concise Lessons for the Improvement of Youth, on all Occasions in Life. By the author of Principles of Politeness, &c**

London, printed for the author at the Literary Press. 1791

Second edition. 26 woodcuts by John Bewick illustrating the art of carving and one tailpiece engraving of a heron fishing.

8vo., Pp. 120. handsome in a contemporary German-style binding of full mottled calf with single gilt line border on each cover and gilt fillets on edges, spine in compartments with raised bands and with a gilt wheel device in each compartment, vellum and gilt spine label, one lower corners lightly worn, spine a trifle faded, light staining to title but generally an extremely good copy.

The majority of Trusler's sometimes eccentric work is a thorough illustrated guide to the Art of Carving all manner of meat and fish but the author also gives a fascinating insight into eighteenth century table manners in his rules for behaviour at meals: "eating a great deal is deemed indelicate in a lady (for her character should be rather divine than sensual"; and "eating quick or slow at meals is characteristic of the vulgar".

He also provides advice on buying food and finally gives a 9 page concise list of general hints for life to men and women. To the latter he advised many things including "Don't even hear a double-entendre"

[34672] £1,350.00

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TSCHIRCH, Dr. Alexander. **Indische Heil-und Nutzpflanzen und deren Cultur.**

Berlin, R. Gaertners. 1892

First edition. 128 plates of individual photographs of tea and coffee, cocoa, rice, papaya, tamarind, cinnamon plantations and plants yielding other spices and commodities such as vanilla, indigo, betel, coconut, gutta percha &c in Ceylon and Java.

8vo., original brown cloth with black borders and gilt lettering on spine and upper cover, a little chipping to front free endpaper otherwise a very good bright copy.

Alexander Tschirch was a German-Swiss pharmacist born in Guben. He received pharmacy training in Dresden and at the Berner Staatsapotheke (Bern state apothecary). From 1878 to 1880 he studied at the University of Berlin, earning his PhD at Freiburg in 1881, followed by a degree in botany from Berlin in 1884. In 1889–90 he took a study tour of India, Ceylon and Java. From 1890 to 1932 he was a professor of pharmacy and pharmacognosy at the University of Bern, serving as rector in 1908–09.

Tschirch is known for his studies in plant anatomy and for his research of resins and anthraquinone glycosides. He made significant contributions towards the fourth and fifth editions of the Pharmacopoeia Helvetica. He was the author of twenty books and numerous journal articles — among his written works is "Die Harze und die Harzbehälter mit Einschluss der Milchsäfte", a highly regarded reference book on resins and other plant extracts.

*The useful plants of India mainly focusing on spices, beverages and edible plants but with some medical and other ones, with detailed surveys of how to grow and harvest them. Obviously there is a focus on tea and coffee but many other commodities are covered in detail.*

[34668] £195.00

UDE, Louis Eustache. **The French Cook, A System of Fashionable and Economical Cookery, adapted to the Use of English Families. Thirteenth Edition, Corrected and Enlarged, with an Appendix of Observations on the meals of the day - new methods of giving fashionable suppers at routs and soirees, as practised by the author when with Lord Sefton - history of cookery - rules of carving - on the choice of meats, &c.**

London, Ebers & Co. 1838

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Thirteenth Edition, Corrected and Enlarged.

8vo., contemporary half black morocco over marbled paper boards. Portrait frontispiece, pp. xlvi + 485 + [2] ads. Binding a bit rubbed, neat ink presentation inscription, otherwise a very good copy.

Ude (c. 1769 - 1846) "was the best-known French chef in London before Alexis Soyer's reign in the kitchens of the Reform Club (1837-50). Ude was the chef at Crockford's, the fashionable gentlemen's gambling and eating club in St James's Street, London," where he was paid £1200 a year. Although Lady Chesterfield described him as "whimsical, good-natured, exorbitantly vain," he could be a bit tyrannical, reportedly leaving the service of Lord Sefton, when Sefton's son, Charles William Molyneux, third Earl of Sefton, added salt to the soup created by Ude. He seems to have been one of the first chefs to devote some attention to sandwiches, with several pages of recipes and instructions about which bread should be used.

[34738] £495.00

PRESENTATION COPY

VAN GEYT, M.L. **From Behind My Bar.**

Beirut, Edition d'Hier at d'Aujourd'hui 1943

One of 500 copies. With a lengthy inscription by Van Geyt in French to front endpaper. Illustrated with 11 woodcuts printed in black on tipped-in gold leaf, together with numerous other woodcuts and drawings in the text by Ra'fat.

Square 8vo., original printed gold leaf wrappers. Minor staining to wrappers, extremities a little bumped and rubbed, internally clean and largely unopened, a very good copy.

*A rather quirky and somewhat uncommon book, unexplainedly published in Beirut. The louche recollections of a Dutchman in his Shanghai bar, illustrated with Ra'fat's woodcuts of various Chinese scenes and characters.*

[29535] £195.00

W. F. (editor) **Warm Beer: Or a Treatise wherein is Declared by Many Reasons, that Beer so Qualified, is Far More Wholesome than that which is Drank Cold; with a Confutation of such Objections as are Made against it. Intersperst with Divers Observations, Touching the Drinking of Cold Water. And Publish'd for the Preservation of Health**

London, J. Wilford, 1724

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Second edition. First published in 1641 in Cambridge under the title *Warme Beere*, this is the scarce second edition of this treatise; two further editions followed in 1725 and 1741. The work proposes the case that cold beer is detrimental to health, but that warm beer is beneficial and indeed therapeutic, stating that, 'according to the rules of physick, drink is used for three purposes. First to allay our thirst; secondly to intermingle with our food; thirdly to be the vehiculum and carrier of nourishment into the universal body' (p. 2). The effects of hot and cold drinks including wine, tea, and beer, are variously considered and discussed with regard to gout, the liver and kidneys, the stomach and digestion, the blood, the nervous system, and numerous ailments, and the author bases his arguments on ancient and contemporary authorities, citing Galen, Aristotle, and Plato, supplemented by more modern ones, including Nicolas Monardes, Arnoldus de Villa Nova, Marsilio Ficino, and Giovanni Pietro Maffei. Although the first three editions are anonymous, the prefaces are signed 'F.W.'; the fourth edition has a dedication to the eminent physician Richard Mead, signed by Martin Grindal (who notes that he has amended the orthography and terminology, where they appear archaic). The preface 'of the publisher to the reader' sets out the case for warm beer (and against cold) by citing the editor's own experiences and opinions: 'But some will say, cold beer is very pleasant to one that is thirsty: I answer it is true: but pleasant things for the most part are very dangerous. Cold beer is pleasant when extream thirst is in the stomach, but what's more dangerous to the health? How many have you known and heard of, who by drinking of a cup of cold beer in extream thirst, have taken a surfeit and killed themselves? What's more pleasant than for one that hath gone up a hill in summer-time and is exceeding hot, to sit down and open his breast that the cool air may blow therein? and yet how dangerous is it? For a man in a very short time, forgetting himself, taketh a sudden cold, and surfeits thereon, which costeth his precious life for his pleasant air' (pp. [vi]-[vii]). Interestingly the text varies slightly through these editions: the case is cited of the wife of Mr Clark of Jarck's Hill in Kent, whose malady responds well to warm beer, but badly to cold; in the first edition this incident is dated to 1590 (p. 105), in this edition the date has been amended to 1693 (p. 36), and in the 1741 edition no date is given (p. 37).

8vo. 20th-century calf-backed cloth boards, gilt leather lettering-piece on spine; pp. [8 (title, verso blank, preface and poem 'In Commendation of Warm Beers')], 48; type-ornament headbands and decorations, roman and greek types; occasional light browning, spotting and marking, small paper-flaw on B2, but generally a very good crisp copy; provenance: early manuscript amendment on p. 2. *This edition is rare: ESTC locates only two copies in the United Kingdom (both at the British Library; Maclean erroneously states that the BL 'copy of the 1724 edition has been lost or mislaid') and four in North America (Brigham Young University, NLM, University of Pennsylvania Van Pelt-Dietrich, and University of Tulsa; the Lilly Library catalogue only cites an electronic resource). In addition, Maclean cites a copy in the Library of Congress, which cannot be traced in their online catalogue. Similarly, no copy can be traced in Anglo-American auction records since 1975 (and only two copies of the more common 1641 edition are recorded in that period). ESTC T52237; Maclean p. 64; NLM/Blake p. 481. [35075] £2,500.00*

[WHISKY] SCOTTISH CHAPBOOK **Three Famous New Songs called Effects of Whisky. The Valley Below. Larry O’Gaff**

Paisley, Printed by and for G. Caldwell c.1825-1828

8 page chapbook with woodcut on upper wrapper.

Printed on cheap thin paper.

*From the National Library of Scotland website:*

*“Over 3,000 chapbooks were published in Scotland in the 18th and 19th centuries. Subjects include courtship, humour, occupations, fairs, apparitions, war, politics, crime, executions, Jacobites, transvestites, and freemasonry. Chapbooks are small booklets of 8, 12, 16 and 24 pages, often illustrated with crude woodcuts. Produced cheaply and sold by peddlars on the streets, they formed the staple reading material of the common people, along with broadsides.”*

[34639] £50.00

WHITE LION TENTERTON **Bill dated 1835 for dinner, wine and stabling at the White Lion in Tenterden.**

Single sheet 110 x 216 mm with printed masthead “Wightwick White Lion Commercial Inn.”

The bill written in ink and dated 1835, is for dinner (6 shillings), wine (5 shillings), ale spirits and soda water (2 shillings and a penny), tobacco (4 pence), horses (5 shillings) and waiter (2 shillings).

John Wightwick was listed as the Licencee in the 1832 Pigot directory.



The pub still runs today.  
[34638] £75.00

ONE OF ONLY 50 SPECIAL COPIES  
WHITTINGTON PRESS. BIDWELL, John. **Mattioli's Herbal.**  
Gloucestershire/ New York, Whittington Press / The Pierpont  
Morgan Library 2003

One of only 50 special copies, this no. XXXV, with a print from the original wood block of asarum (hazelwort), hand coloured by Louisa Hare, inserted in rear pocket. Set in Monotype Centaur and printed on Zerkall mould-made paper at the Whittington Press.

4to., bound in original half green morocco over hand coloured decorated boards. Housed in original slipcase. A hint of fading to spine panel and to edges of slipcase, otherwise a fine copy.

*With the original prospectus inserted loose.*

*An unusual collaboration between the Pierpont Morgan library and the Whittington Press, printed on the occasion of the exhibition 'Picturing Natural History: Flora and Fauna in Drawings, Manuscripts and Printed Books' which included an original woodblock cut for Pierto Andrea Mattioli's 1562 'Herbal', the first of many editions containing large and elaborate woodcuts now considered masterpieces of botanical illustrations.*

[33270] £495.00

WIENER, H. **"Gute Küche" enthaltend 1000 Recepte der bürgerlichen und feinen Küche.**

Kaiserslautern, Buchdruckerei Heinr. Köhl. 1896. 1896

First edition. The 1000 'middle-class' and 'fine dining' recipes are written in German but several of them have French as well as German titles.

Contemporary ownership inscription in pencil and one page of manuscript recipes at the end including one for Wiener Schnitzel.

8vo., original printed cloth lettered in black and gilt. [4], xxii, 238.

Cloth a little rubbed and soiled, some browning to first few leaves and occasionally elsewhere, stain to p.76, ink splash on p.30-31, otherwise a very good copy.

Weiss, Gastronomica, 4182.

[34726] £195.00

WILLIAMSON, D. **The Practice of Cookery and Pastry adapted to the business of every-day life.**

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Edinburgh, Thomas & Archibald Constable. 1871

Tenth edition, greatly enlarged and improved. With fold-out page for a Wedding Breakfast for 60 to 80

8vo., original green cloth with decorated title in gilt on upper cover with a rolled border in blind on both covers. Pp. xvi, 359.

D. Williamson was a catering business and cookery school at No.16 Dundas Street in Edinburgh. His book was extremely popular and ran in many editions, being prized for his comprehensiveness and clear directions. It seems to be variously attributed from the 1850s onwards in different editions to D, Mrs I and G. Williamson

The book has a Scottish bent with wonderful recipes for tablet, Scotch marmalade, Finnan haddock, Hotch-Potch, game birds, 'Craigie toast', oatmeal puddings &c.

Driver p.656. Not in Cagle or Bitting

[34765] £95.00

YAPP, Robin & Judith. **Vineyards & Vignerons. Illustrated throughout by Charles Mozley.**

Shaftesbury, Dorset, The Blackmore Press. 1979

First edition.

A superb journey through the vineyards and vignerons of the Loire and the Rhone valleys. Yapp Brothers began in 1969 as a wine merchant specializing solely in the wines of the Loire and Rhone. It is still prospering today.

Inscribed by the authors to Derek Cooper, the founder and presenter of the Food Programme on Radio 4 "For Derek Cooper, who is as interested in the quality control of fine wine as ourselves, with love (and diffidence)"

Pp.125. Sm. folio, original green cloth in the original dust jacket.

Spine slightly faded, otherwise a very good copy

[34617] £95.00

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