



**Catalogue 2**  
Firsts London ~  
May 2023

**Books *for* Cooks**



Detail from [13]

## Catalogue 2

### Firsts London ~ 2023

A miscellany of cookery, wine, menus, and drinks ranging from the 18<sup>th</sup> century to the 21<sup>st</sup> century, curious, intriguing or thought worth the long journey from the Antipodes.

### Books for Cooks

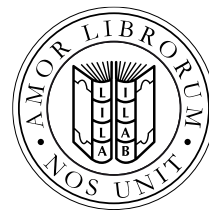
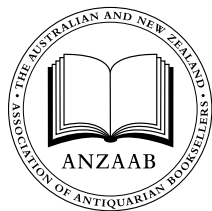
*new & old books about wine & food bought & sold*

115-121 Victoria St, Queen Victoria Market  
Melbourne, Victoria 3000 Australia

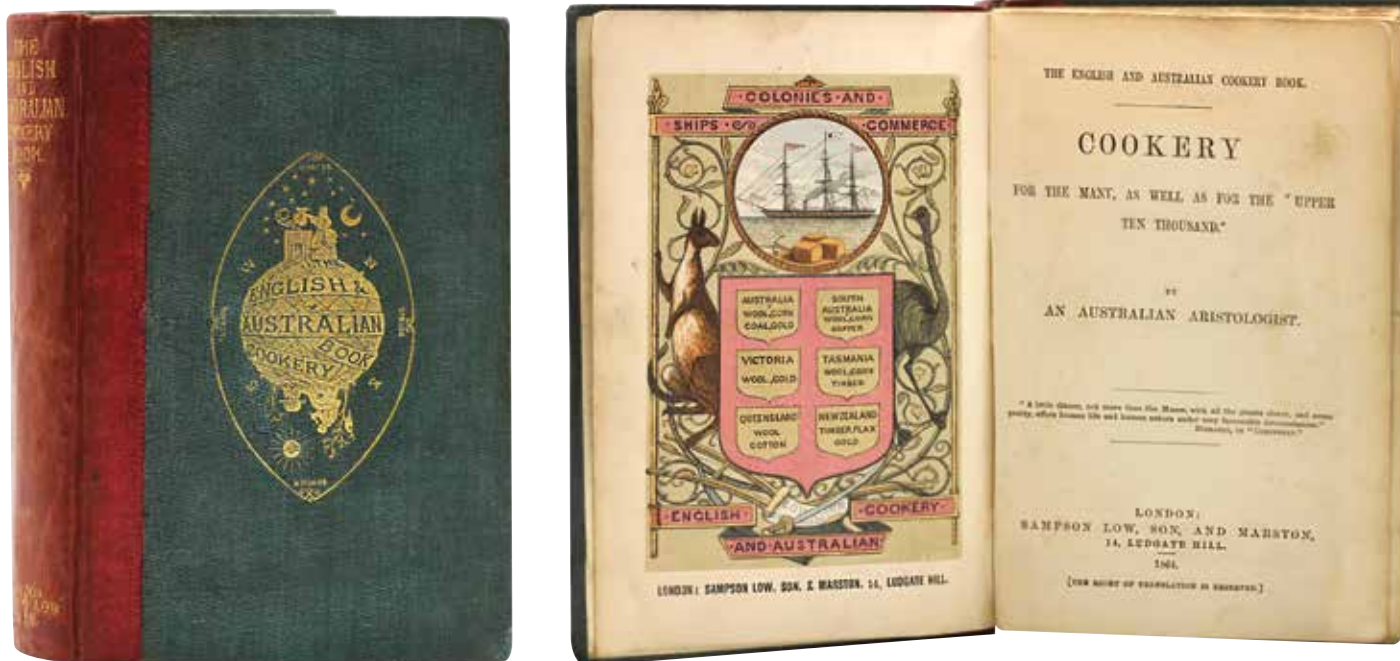
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## [1] AN AUSTRALIAN ARISTOLOGIST [ABBOTT, EDWARD (1801 - 1869)]

*The English and Australian Cookery Book: cookery for the many, as well as the "upper ten thousand", by an Australian Aristologist.*

London : Sampson Low, Son, and Marston, 14 Ludgate Hill, 1864. First and Only Edition. Printed by Petter and Galpin, Belle Sauvage Printing Works, Ludgate Hill, E.C.

Crown octavo (190x125mm) colour frontispiece, xxxii,292,xii (advertisements, 3 illustrated)pp and three colour plates by E Evans. Quarter-bound red and green morocco-grained cloth, gilt-blocked design to the upper board depicting a globe and the four seasons, the spine lettered in gilt and decorated with a fleuron. Binder's ticket to rear pastedown "*Bound by Leighton Son & Hodge [London]*".

Presentation bookplate to front paste-down "*Presented by the Author to the Military Library at Parkhurst May 1865*"; Garrison Library plate to front paste-down; *Council of Military* stamp dated May 18, 1865 to p.1; bookplate of Joan Dawson to front free-end-paper, and in ink above "*Joan Dawson 1948*".

Recipe for "*American Waffles*" in ink to the rear of the frontispiece; ink and pencilled recipes to the rear paste-down and rear free-end-paper

for "*Walnut Fudge*" and "*Marigold or Parsnip Wine*" dated 1922; a few pencilled marginal notes and under-linings not affecting the text; a few creased corners; pages occasionally lightly soiled; hinges neatly, sympathetically and professionally repaired some time ago; repaired closed tear to p.9 not affecting the text; small closed tear to the fore-edge of plate 1, not affecting the illustration.

Australia's first extant cookery book. Published only once. A fascinating amalgam of content both original (and local) and gleaned from a wide range of English and French sources. Chapters on Australian fish and game (including Kangaroo, Emu, 'porcupine', Wombat, Black Swan, Mutton Birds, Wattle Birds and other Australian native birds) sit alongside recipes for Ortolan, Turtle and other European delicacies. Salmon was introduced to Tasmanian fisheries around this time and features well; as do many Australian native fish. The chapters on wine are illustrative of the local wine production and trade and note favourably the wines of Camden Park. The chapter on drinks is particularly interesting, including many American cocktails derived from immigrant American

bartenders plying their trade (making this a very early cocktail book) as well as local traditions such as '*Blow My Skull*'.

In late 1864, Abbott (the son of a career Army field officer) sent a copy of his book to Queen Victoria, asking her to sanction the distribution of 100 copies to military libraries; which she did in early 1865. The Parkhurst Garrison Military Library was on the Isle of Wight and this is one of the 100 copies thus presented.

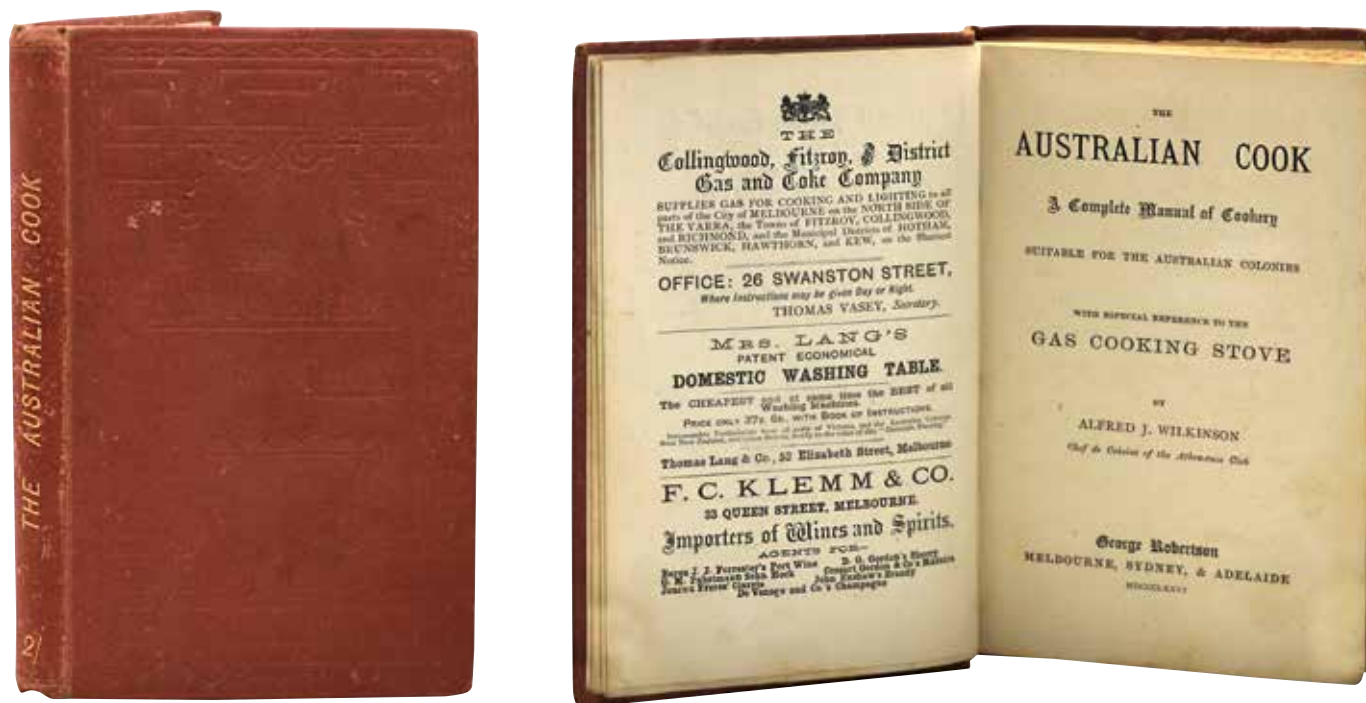
Rare. An excellent copy with interesting provenance.

§ OCLC records 10 holdings in Australia and New Zealand, 1 in the USA and 6 in the UK.

§ Ferguson 5598; Hoyle 5; Austin p.12; Bitting p.546; not in Cagle.

#10045

**\$16,000 | £8,500**



## [2] WILKINSON, ALFRED J

*The Australian Cook: a complete manual of cookery suitable for the Australian colonies with especial reference to the gas cooking stove.*

Melbourne, Sydney & Adelaide : George Robertson, 1876.  
First edition. Printed by Walker, May & Co., Printers, 9 Mackillop Street, Melbourne.

Duodecimo (170x110mm) russet brown blind-stamped cloth boards, gilt title to spine, [6 advertisements],xvi,124,[2 advertisements with engraving]pp.

Occasional small signs of kitchen use, light soiling and faint occasional foxing; rear hinge soft; boards lightly flecked and edges lightly rubbed. Top edge a trifle dusty. Binder's ticket to rear paste-down "*Bound by Geo. Robertson Melbourne*". Two recipe clippings pasted to front advertisements, owner name in ink to p.iii "*Rosie Baird, April 1876*" and in pencil to p.v; recent owner name and date to rear paste-down.

The Athenaeum Club opened in Melbourne in 1868. It quickly gained a reputation for the quality of it's kitchens and table.

Wilkinson was the first chef de cuisine. Not afraid of innovation, in 1871 he gave tours of the kitchens to women (it was then a Men's club). At about the same time he began to promote the use of gas stoves. His book is prefaced with two essays, "*The Gas Cooking Stove*" and "*Directions for using the Gas Cooking Stove*". Gas stoves had been introduced into Australia by A R Walker in 1873 and are advertised at the rear of the book. They were also promoted at the Inter-Colonial Exhibition of September 1875, where Wilkinson prepared a meal for 20 people using a £4 Walker stove. The meal was part of a competition with another chef using a different brand of stove. The results were published in the paper of the day - Wilkinson won the contest unanimously having served a large number of fancy courses. He retired from the Athenaeum Club in 1891 and was succeeded in the kitchens by his son, although he continued to help his son for some years.

The first cookery book printed in Australia and only the second

Australian cookery book published. Australian fish are mentioned, but not Australian game. The recipes are broadly 'clubbish' and Anglo-French suited to a middle to upper-class suburban household and representative of the time when Melbourne was known as "Marvellous Melbourne" and was for a time the wealthiest city in the world. The Argus, in its somewhat unusual review, called it a "*handy little manual*" much needed by the typical cook employed by a frugal Australian mistress, an Irish servant "*over paid, incompetent and wasteful*". All the recipes are for use on a gas stove.

Rare.

§ OCLC records only 3 holdings all in Australia.  
§ Hoyle 1373; Austin p.132; Ferguson 18575.

#10046

\$6,000 | £3,200

[3] MUSKETT, PHILIP E [EDWARD (1857-1909)]

*The Art of Living in Australia: (together with three hundred Australian cookery recipes and accessory kitchen information by Mrs H Wicken, lecturer on cookery to the Technical College, Sydney).*

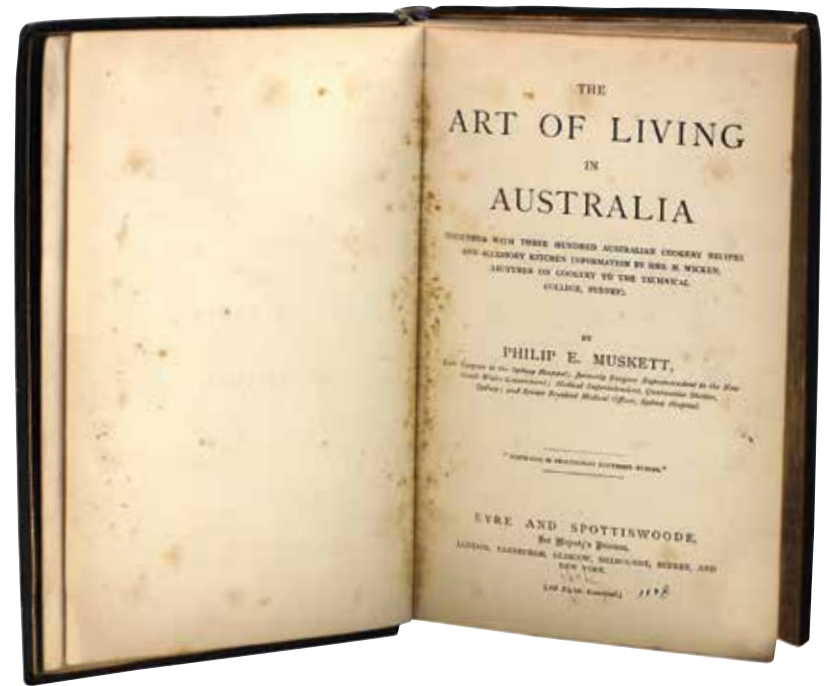
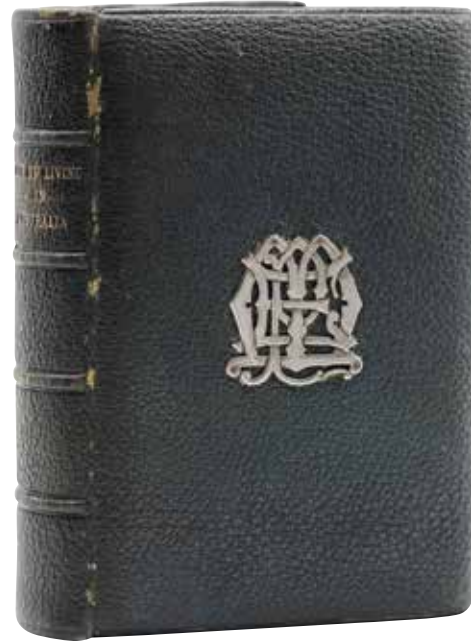
London, Edinburgh, Glasgow, Melbourne, Sydney and New York : Eyre and Spottiswoode, Her Majesty's printers [1894]. First Edition. Printed by Eyre and Spottiswoode.

Octavo (185x130mm) full forest green morocco-grain padded leather over boards, white metal monogram "PEM" to upper board, spine in five compartments, raised bands, gilt lettered; all-edges gilt; double gilt-ruled turn-in, marbled end-papers, coloured headbands, [half-title],xxix,[1 blank],431,[1 advertisement],[2 blank]pp.

Upper joint lightly rubbed, top front hinge small blemish, verso of end-papers and the gutter of a few preliminaries lightly foxed, not affecting the text; pencil and ink date notations to title-page bottom edge; faint sporadic foxing to the margins of a few pages, else fine. Lacks marker ribbon.

Muskett was a nineteenth century Australian medical doctor, health reformer and author. In 1882, after schooling and training in Melbourne and London, Muskett moved to Sydney and took up a number of senior positions in the New South Wales health system.

*The Art of Living in Australia* is an interesting, prescient, and significant book in two parts. Part I is a lengthy analysis of the Australian climate, diet and methods of food production as well as an investigation into the teaching of cookery in schools and a significant, informative chapter on wine production (exploring the importance of wine in Australia both economically and as part of an Australian diet and wine styles that would suit an Australian climate). In this regard, Muskett was significantly influenced by David Hume, Rousseau, and Montesquieu. Muskett concluded, after comparing the Australian climate with other parts of the world, that the extant diet with an emphasis on meat and tea, should be replaced with an 'Australian' diet more climate appropriate, like those of the Mediterranean and Southern Europe, with an emphasis on fish, oysters, vegetables, and wine. Muskett also made many recommendations for the improvement of the wine industry, agriculture and market gardening, deep sea fishing and the teaching



of cookery. Although not vegetarian, he did advocate that Australians should eat less meat. Many of his recommendations remain relevant today and his views on a Mediterranean diet, a preference for coffee and the importance of wine have proven to be resoundingly correct. Part II, "Australian Cookery Recipes and Accessory Kitchen Information" written by Harriet Wicken (pp, 251-430) contains 300 recipes, most costed, and many for vegetables providing some examples of dishes that would have met Muskett's approval, but focusing on reiterating mostly standard British dishes and approaches to vegetables interspersed with sound culinary education and advice

Drawing on his medical experience of administering to women, infants and children in Sydney for at least a decade, Muskett continued to publish, lecture and advocate for dietary reform and improvement and education including cookery. In all he published 9 books and numerous monographs and articles on diet and food providing useful and accessible information on childcare, diet and health for Australian conditions.

Remembered by the bookseller James Tyrrell as a keen bibliophile, he was president and chairman of the Sydney School of Arts debating society and a founder of the New South Wales Literary and Debating Society's Union.

This copy is richly bound and finished. Given his bookish enthusiasms, the lack of the advertisements, before and after the text, the sumptuous binding and the silver monogram with his initials, it is a reasonable assumption that this volume was his personal copy or a presentation copy to him from either his publisher or a colleague.

An excellent copy with intriguing possible provenance.

§ Of the first and only edition, there are few holdings outside Australasia and the UK; This binding not recorded.

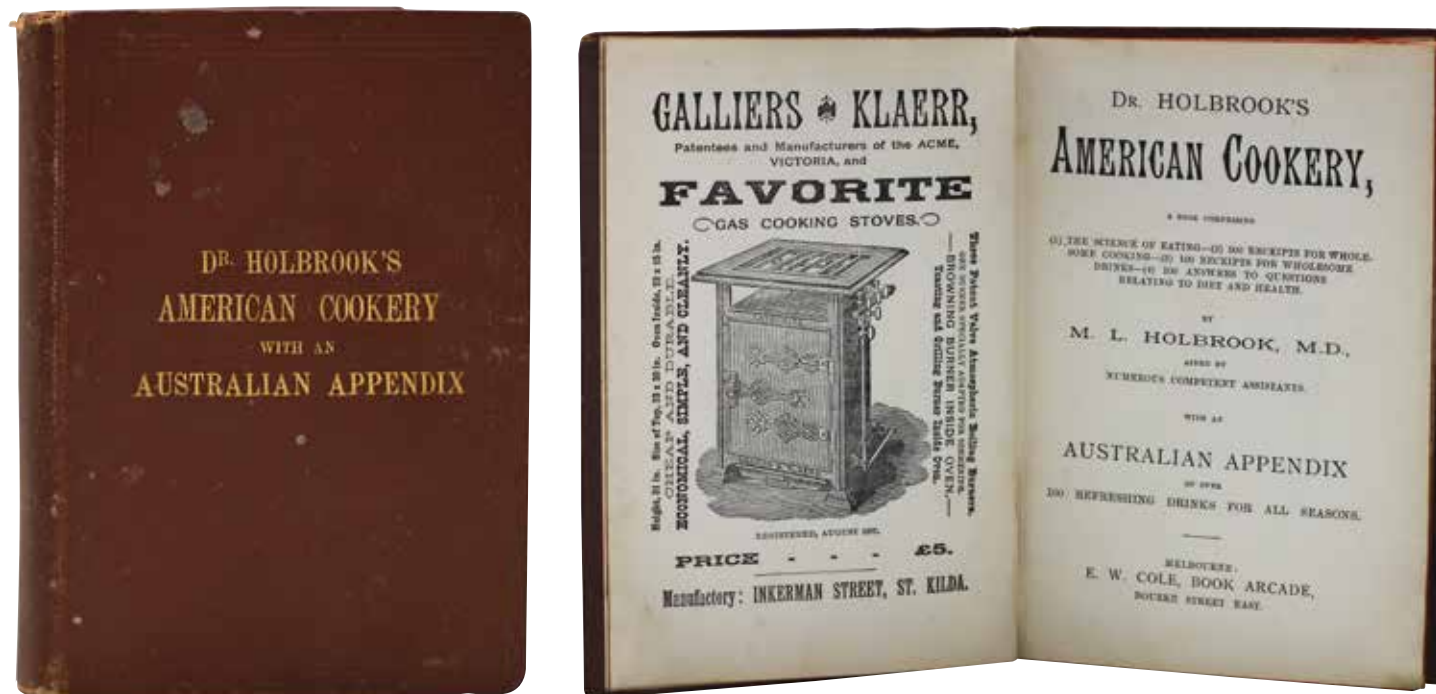
§ Hoyle 919; Austin p.10; Ferguson 13038; Driver 747.1; all for the publisher's standard blue cloth bound edition.

#10044

\$3,000 | £1,600







**[4] HOLBROOK, M L [MARTIN LUTHER (1831-1902)]**

*Dr Holbrook's American Cookery, a book comprising (1) the science of eating – (2) 500 receipts for wholesome cooking – (3) 100 receipts for wholesome drinks – (4) 100 answers to questions relating to diet and health with an Australian Appendix of over 100 refreshing drinks for all seasons.*

Melbourne : E W Cole, Book Arcade, [1888]. First Edition thus. Printed by Pater & Knapton, Printers, E., Melbourne.

Octavo (180x120mm) russet Morocco-grained, blind stamped boards, tilt stamped title to upper board, all edges red; stapled and sewn, [1-13],14-174,[2]pp. Numerous Australian advertisements with engraved illustrations throughout the text.

Board edges rubbed, corners lightly bruised, a few blemishes; endpapers offset-toned; hinges softening and partially exposed but holding; lacks pp113-114 (a blank page entitled "Page for Notes and Memoranda"); spine cracked at pps.80-81 and 128-9; staples starting, small, closed tear to p.164 not affecting the text.

The preface by W T Pyke (E W Cole's first assistant) notes that it was reprinted from the 7<sup>th</sup> American edition [of Holbrook's "Eating for Strength", the Author [ca.1888]]. The author of the Australian Appendix is not given. The Appendix subtitled "Easily Prepared Drinks for All Seasons" (pps.147-161) contains drinks from fresh ingredients and powders, Soyer's new and cheap drinks, sick room drinks, winter drinks and Dr Chases's temperance beverages. There are numerous recipes for ginger beer.

Holbrook was a physician and vegetarianism activist based in New York, associated with the natural hygiene and physical culture movements of the 1870s-1890s. A successful author, Holbrook self-published most of his books.

An early Australian published cookery book, mostly American (and mostly vegetarian) with additional Australian content published (and possibly compiled) by one of the most unusual, eccentric, and successful booksellers of all time, E W Cole.

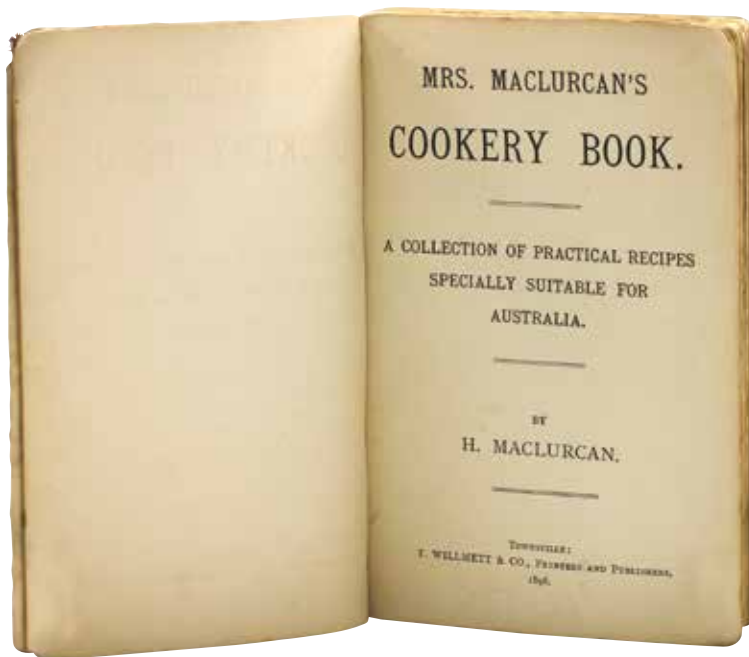
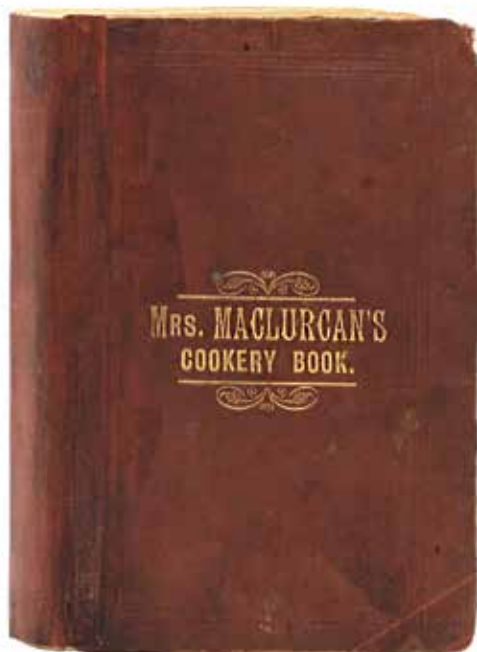
Scarce in this format with the added appendix.

§ OCLC records 7 holdings, 6 in Australia and UC San Diego.

§ Hoyle 639; cf Bitting p.232 for the American edition "Eating for Strength"; not in Cagle & Stafford;

#10114

\$750 | £410



**[5] MACLURCAN, HANNAH [NEE PHILLIPS, FORMERLY WIGHAM (1860-1936)]**

*Mrs Maclurcan's Cookery Book: a collection of practical recipes specially suitable for Australia.*

Townsville [North Queensland] : [The Author], 1898. First edition. Printed by T Willmett & Co., printers and bookbinders, Townsville.

Octavo (160x105mm) tan stiff cloth wrappers, blind-ruled, gilt stamped decorated title to upper wrap, pages unnumbered, collated as [16],B-1<sup>8</sup>,[8]; [10 advertisements],[2 blank],[2 titlepage, preface and contents],[306 (756 recipes)],[11 index],[2 blank],[13 advertisements]pp.

Wrap edges slightly worn, soiled and creased, a few chips, some fraying, small hole to upper wrap; edges lightly soiled; professionally and sympathetically re sewn and rebacked, small paper repair to 'contents'; occasional faint soiling/foxing not affecting the text. Small signs of kitchen use. Overall a very clean tight copy.

Born to English/Scottish Jewish hotelier parents in Brisbane in 1860, Hannah Maclurcan was a significant Australian hotelier, publican, and cookery book writer. She grew up in hotels, working every section starting in the kitchens. By 1875 (aged 15) she was managing one of the family's hotels. Married and then widowed

at an early age, in 1887 she married Donald Maclurcan, a hotelier. Together they ran significant hotels in Townsville.

In 1898 she self-published her *Cookery Book* in Townsville, purchasing the type for the printers to allow it to be printed. The first edition of 800 copies sold out within weeks of publication. It subsequently ran to 20 editions by 1930 although later editions removed much of the indigenous, local and tropical recipes noted below.

In 1901 she and her husband took on the lease of the Wentworth Hotel Sydney, and after she was widowed again in 1903, she managed the hotel herself, buying the freehold in 1912 and turning the Wentworth into a grand hotel renowned for its fine cuisine and cold buffets; the centre of Sydney society and the favourite of celebrity guests (including The Prince of Wales in 1920). Hannah Maclurcan continued as the Hotel Manager until 1932. She died in 1936.

One of Australia's earliest 'local' cookery books, 'Mrs Maclurcan's Cookery Book' is notable for including recipes using indigenous, local

and tropical ingredients (e.g. pineapple, grandilla, paw-paw (both sweet and savoury recipes), plaintains, brinjaw (eggplant), prickly pear, guava, rosellas, kangaroo, wallaby, pigmy goose, barramundi) and arguably shows the influence of Chinese immigration and labour in Far North Queensland at the time (e.g. Beche-de-Mer Soup, Devilled Whitebait, Stewed Chicken with Rice, Fried Rice with chili, and the use of fresh (not powdered) ginger in Kangaroo tail soup & other dishes). A number of Jewish recipes are also included and separately identified.

Rare. An excellent copy.

§ OCLC records 1 holding, Qatar; Trove records 4 holdings in Australia; no holdings recorded in the UK or the USA.

§ Hoyle 785; Austin p.78 ; Ferguson 12090 ; Not in Cagle, nor Bitting. cf Driver 657 et al for later editions.

#10095

**\$4,500 | £2,400**

## [6] TEN VICTORIAN AGRICULTURAL PAMPHLETS

### *Crown Lands Department, Victoria*

A bound collection of ten pamphlets issued by or for the Crown Lands Department for intending agricultural settlers in Victoria. Each contains a number of black and white photos of agricultural production in Victoria.

- 1 *A Short Guide for Intending Emigrants to Victoria; the garden state of Australia*, issued by direction of the Hon J E Mackey, Minister for Lands. Printed by Sands & McDougall, Melbourne, January 1907. Lacks a folding map of Victoria.
- 2 *Types of Houses for Settlers erected by the Government of Victoria*, by Hugh McKenzie, Minister of Lands. Printed by Albert J Mullett, Acting Government Printer, Melbourne July 1912.
- 3 *Stock Raising in Victoria*, by S S Cameron, Chief Veterinary Officer, Department of Agriculture. Printed by J Kemp, Government Printer, Melbourne, August 1910.
- 4 *Pig Raising for Home Consumption and Export*, by W Smith, Pig Expert to the Department of Agriculture. Printed by J Kemp, Government Printer, Melbourne, [ca.1910].
- 5 *Poultry Raising in Victoria*, by H V Hawkins, Government Poultry Expert. Printed by J Kemp, Government Printer, Melbourne, [ca.1908].
- 6 *Fruit Growing in Victoria*, by P J Carmody, Chief Inspector of Orchards, Department of Agriculture. Printed by J Kemp, Government Printer, Melbourne, [ca.1911].
- 7 *Wheat and Cereal Growing in Victoria*, by F E Lee, Late Superintendent of Agriculture. Printed by J Kemp, Government Printer, Melbourne [ca.1910].

8 *Dairying in Victoria (Australia)*, by R Crowe, Superintendent of Exports, Victoria. Printed by J Kemp, Government Printer, Melbourne [ca.1910].

9 *Tobacco Culture in Victoria*, by Temple A J Smith, Tobacco Expert for the Department of Agriculture, Victoria. Printed by J Kemp, Government Printer, Melbourne [ca.1909].

10 *Viticulture in Victoria: a handbook for intending settlers*, from information supplied by F de Castella, Government Viticulturist of the State of Victoria. Printed by J Kemp, Government Printer, Melbourne [ca.1910].

Octavo (215x140mm) half bound dark green leather, forest green patterned cloth boards, spine ruled in gilt, no title; all edges sprinkled red; [160]pp (each pamphlet 16pps, original wrappers bound in).

Spine, edges and corners rubbed and worn, spine faded; occasional light foxing and soiling, edges a trifle dusty. A sturdy binding, presumably for public service reference or possibly bound by an emigrant under the scheme.

The Victorian Closer Settlement Scheme was introduced in 1904 to revive an agrarian ethic after the hardships of the 1890s depression in Victoria and to make homes available to those of small means. The growth of Melbourne's population at the expense of rural Victoria over several decades led to government efforts to improve the experience of urban and rural workers. From 1898, country estates had been purchased and broken up for small farming, while in Melbourne, vacant estates were purchased and subdivided for working men's homes. Similar areas were provided under the *Small Improved Holdings Act 1906*, which was to provide 'rich land for poor people' to farm intensively in outer suburbs.

"*Victoria: The Garden State of Australia*" was a marketing campaign established by the Lands Department in 1907/1908 to promote the Closer Settlement Scheme within Australia, Britain and the United States. These pamphlets were published as part of this campaign to attract settlers and small holders. They were distributed to local governments and other agencies tasked with promoting the scheme including the Agent General of Victoria in Great Britain and Europe and in America, the Land Settlement Agent for The Government of Victoria. As a result of the campaign the Government established small holding farms in a number of locations in country Victoria as well as suburban Melbourne. The scheme had mixed results and was the subject of a royal commission in 1915. A similar scheme was established for returned servicemen after World War I, with somewhat better results.

An interesting and unique snapshot of agricultural food production in Victoria before World War I and efforts to sustain food production and food safety as well as employment.

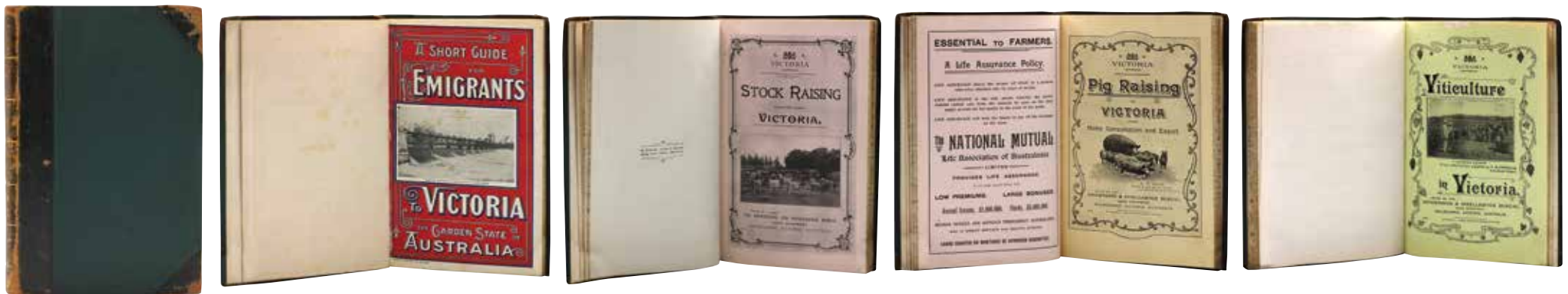
Individually, the various pamphlets are scarce, particularly the brochure on viticulture, coming as it did hard on the heels of the effects of phylloxera.

Rare, especially bound as a collection.

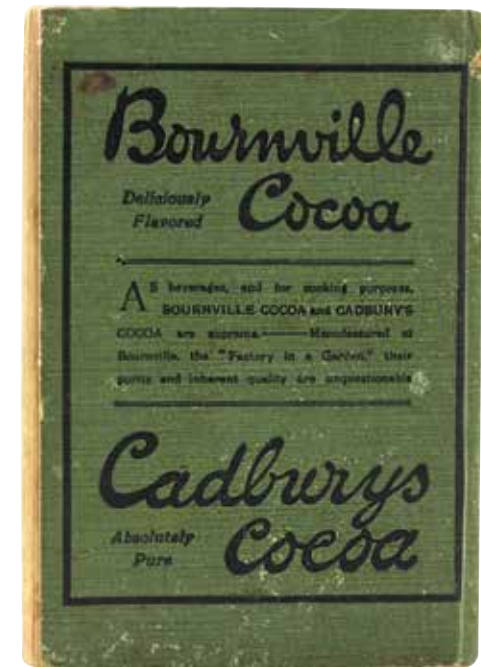
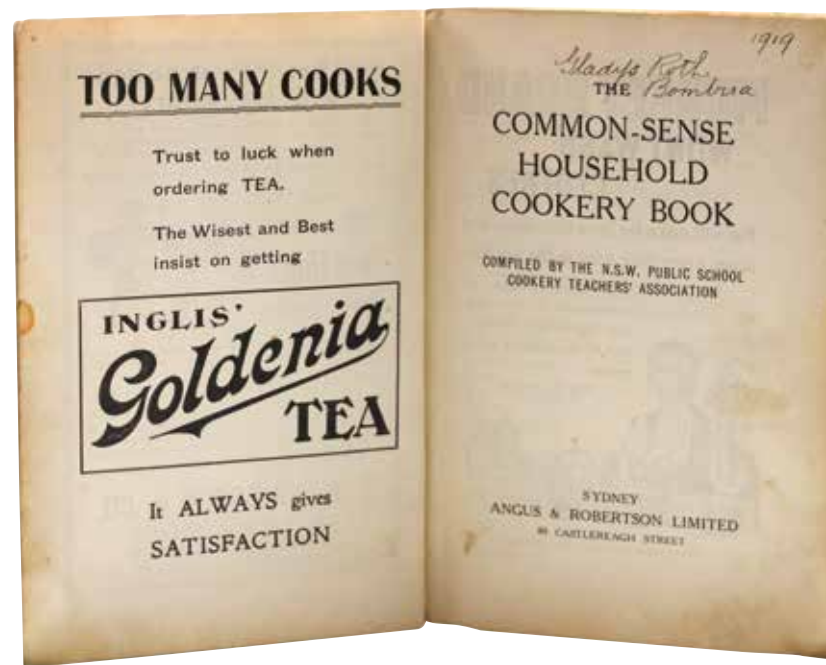
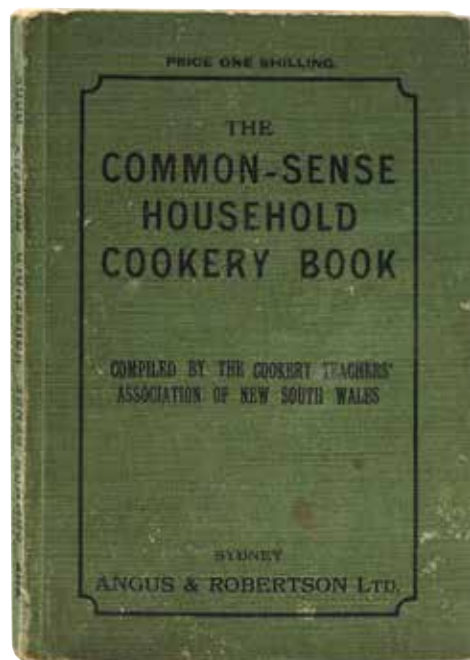
§ OCLC records no holdings in this format. There are two holdings of a book of essays with overlapping content in Australia.

#10097

\$1,400 | £750







## [7] THE N.S.W. PUBLIC SCHOOL COOKERY TEACHERS' ASSOCIATION (COMPILED)

### *The Common-Sense Household Cookery Book*

Sydney : Angus & Robertson Limited, [ca.1914]. Third impression incorporating 5 corrections to errata into the text. Printed by W C Penfold & Co Ltd, Sydney.

Octavo (180x120mm) sewn green, black lettered, cloth boards [2 advertisements with illustration],[28, title-page, contents, index, kitchen requisites, dictionary of terms used in cookery, table of measures, cuts of meat, with advertisements with illustration],13-192, [2 advertisements with illustration] pp. Handwritten recipe for "Prize Christmas Cake" laid in.

Owner's name to the title-page "Gladys Roth Bombira 1919"; boards flecked and edges rubbed; 3mm hole to rear joint; occasional signs of kitchen use to the baking recipes as usual; top and fore-edge lightly soiled; a few folded corners. A very good solid working copy.

A publication date of between late 1914 and early 1915 can be inferred from the advertisements for Taylor Bros noting their gold medals from the 1914 Sydney Royal Easter Show and the next impression.

*The Common-Sense Household Cookery Book* was commissioned by the NSW Department of Public Instruction for use in schools and published in April 1914. It met with strong sales and favourable reviews: "*Commonsense and a good cookery book are the only two essentials for the making of a good cook, we are told. As good cookery books are by no means uncommon, it must be the commonsense that is rare, for good cooks are not to be had for the making. Now, we have, in one small green volume, the two essentials brought together inseparably*" [Sydney Morning Herald April 1914]

*The Common-Sense Household Cookery Book* was used for secondary school home economics education in New South Wales for most of

the twentieth century. Over the decades later editions were adapted to reflect culinary trends and new recipes. Notable for its practical and simple recipes and its complete avoidance of indigenous ingredients such as Kangaroo etc reflecting a significant change in Australian culture and cuisine around the decades of Federation and World War I.

Scarce in this edition and condition. An excellent early copy.

§ OCLC records 7 holdings, all in Australia.

§ Hoyle 962

#9802

\$295 | £165



[8] [MENON, FRANÇOIS]

*La Science du Maître D'Hôtel, Cuisinier, avec des observations sur la connoissance & les propriétés des allimens. Nouvelle Edition, revue & corrigée.*

Paris : Chez Leclerc, Librairie au Palais, à la Prudence, 1768.  
Second Edition.

Duodecimo (170x100mm) contemporary marbled sheepskin, raised bands, six gilt decorated compartments, burgundy spine label in gilt, boards simple blind ruled; marbled end-papers, all edges red marbled, two ribbon markers, [6],xxiv,561,[3]pp; ([6],a<sup>12</sup>,A-Aa<sup>12</sup>). Several engraved head and tail pieces. In French.

Owner stamp to front and rear free end-paper, a crossed knife and fork over "B Rebut"; owner name in ink to verso, blank before the title-page "Hilaire Roux"; clipping from an old catalogue citing the 1749 edition pasted to the foot of the title-page; spine head small loss, joints and boards edges rubbed, head of rear joint starting; corners bruised and worn; occasional light foxing throughout, some

age-toning; two small handwritten notes in ink to p.[6] and p.xxiv; a few penciled notations in the margins.

The preliminary 'Dissertation' (pp.i-xxiv) is on 'nouvelle cuisine' and is attributed to the historian Étienne de Foncemagne.

"Menon was the most influential and prolific French cookbook author of the eighteenth century.... In the course of his landmark writings, he covered almost every field of the professional cook, including the maître d'hôtel, laying out a new view of kitchen positions in the process."<sup>1</sup>

Responsible for the development of the 'nouvelle cuisine' of the eighteenth century, Menon emphasised delicacy, lightness, and natural, healthy and elegantly simple dishes.

*La Science du Maître D'Hôtel, Cuisinier*, written for a larger household and not the bourgeoisie, is 'haute cuisine' adapted by his ideas of "nouvelle cuisine" dealing with soups, meats, poultry, game, vegetables, pastries, desserts, eggs, fish, sauces, etc., with a detailed table of dishes and menus for the four seasons.

Scarce. A lovely solid copy.

§ OCLC records only two holdings, British Library and University of Cambridge; this edition not in the BNF.

§ cf. Cagle 343, first edition; not in Bitting, nor Simon BG;

<sup>1</sup> Willan, Anne. *The Cookbook Library*, University of California Press, 2012, p.218 et al.

#10102

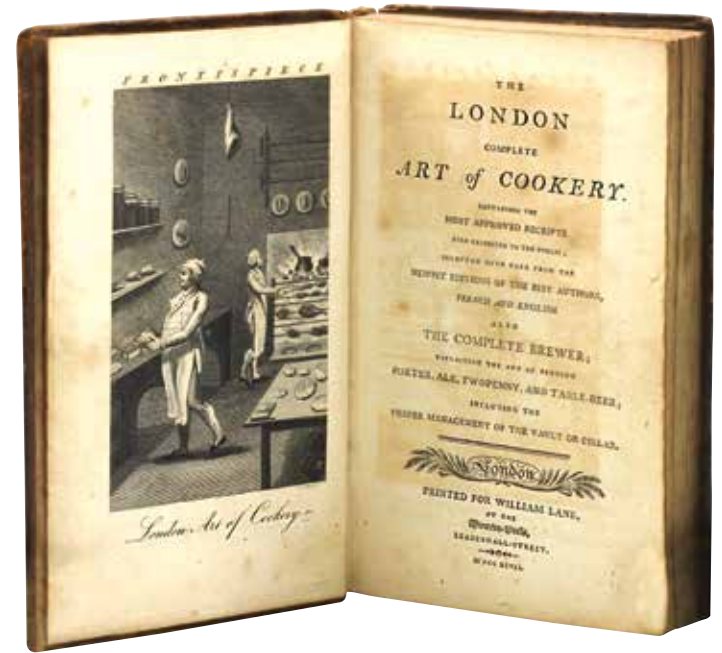
\$1,500 | £825





[10] [UNKNOWN]

*The London Complete Art of Cookery. Containing the most approved receipts ever exhibited to the public; selected with care from the newest editions of the best authors, French and English. Also The Complete Brewer; explaining the art of brewing porter, ale, twopenny, and table-beer; including the proper management of the vault or cellar.*



London : printed for William Lane at the Minerva Press, Leadenhall St, 1797.

Duodecimo (170x105mm) contemporary tan full calf over boards, black, gilt lettered spine label, spine simple gilt ruled into 7 compartments, laid paper with '1794', '1795' and 'fleur-de-lys watermarks', [10 incl half-title, frontispiece, title-page and index],[1]-232pp; (12mo [A+1]<sup>4</sup>,B-K<sup>6</sup>,L<sup>4</sup>).

Frontispiece engraved by "T R Martyn SC" (unrecorded). Simple head and tail piece decorations to each chapter.

Lacks front free end-paper; front hinge started and weakening; boards rubbed, joints cracking; light offset toning to title-page; light foxing throughout not affecting text, small chip to p.121 not affecting text.

Described by Maclean as a 'spurious and pirated edition of John Farley's *The London Art of Cookery 8th ed 1796*', this text does not claim to be an original work on the title page, and does not disclose an author.

Long considered one of the more significant English cookery books of the late Eighteenth century<sup>1</sup>, John Farley's *The London Art of*

*Cookery* has in more recent years been determined to be the work of a ghost writer/hack Richard Johnson, who was paid £21 for the work.<sup>2</sup> A close textual analysis confirms that it is mostly plagiarised from both Hannah Glasse and Elizabeth Raffald, but also a few other authors.<sup>3</sup>

Much smaller than Farley's 8th Ed, this text, omits many subjects, particularly puddings, baking, vegetables and confectionery. A sample direct comparison shows recipes here that are in Farley, and that are without doubt from Glasse or Raffald. A source for the chapter on brewing has not been identified. What is not clear without further research is whether there is additional content from other sources and whether this text was the work of Richard Johnson or some other compiler/editor.

Ironically, Glasse's *The Art of Cookery* has also been closely analysed and determined to be drawn from a number of 17th and 18th century works, particularly *The Whole Duty of a Woman* (1738).<sup>4</sup>

William Lane's The Minerva Press was a London publishing house, notable for publishing sentimental and Gothic fiction in the late 18th and early 19th centuries. The Minerva Press was hugely successful in this genre, though it had a reputation for sensationalism among

readers and critics, and for alleged sharp business practices,<sup>5</sup> of which this is perhaps an example. The Minerva Press published two other cookery books during this time; both of which have unclear ownership and are perhaps also the work of Richard Johnson.

Rare.

§ ESTC records 4 holdings, British Library, Bodleian Library, Harvard, Kansas State; Maclean, 2 additional holdings in the US, NYPL, NCU.

§ ESTC T92203; Maclean p,91; Oxford p.124; McLeod, pg. 264; not in Axford, Cagle, or Bitting.

1 Mennell, Stephen. *All Manners of Food* (1985) pp.98-101

2 Lehman, Gilly. *The British Housewife* (2003) pps.148 and 416 and Targett, 'Richard Johnson or John Farley' PPC 58 p.32.

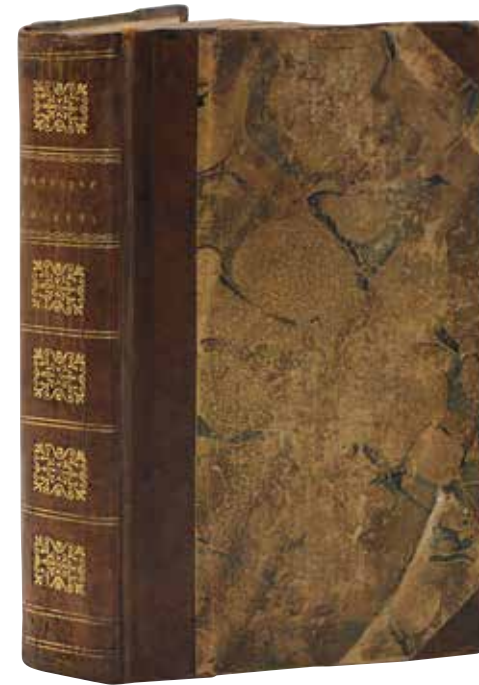
3 Lucraft, Fiona. *The London Art of Plagiarism* PPC 42 (1992) p.8 and PPC 43 (1993) pps.35-37.

4 Stead, *Quieting Glasse: or Hannah Scrutinized* PPC 13 (1983) pp.9-24 and PPC 14 (1983) pp.17-31

5 Wikipedia 'The Minerva Press'

#9872

\$2,500 | £1,350



[11] 'A LADY' [MARIA ELIZA (NÉE KETELBY) RUNDELL (1745 - 1828)]

*A New System of Domestic Cookery; formed upon principles of economy: and adapted to the use of private families. By a Lady. A New Edition, Corrected.*

London : John Murray, Albermarle-Street, 1828. Printed by C. Roworth, Bell Yard, Temple Bar.

Octavo, (165x100mm) half bound, tan calf, spine gilt lettered, ruled and decorated in six compartments, marbled boards, [2 incl engraved frontispiece entitled 'Domestic Cookery'], liv, plates i -ix with index and duplicate plate vi illustrating cuts of meat, carving and trussing (plates vi & vii, not bound in their correct place), 456pp.

Faint edge-wear to boards, very light, even age-toning and foxing throughout, a few very small signs of kitchen use; corners faintly bruised; top-edge a trifle dusty. Laid in, in the chapter on pork, a small neatly handwritten note on Paxton & Whitfield, wholesale & retail provision merchants letterhead:

*"Mar 15th [19]39 Madam, I suspect the bacon was too salt & have sent you another piece which I hope you will find milder. Some pigs take the salt more than others, which [?] otherwise it would be tainted. Should you at any time wish to make it mild, this can be done by dipping the rashers in very hot water just before cooking & dry on a cloth it does not impair the bacon. I thank you for returning it and I am sending it on to the curers. I am enclosing a piece of Double Gloucester which is very good, the colour does not make any difference to the the taste as it is done by adding vegetable colouring. I shall be glad to know your opinions of this piece piece of bacon which is sent in exchange."*

First published anonymously (as was the fashion) in 1805, when Rundell was 62, *A New System* was a popular success and was promptly reprinted a number of times until the 1860s. Noted for its practical and sensible outlook, *A New System* addressed the need for the emerging middle classes in the late Georgian period for a manual for household management. This edition was published shortly after a protracted legal dispute between the author and publisher over the proceeds of sale (which Rundell had originally disavowed in the preface) which was ultimately resolved by John Murray buying the copyright for future editions (of which this is probably the first under John Murray ownership). Later editions included contributions from other authors.

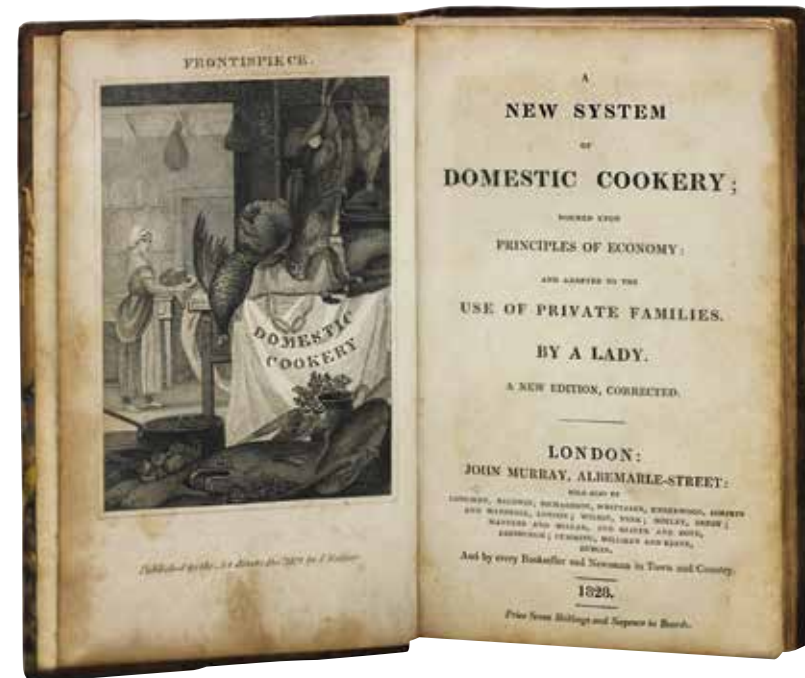
An excellent early copy of a practical and sensible work that was evidently in use in at least one household until the mid-twentieth century.

§ OCLC records only one copy this edition, British Library.

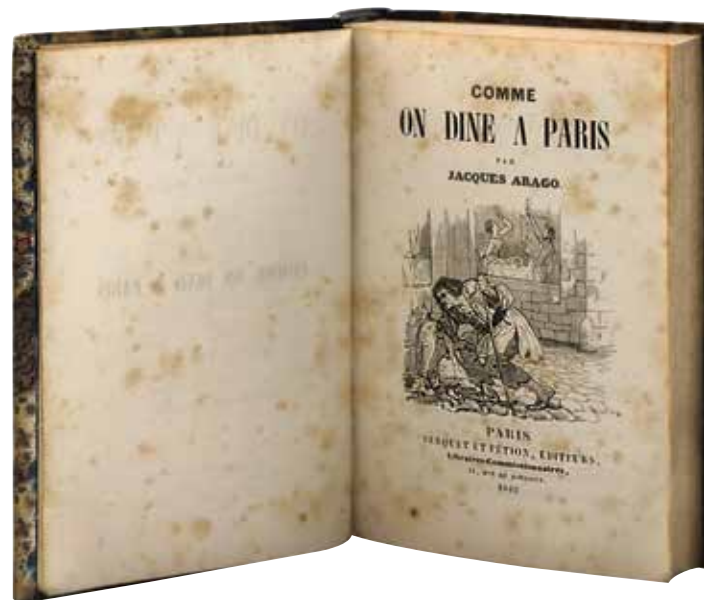
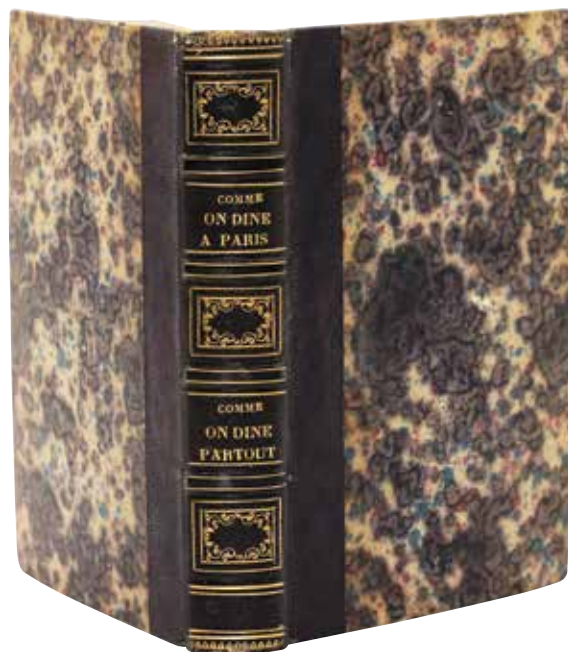
§ Axford p.297; Bitting p.410; Cagle 971-977; Oxford p.135; Simon BG 1319-1332; Vicaire 812; all other printings.

#9784

\$595 | £325







[12] ARAGO, JACQUES [JACQUES ÉTIENNE VICTOR (1790-1855)]

[Two works bound in one volume]

1. *Comme on Dîne à Paris*  
Paris : Berquet et Petion, 1842. First edition.

2. *Comme on Dîne Partout*  
Paris: La Librairie Curieuse de Bohaire, [1842]. First edition.  
Printed by Bourgogne et Martinet, Paris.

Duodecimo (160x100mm) contemporary quarter bound, dark brown shagreen; raised bands, spine in five gilt ruled, decorated and lettered compartments; decorative paper boards, marbled end-papers, all edges speckled red; xviii,[3],21-291,[1]pp + viii,9-202pp. In French.

Small bookplate "Ex libris Jacques & Helene Bon" to front paste-down; head, foot of spine, and board edges faintly rubbed; corners gently

bruised; lightly foxed; some faint damp-staining, original wrappers not bound in.

Arago (brother of the physicist and politician Francois Arago) was the official draughtsman on Louis de Freycinet's circumnavigation on the Uranie (1817-1820) visiting South America, Cape Town, East Timor, Australia, many Pacific islands and Hawaii before being ship-wrecked in the Falklands in February 1820. Best known for his *Promenade autour du monde* (1822) Arago wrote several other books mostly drawn from his time on the Uranie.

Here Arago provides first, an amusing collection of anecdotes of Parisian dining habits and experiences in restaurants and at home, in what Oberle describes as "the human comedy and mysteries of Paris", and second, an amusing account of the dining habits of a number of

peoples he met on his circumnavigation including the Patagonians & Gauchos of Argentina, the Aborigines of New South Wales, the Chinese, the Papuans, the Negres-Sorciers (Martinique & Reunion), the Marianas Islanders (Guam), Hawaiians, Brazilians, Hottentots and Kaffirs before finishing with a chapter *Repas d'anthropophages*, a study of the cannibalistic habits of the Ombaise, the people of the Alor islands, near Timor.

Scarce, particularly bound together.

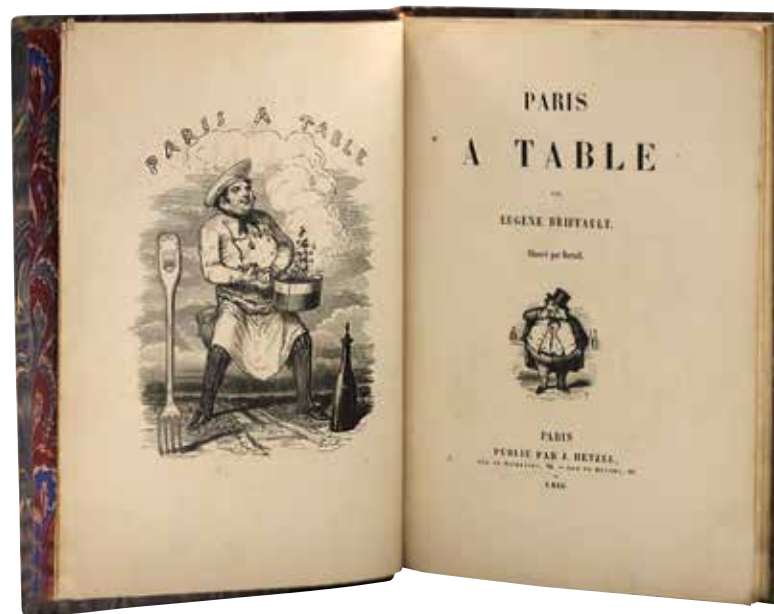
§ OCLC

§ Vicaire 36; Oberle, Fastes 399. Not in Simon BG or Bitting.

#9889

\$4,000 | £2,200





### [13] BRIFFAULT, EUGÈNE. [EUGÈNE-VICTOR (1799-1854)]

#### *Paris a Table*

Paris : Publié par J. Hetzel, 1846, 1846. First Edition. Printed by Schneider & Langrand, Paris. Frontispiece and 120 in text illustrations by Bertall.

Octavo (205x135mm) quarter bound dark burgundy/brown morocco, flat spine gilt ruled, decorated and lettered, marbled boards and end-papers; top-edges gilt, other edges untrimmed, marker ribbon; [8, half-title, second half-title, frontispiece, title-page],iv,184,[2]pp.

Late nineteenth century binding. Joints and spine head and tail lightly rubbed, light wear; boards edges lightly worn; even age-toning to first half-title; occasional faint foxing, edges slightly soiled. Small

bookplate "Ex Libris Jacques & Helene Bon" to front paste-down. Briffault, a theater critic, journalist, chronicler, gourmand, and bon-vivant (apparently renowned for his ability to quaff a magnum of champagne in a single draught) wrote authoritatively about the culinary culture of Balzac's Paris in the early nineteenth century. A distinctly funny and somewhat satirical/ironic survey of Parisian dining habits and practices from the opulence of a dinner with Talleyrand to the burgeoning restaurant scene, the bourgeoisie, banqueting, etc... down to the laborer eating on the streets and even the plight of "people who do not dine." Rich with culinary anecdotes, reinforced by wonderful illustration, *Paris a Table* is a significant landmark in and window into French gastronomic history.

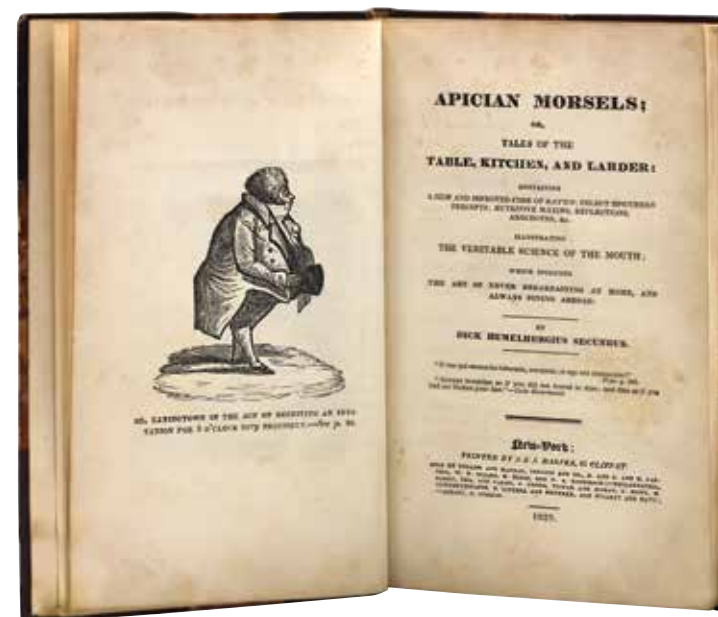
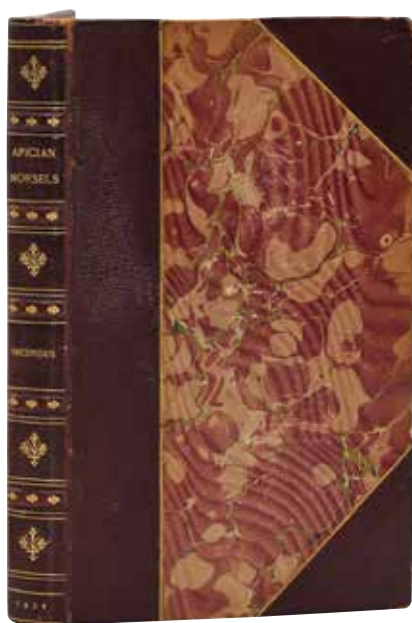
Bertall [Charles Albert d'Arnaud (Charles Constant Albert Nicolas, Vicomte d'Arnaud, Count of Limoges-Saint-Saëns) (1820-1882)] was a prolific French nineteenth century illustrator, engraver, caricaturist, and early photographer.

A very nice copy.

§ Bitting p.60; Cagle 97; Vicaire 115; Simon, BG 252; not in Oberlé.

#9882

\$695 | £375



[14] HUMELBERGIUS, DICK SECUNDIS. [ PSEUDONYM]

*Apician Morsels; or, tales of the table, kitchen and larder: containing a new and improved code of eatics; select epicurean precepts; nutritive maxims, reflections, anecdotes, &c. illustrating the veritable science of the mouth; which includes the art of never breakfasting at home, and always dining abroad.*

New York : Printed by J. & J. Harper, 82 Cliff St, 1829. First American edition, originally published, London, 1829.

Octavo (190x110mm) half bound burgundy morocco, rose marbled boards and end-papers, raised bands, spine in six compartments gilt edged, ruled, titled and decorated with fleurons, top-edge gilt, [2 incl engraved illustration "The Roman Senate debating on the Turbot"], 212, [2] pp. Engraved Frontispiece "Mr Eatingtown in the act of receiving an invitation for 5 o'clock very precisely". Both illustrations repeated in the text. Illustrations re-engraved after the originals by R Cruikshank in the English edition.

Corners, edges and boards lightly rubbed, joints lightly worn, striking art deco bookplate "Ex Libris Sidney-L-Nyburg" to the front paste-

down; faint foxing and age-toning; small tear to head of front hinge; neat penciled note to p.125. '1942' penciled to the rear free end-paper. The author's pseudonymous name, "Dick Humelbergius Secundus", is likely a nod to Gabriel Hummelberger (Humelbergius), the sixteenth-century annotator of the work of the Roman chef Apicius. Debated attributions are the Gothic novelist William Beckford and Richard Chenevix, reviewer for the Edinburgh Review.

Who ever wrote it, it's drily humorous, witty, and littered with puns and a cornucopia of droll opinions on all things culinary; such as an essay on toothpicks or the manner in which gourmands should address each other at table.

Sidney L[auer] Nyburg (1880 -1957) was a Baltimore lawyer, bibliophile and a prominent American Jewish novelist in the early part of the twentieth century; his works include "The Chosen People", "The Conquest" and "The Gate of Ivory".

An excellent copy.

§ OCLC unclear but suggests only 4 holdings this edition; COPAC records 2 holdings this edition, 11 of the English edition.

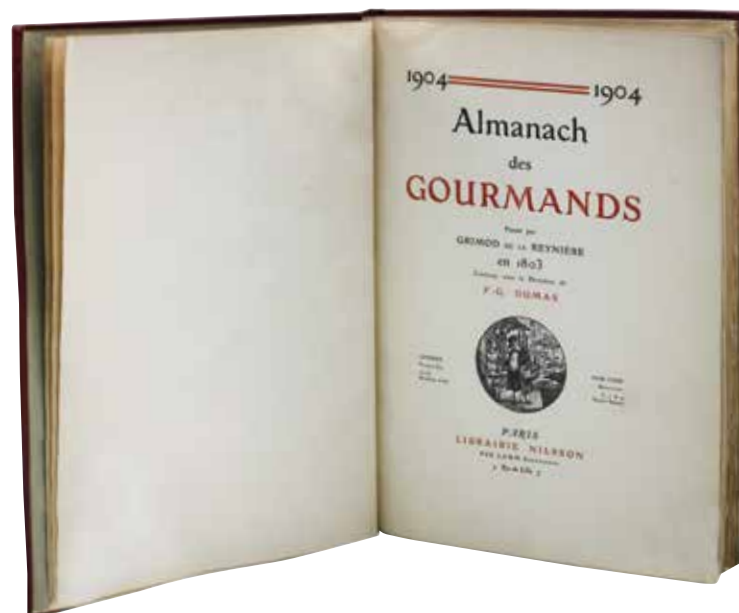
§ Axford p.14; Cagle & Stafford 391; Lincoln, 100; Lowenstein, 115; cf Bitting p.237, Oxford p.164 UK ed; cf Vicaire 448 later UK ed.

#10099

\$650 | £360

[15] DUMAS, F.-G. [FRANÇOIS-GUILLAUME (1847-1919)]

*Almanach des Gourmands 1904: fondé par Grimod de la Reynière en 1803 continué sous la direction de F.-G. Dumas.*



Paris : Librairie Nilsson, 1904. First edition. Printed by G de Malherbe, Imp.

Quarto (255x190mm) red linen grain cloth, blind ruled, white vellum gilt lettered spine label, top-edges gilt, [4 original wraps],226,[6],[20 advertisements]pp. In French.

Preface by Fulbert-Dumonteil. Contributions by Emile Goudeau, Octave Uzanne, Brillat-Savarin, Grimod de la Reynière, Fulbert-Dumonteil, Ch. Lallemand, Robert d'Ardeuil, Baron de Vergt, Philéas Gilbert, P. Montagné, Chatillon-Plessis, Félix Galipaux, etc., as well as many menus written by P. Montagné, A. Escoffier and Philéas Gilbert. Original wrapper illustration by Jan van Beers. Profusely illustrated with numerous advertisements, articles, menus and photographs.

Corners lightly bruised, light shelf wear to boards, spine slightly cracked at pp.12-13; else near fine. Bookplates to the front pastedown "from the collection of cookery books formed by John Hodgkin, FLS" and "Jacques and Helene Bon"; Hodgkin (1857-1930) was a significant collector of cookery books, some of which now form part of the Cookery Collection at Leeds University Library, along with his extensive notes on the bibliography of cookery and housekeeping,

others are in the Wellcome Collection. There are several penciled bibliographical notes to the end-papers; possibly by Hodgkin.

There is also an inscription to the half title "*a mon ami Frank Schloesser, l'amant de Chaffinda. Charles E Roche, juillet 1904*". Schloesser was the author of *The Cult of the Chafing Dish*, (1904) and *The Greedy Book: a gastronomical anthology*, (1906). Schloesser named his chafing dish 'Chaffinda'. Roche was a prolific translator of French novels into English.

Although Dumas failed to revive *Almanach des Gourmands* (the 1904 edition was the only issue), the 1904 edition is rich with gastronomical detail, history, numerous menus and illustrations; a fascinating record of dining, drinking and eating in Paris during La Belle Époque.

An excellent copy with provenance.

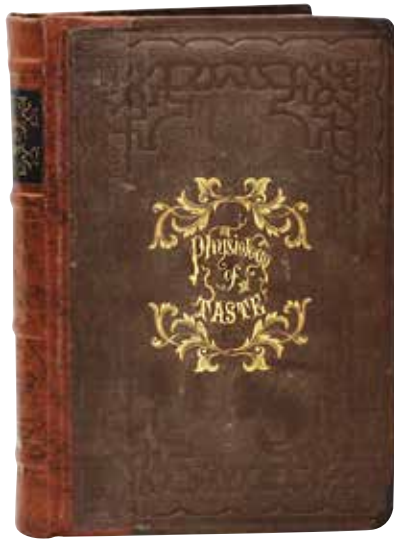
§ 6 holdings recorded in COPAC; 1 holding in the BNF.  
§ Biting p.136; Not in Cagle.

#9888

\$600 | £325







[16] JEAN-ANTHELME BRILLAT-SAVARIN (1755-1826)

*The Physiology of Taste: or, transcendental gastronomy illustrated by anecdotes of distinguished artists and statesmen of both continents.*

Philadelphia : Lindsay & Blakiston, 1854. First US Edition and first edition in English.

Octavo (200x135mm) blind stamped, gilt decorated original publisher's brown cloth boards, top-edge gilt, xx (pps. ix-x out of sequence),[1],26-347,[1 blank],[4 publisher advertisements]pp. Translated from the last French edition by Fayette Robinson.

Recently professionally re-backed in tan cloth, new end-papers. Very faint foxing to preliminaries. Owner name 'John S Cunningham' neatly stamped and inked to half-title, title-page and contents page; several discrete neat pencilled marginal marks.

Brillat-Savarin spent several years in New York as a refugee from the French revolution before returning to France and eventually becoming a judge on

the French Court of Appeal; a post he held until retirement.

"One of the most witty discussions on food ever written... The work is filled with entertaining anecdotes and commentary on good eating, including several pages of impressions about the United States" (Ferret, Barbara. *Gastronomical and Culinary Literature*. The Scarecrow Press, 1979 p. 38).

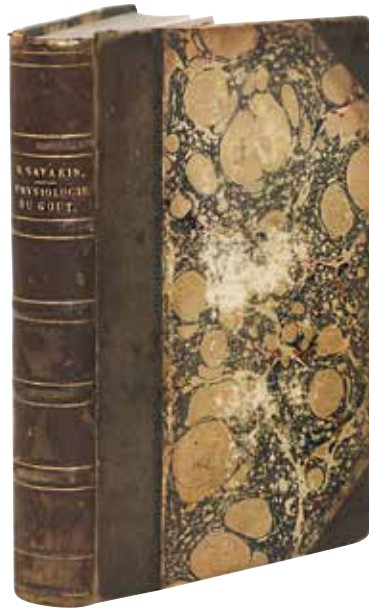
Scarce. A nice copy.

§ OCLC records only 2 holdings this edition, but no details; Huntington records 1 holding; Copac records 5 UK holdings.

§ Biting p.60; Cagle & Stafford 103; Lowenstein 639; Wheaton & Kelly 876.

#9869

\$3,800 | £2,100



[17] BRILLAT-SAVARIN, JEAN- ANTHELME (1755-1826)

*Physiologie du Gout, ou méditations de gastronomie transcendante; ouvrage théorique, historique et a l'ordre du jour, dédié aux gastronomes parisiens par un professeur membre du plusieurs sociétés savantes. Edition précédée d'une notice par M Le Baron Richerand; suivie de La Gastronomie, poème en quatre chantes, par Berchoux.*

Paris: Charpentier, Libraire-Editeur, 1840. Printed by H Fournier & Co, Paris. Introduction by M Le Baron Richerand. Includes (pps 370-445) the poem *La Gastronomie* in four parts by Berchoux [Joseph (1760-1839)]. In French.

Duodecimo (180x115mm) half-bound brown calf over marbled paper boards; spine in six compartments, gilt lettered & ruled; [2 blank],[2 titlepage],455,[5 blank]pp.

Boards lightly scuffed, edges lightly rubbed; spine head small loss, head of upper joint starting but firm, corners lightly bruised; small closed tear to p.4; very occasional faint foxing; top-edges a trifle dusty; bookplate "Ex libris A. Melly" to front paste-down.

Berchoux (1760-1838) was a French poet who invented the word

'gastronomy' when he published *La Gastronomie* in 1801. The poem is in four culinary cantos: *Historie de la Cuisine* (the ancient food of Greece and Rome); *Le Premier Service* (instructions for the successful conduct of a meal); *Le Second Service* (advice on orchestrating conversation during a meal including a description of Vatel's demise); and, *Le Dessert* (dessert, wines, spirits and conversations, praising dining as superior to poetry).

A very good text in a very good sound contemporary binding.

§ OCLC records only 6 holdings of this edition, all in Europe.

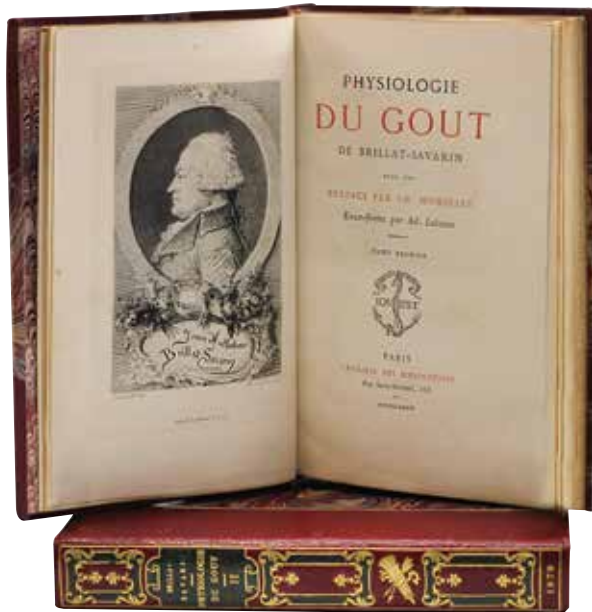
§ Vicaire 117-118; cf. Oberle 153; This edition not in Cagle, Biting or Simon.

#9734

\$600 | £325

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Brillat-Savarin was a French lawyer and politician during and after the French revolution. Renowned as an epicure and gastronome, he worked on his *Physiologie du Gout*, all his life, assembling it just before he died; it was privately published at his expense just two months before his death. Neither a cookery book nor a memoir, it is rather a discussion of the nature of eating in its widest sense. It starts with twenty gastronomical "aphorismes", perhaps the best known being "TV, tell me what you eat and I will tell you who you are"; then thirty "méditations" and finishes with twenty-seven 'variétés' in the form of anecdotes, adventures, recipes and inventions.



**[18] BRILLAT-SAVARIN, JEAN-ANTHELME (1755 -1826)**

*Physiologie du Gout: avec un preface par Ch. Monselet. Eaux-fortes par Ad. Lalauze.*

Paris: Librairie des Bibliophiles, 1879. Limited Edition. Printed by Imprimerie Jouaust, Rue Saint-Honoré, Paris. Bound by Blanchetiere-Bretault.

In two volumes. Octavo (180x110mm) half bound red morocco, marbled paper boards and end-papers, spine decorated and lettered in gilt, inlaid dark green morocco, top-edges gilt, else untrimmed, ribbon marker, frontispiece, [4],xvi,296,[4]pp+[8],320,[4]pp. One of 170 copies on Holland Paper (Van Gelder watermark); total edition 260 copies; this copy unnumbered. In French.

Preface by Charles Monselet. Illustrated with 63 pictorial engravings by Adolphe Lalauze including the frontispiece portrait as well as numerous sculptured head and tailpieces.

The Librairie des Bibliophiles was established in 1869 by Damase Jouast (1834-1893) publishing French classics in small, limited, fine print editions. Monselet (1825-1888) was a French journalist, novelist, poet and playwright, nicknamed “the king of the gastronomes” by his contemporaries and a close friend of Baron Léon Brisse . Lalauze (1838-1906) was a French engraver, illustrator and painter, known for his fine steel engraving technique. Lalauze illustrated many of Jouast’s publications.

A fine illustrated copy of the most renowned book on gastronomy in an elegant binding.

#10098

**\$2,400 | £1,300**



**[19]BRILLAT-SAVARIN, JEAN-ANTHELME (1755-1826)**

*Physiologie du Goût ou Mediations de Gastronomie transcendante ouverage théorique, historique et a l'ordre du jour*

Paris : Les Arts et Le Livre, 1926. Limited Edition of 566 copies. Printed by Marius Audin, Lyon; lithography by J Mourlot et fils, Paris; bound by Dubois d’Enghien-Dooms. In French.

Octavo (240x170mm) in two volumes, half bound cherry-red long-grain morocco, spine gilt decorated and ruled in six compartments, marbled boards and end-papers; top-edge gilt; original wrappers with colour vignettes bound in; [2],xlii,252,[8]pp + [2],[8],300,[4]pp. Number #239 of 520 on Lafuma vergé paper.

One hundred in text and twenty-four full page inset. striking twentieth century, black and white engraved illustrations by Pierre Noury (1894-1981). A French painter, engraver, and illustrator,

Noury studied and exhibited in Paris from 1920 to 1940. He designed the costumes and sets for an opera, as well as murals, posters and book illustrations. He was also the author of a history of painting and children’s books.

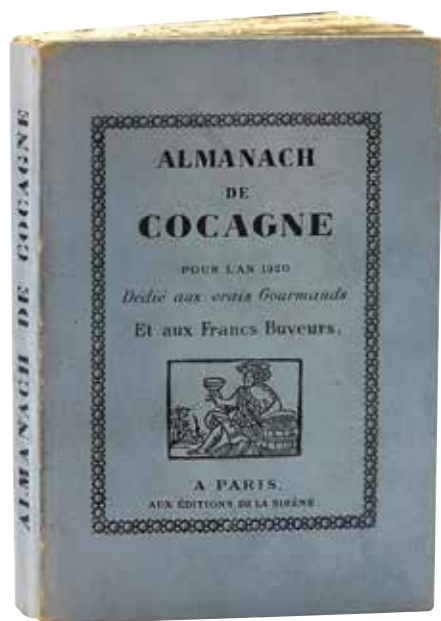
Published on the 100th anniversary of the first commercial edition (1826).

A lovely near fine, private press edition of the most renowned book on gastronomy.

**\$1,500 | £825**

“For the French and outsiders alike, this work early attained the status of an exemplary culinary text, perhaps the exemplary text.... the Physiology of Taste civilizes eating. Moreover, it socializes food, and it does so by recounting in story after story our social relations with food.... [it] appears to us today as something of a sociology of taste ahead of its time” (Priscilla Parkhurst Ferguson, *Accounting for Taste: The Triumph of French Cuisine*, Chicago: University of Chicago Press, 2004, p. 31)

Perhaps the most renowned book on gastronomy.



## [20] GUÉGAN BERTRAND (ED). (1892-1943)

### *Almanach de Cognac: pour l'an 1920: dédié aux vrais Gourmands et aux Francs Buveurs.*

Paris : Éditions de la Sirène, 1919. First Edition. Printed by Henri Diéval, [Paris].

Duodecimo (165x115mm) sky blue, black lettered, printed wrappers over stiff card boards, [1-11],12-223,[8]pp. In French.

Unopened; faint wear to wrapper edges, a few small chips; wrapper faintly soiled. Internally fine. The Justification de Tirage implies a limitation of 178 copies, all formats and various papers, this copy not numbered and out of series.

Dedicated to Grimod de la Reynière, the *Almanach de Cognac* was published in 1918, 1919 and 1920 by Éditions de la Sirène, (1917-1935) a publishing house established to publish forgotten works and launch new unpublished authors. The title translates as “*Almanac of Plenty for the year 1920, dedicated to true gourmands and to French drinkers*”. Henri Diéval was a ‘modernist’ printer who printed for Jean Cocteau amongst others.

Contributions to the 1920 edition, by way of essays, notes, poems, and songs, twenty of which were previously unpublished, were made by Erik Satie, Edouard Nignon, Laurent Tailhade, Paul Souday, A Fernand Fleuret, Lucien Descaves, Jean Moréas, Honoré de Balzac, Raoul Ponchon, Charles Baudelaire, Francois

Rabelais, Guillaume Apollinaire, Max Jacob, Maurice le Sieutre, Jean Cocteau, Pierre de Ronsard, André Thérive, Gerard de Nerval, Legrand d'Aussy, Charles Moulié, Léon Werth, Régis Gignoux, and Pierre Mac Orlan.

There are forty-five recipes by Edouard Nignon, chef patron at Restaurant Larue in Paris.

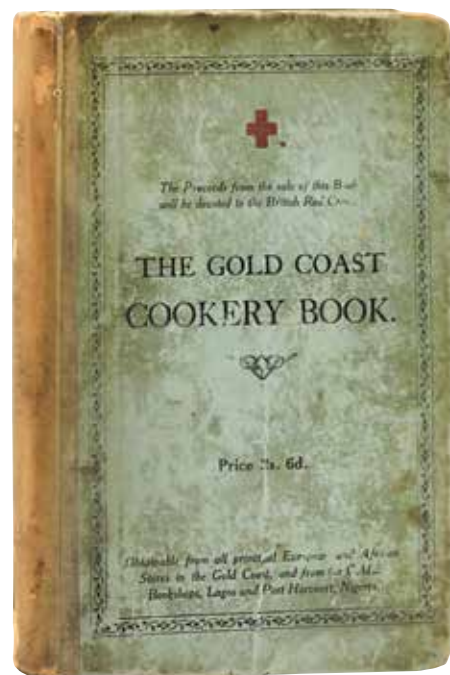
Numerous crisp in text, black and white wood-engraved illustrations by Raoul Dufy, Jean Marchand, J.-E. Laboureur, Fauconnet, Pierre Girieud, Oyhon Friesz, Sonia Lewitzka, A. Dunoyer de Segonzac, Luc-Albert Moreau, André Lhote, with numerous head and tail decorations and illustrations by Dufy, Fauconnet and Marchand; again many new or unpublished.

An excellent compendium of French gastronomic literature with beautiful early twentieth century decoration. A nice copy.

§ Oberlé-Fritsch 547 volume II only;

#10100

\$250 | £140



## [21] [GOLD COAST CENTRAL BRANCH OF THE BRITISH RED CROSS SOCIETY]

### *The Gold Coast Cookery Book*

Accra, [Gold Coast, Africa] : [Gold Coast Central Branch of the British Red Cross Society] 1935. Second Edition. Printed at the Government Printing Department, Accra.

Octavo (220x145mm) quarter bound beige linen, sage green paper boards, printed black and red, [6 adverts],[14 preliminaries],123,[3],124-260,[1 blank],[i]-xi,[1 blank] pp. Numerous advertisements.

Boards soiled, edges worn and rubbed; spine soiled and rubbed, head and foot worn, some loss; small signs of kitchen use.

The first edition was only 1750 copies. This second edition (print run unknown) is larger, and contains chapters on African and Invalid cookery, and is organised alphabetically and indexed.

The Gold Coast was a British Crown colony on the Gulf of Guinea in West Africa from 1821 until its independence in 1957 when it became Ghana. The British Red Cross was established in the Gold Coast in 1932 and one of its earliest fund-raising activities was the publication of this cookbook which was sold throughout what is now Ghana and Nigeria.

Written for colonial housewives by approximately 80 local women including

the wife of the governor of the Gold Coast, Lady Thomas, (every recipe is attributed), *The Gold Coast Cook Book* is similar to most colonial and Empire related ‘fund-raising’ books for its emphasis on baked goods, home duties and housekeeping.

However, unlike earlier colonial cookery books it is notable for its wide and enthusiastic use of local West African foodstuffs such as native maize flour, pawpaw, palm cabbage, millet, groundnut, coconut, palm-nut, palm oil, cassava, okra and tigernut. The African chapter has 14 recipes, including fufu, but there are numerous West African recipes included in the other chapters, that are not identified as such. For example, most of the recipes attributed to the Sisters of ‘*Our Lady of the Apostles*’ are West African.

The contemporary advertisements also give a glimpse of late colonial West African commerce and society.

Rare.

§ COPAC records 3 holdings in the UK. OCLC unhelpful.

§ Not in Axford.

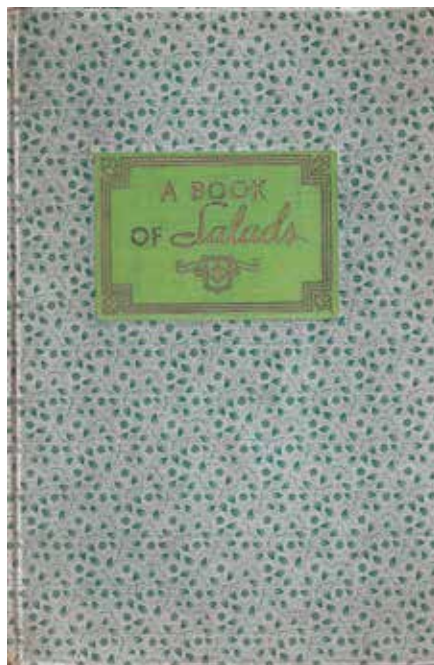
#9969

\$950 | £525



**[22] SHIRCLIFFE, ARNOLD (1880-1952)**

*The Edgewater Beach Hotel Salad Book: contains recipes that have taken years of research to collect; also many new recipes... is a ready reminder for the experienced salad maker and furnishes invaluable working knowledge to those who have natural talent for this work.*



Chicago : The Hotel Monthly Press, January 1934. Fifth impression.

Octavo (260x170mm) green leaf motif decorative satin boards, inlaid title in gilt and green, xxi,[1],306pp. Colour frontispiece, 30 colour illustrations. Preface by John Willy.

Boards lightly soiled, some corners lightly bruised, very light foxing to prelims and illustrations, edges toned, some marginal pencil markings; ownership stamp and notations. An owner stamp of "Maura Laverty Castle House, Rabeny Dublin" is on the title-page; the name "Maura Laverty" is inscribed on the fore-edge.

A signed presentation copy - dedicated to Maura Laverty by the author:

*"Maura Laverty here's a book  
and if you'll within it look  
you'll find salads, red, green, yellow  
that should please most any fellow*

*Arnold Shircliffe March Twenty fourth Thirty Nine"*

Arnold Shircliffe worked in hospitality his entire life. His career began in railroad dining cars and by the 1920s he was the catering manager of the Edgewater Beach Hotel, a resort hotel

complex on Lake Michigan in Northern Chicago. The author of several books, Shircliffe was also an avid and renowned collector of cookery books and menus. After his death, his significant collection, including over 14,000 menus was auctioned by his family. Whether all sold is not clear but his son later donated 10,000 menus to the New York Historical Society.

Maura Laverty (1907-1966) was a contentious Irish author, journalist and broadcaster perhaps best known for her work on the Irish television drama serial, *Tolka Row*, Ireland's first TV soap. She published several novels, short stories and critical pieces throughout her career. She also published four well received and popular cookbooks between 1941 and 1960; most notably *Maura Laverty's Cookery Book* and *Full & Plenty*; both of which are considered classics of Irish cooking. Today she is credited with ensuring an Irish national food identity by preserving and celebrating traditional Irish dishes in her cookbooks.

*"The work is a fine exposition of the art of salad-making and its picturization."* Bitting p.432

§ Bitting p.432; Not in Cagle & Stafford.

#9106

\$495 | £265



**[23] CADBURY-FRY-PASCALL PTY LTD**

*[Volvelle] The "Wundascope"*

Claremont, Tasmania : Cadbury-Fry-Pascal Pty Ltd, [ca.1938].

A double-sided cream, stiff card volvelle comprising 3 concentric disks printed in blue and red. One side is a horoscope wheel promoting "Bournville Cocoa" and the reverse a quiz wheel promoting "Cadbury's Quarter Pound Blocks"; 200mm in diameter,

In 1922 the British confectionery and chocolate firms, Cadbury, Fry, Pascall combined to open a chocolate factory in Claremont, Tasmania to supply the Australian market. The site had been chosen for its European clime, its proximity to Hobart and a good supply of quality milk. A model village and garden like Bourneville was built for the employees. The full range of confectionery was subsequently produced including their signature "Quarter Pound Blocks" and "Bourneville Cocoa" and heavily marketed throughout Australia.

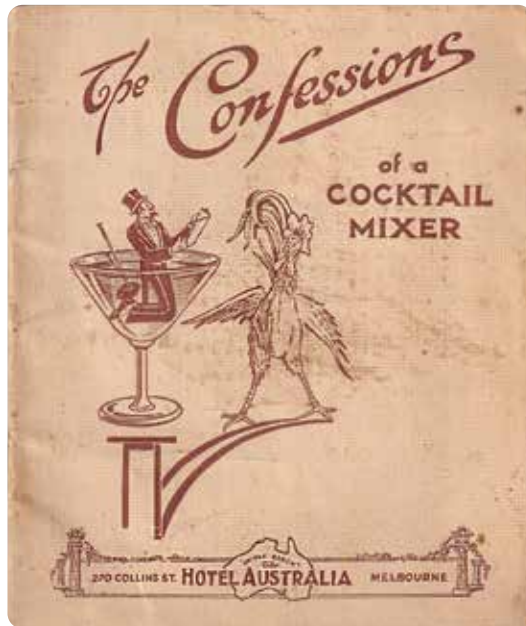
An interesting example of the reach of the British Empire in popular culture before World War II. A fine and rare piece of advertising ephemera.

§ OCLC records one holding, State Library of Victoria.

Dated by the questions asked in the quiz wheel.

#10113

\$300 | £165



**[24] GILLEAU, MARIANNE**

*The Confessions of a Cocktail Mixer*

Melbourne : The Hotel Australia, [ca.1928]. First and only edition. Printed by Colarts Studios (W.D Joynt) Printers.

Octavo (155x130mm) cream, sepia printed wrappers, stapled pamphlet, 19,[1]pp.

Wrappers lightly soiled, some discolouration to the upper wrapper, centre leaf loose, small tear to gutter.

The Hotel Australia at 270 Collins St opened in March 1928 after a complete refurbishment costing some £30,000. The Hotel had previously been a hospitality venue since the 1890s known variously as Café Australia, the Vienna Café and Café Gunstor. It held prime position “On the Block”, one of the most fashionable parts of Melbourne. Private dining rooms, ballrooms, luncheons with readings by crystal ‘seers’ Madame Claire and Leveeta, cocktail bars; the Hotel Australia was the place to be seen. The Hotel Australia was demolished in 1937 and reopened as The Hotel Australia at 260 Collins St in 1939.

Seventeen pages of cocktail recipes, many classics, but also some unknown recipes (not listed in Diffords or the Oxford Companion to Spirits and Cocktails) and unusual variants and substitutions. Includes punches, rickeys, cups, slings, and fizzes also. Issued with the compliments of the Hotel Australia, to publicise the features of the Hotel and their several bars and ground floor bottle department.

Possibly Australia’s first stand alone cocktail book.

A rare ephemeral piece.

§ OCLC records only 1 holding, State Library Victoria.

§ Not in Noling or Hoyle.

(Dated by reference to Chef Francois Martin of Paris on p.7 who arrived in Melbourne to take up the position of chef in August 1928)

#370

\$325 | £180



**[25] HAIMO, OSCAR (1904-1982)**

*Cocktail and Wine Digest: encyclopedia & guide for home & bar (from Private Notes)*

New York : The Cocktail, Wine, Beer and Spirit Digest, 1945. Printed by the Allied Printing Trades Council, New York.

Octavo (160x120mm) full publishers burgundy cloth, silver lettered and decorated, 125,[3]pp. Blue sepia ink illustrations by the Author; blue sepia photographs of the Hotel Pierre, the author with Edward G Robinson and bar and glassware.

Bookplate of *Brian F Rea* to the front paste-down; lacks rear free end-paper; rear hinge partially exposed but still firm. Faint signs of use to boards and several pages, else fine.

Oscar Haimo was the celebrity ‘Maitre de Bar’ (bartender) (and bartender to celebrities) at the Hotel Pierre, New York from the 1940s onwards. Originally trained by Frank Meier at the Paris Ritz,

Haimo worked at the Royalty Bar and the Casino in Monaco before emigrating to New York to work in prohibition-era speakeasies. He first self-published *Cocktail and Wine Digest* in 1943. A popular work, known in the trade as the ‘barman’s bible’, a new edition, revised and updated was published annually until 1977. In 1945 Haimo founded the International Bar Managers’ Association. Haimo’s prize winning contribution to the pantheon of cocktails was “The Macarthur” (lime juice, triple sec, rum & Jamaican rum, a dash of egg white, shaken well).

Brian Rea (1927-2021) was a pioneering American bartender, collector and historian of the bartender’s craft. His collection of drinks related books and ephemera was considered to be of the world’s largest.

An early (third) edition with excellent provenance.

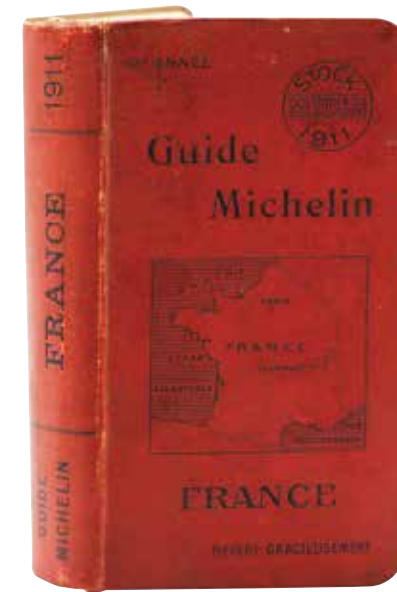
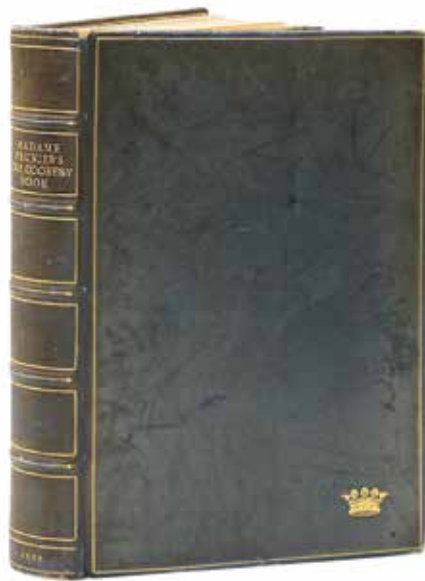
§ OCLC records 3 holdings this edition.

§ Noling, p.185; EUVS; not in Cagle & Stafford.

#10061

\$245 | £135





**[26] HEATH, AMBROSE [TRANSLATED & EDITED (1891-1969)] AND MICHEL BOUZY (1884 - 1956)**

*Madame Prunier's Fish Cookery Book: selected, translated and edited, with an introduction and notes, from Les Poissons, Coquillages, Crustacés, et leur préparation culinaire par Michel Bouzy.*

London : Nicholson & Watson Ltd, 1938. First Edition. Printed by T & A Constable at the University Press, Edinburgh. Bound by Riviere & Sons.

Octavo (205x140mm) full blue calf, raised bands, spine in 6 compartments, simple gilt rule, gilt embossed ducal crown emblem to upper board; hand gilded marbled end-papers; all edges gilt; [6 blank],xviii,290,[6 blank]pp. Gilt stamped "Bound by Riviere & Sons" on the front turn in.

Foreword by Madame Simone B Prunier; decorations by Mathurin Méheut. Preface to the original French edition by Auguste Escoffier. Introduction to the original French edition by the author Michel Bouzy.

Boards almost evenly faded to a green/khaki in places; corners rubbed, lightly worn; faint shelfwear. Internally fine.

Madame Prunier was a third generation French restaurateur. Her grandfather opened Prunier's in Paris in 1872 and she took over its management in 1925. In 1934, Madame Prunier and her husband closed the Paris restaurant and opened the Prunier St James's restaurant in London. By 1938, Prunier St James was a favourite

of royalty, including the Prince of Wales and Wallis Simpson, the aristocracy and celebrities and was considered one of the best and most exclusive restaurants in London. The restaurant closed in 1976.

Ambrose Heath (born Francis Geoffrey Miller) was an up-and-coming British food journalist and cookery book writer when given the task of translating and editing the original text by Michel Bouzy who had been the Chef de Cuisine at Prunier's in Paris. Although Heath went on to author over 100 cookery books between 1933 and 1969, this fish cookery book is what he was best known for during his life time.

Mathurin Méheut (1882 - 1958) was a French painter, ceramist, engraver, and etcher from Brittany. Riviere & Sons were famed British bookbinders. The firm merged with George Bayntun's of Bath in 1940.

An elegant discrete private ducal binding of the first English edition of an important fish cookery book.

Rare in this format.

§ see Bitting p.52 for the original French text.

#9925

**\$695 | £395**

**[27] MICHELIN-GUIDE**

*[Guide Michelin France 1911] Le Guide Michelin est le vade-mecum de l'automobiliste: on le trouve chez les depoiiaires du stock Michelin. Les constructeurs les mecaniciens, les hoteliers inscrits dans le guide.*

Clermont-Ferrand : Michelin-Guide, 1911. Twelfth Edition. Printed by Imprimerie et Librairie Berger-Levrault.

Octavo (195x100mm) original publishers red cloth, black lettered, boards, two ribbon markers, top-edge speckled red, 679,[1]pp. Numerous maps and illustrations; some in colour. In French.

Boards lightly soiled, internally fine.

An early, excellent copy of the world's most famous touring, restaurant and hotel guide.

An excellent copy.

#10105

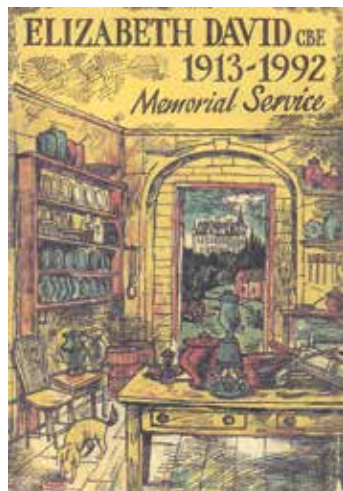
**\$750 | £400**



[28] [ELIZABETH DAVID]

*Memorial Service for  
Elizabeth David CBE  
1913 - 1992 at St Martin-  
in-the-Fields, Trafalgar*

Octavo (205x140mm) stiff pictorial card wraps, stapled [4]pp. Designed by Sheppard Day Associates Ltd. Illustrations by John Minton from Elizabeth David's *French Country Cooking* John Lehman, 1951.



Elizabeth David CBE [née Gwynne (1913-1992)] died at the age of 78 on 22 May 1992. The funeral took place at the family church St Peter's ad Vincula, Folkington on 28 May 1992. Her memorial service took place in the following Autumn.

*"It was a sunny day.... There had not been more than a brief announcement in the press, but the church was packed with chefs and restaurateurs, food critics, cookery writers and wine writers - not to mention a great throng of family and friends.... Alice Waters spoke of her gratitude....Hugh Johnson observed that she 'combined the writing of an angel with a certain celestial invisibility'.... Gerald Asher remembered her sitting in his kitchen in San Francisco..."<sup>1</sup>*

After the service, chefs Sally Clarke, Simon Hopkinson and Martin Lam gave a celebratory picnic in her memory:

*"...bocconcini with basil leaves, marinated lentil and goat-cheese salad, tarts of spinach and gruyère, baby beetroots and chives, Piedmontese peppers, spiced aubergine salad, grilled tuna with red onion and beans, and a 'salade de museau'. With it the guests drank a Macon Prissé 1991 and a Morgon Château Gaillard 1991....It was a profoundly happy and convivial meal."<sup>2</sup>*

A fine and scarce ephemeral item relating to one of the most significant food writers of the twentieth century.

§ No identifiable holdings

<sup>1</sup> Cooper, Artemis. *Writing at the Kitchen Table: the authorized autobiography of Elizabeth David*, Ecco, 2000 p.335.  
<sup>2</sup>. *ibid* p.336.

#7275

\$750 | £400

[29] DAVID, ELIZABETH  
[NÉE GWYNNE (1913-1992)]

*[Four pamphlets] Dried Herbs, Aromatics and  
Condiments; English Potted Meats and Fish Pastes'  
The Baking of an English Loaf & Syllabubs  
and Fruit Fools*

The Elizabeth David Kitchen Utensils shop opened in Plimlico in November 1965 just off Sloane Square. For the next 5 years or so, the shop consumed much of Elizabeth's attention leaving little time for writing.

During this time, Elizabeth self published four pamphlets for the shop partially based on earlier works for various magazines and partially to meet the demand in the shop from customers for information and advice. The four pamphlets were both items for immediate sale, and essays or preparatory sketches suggesting the scholarly works to come: *Spice Salt & Aromatics in the English Kitchen*, Penguin 1970, *English Bread & Yeast Cookery*, Allen Lane 1977 and *The Harvest of the Cold Months*, Michael Joseph, 1994 and underlining her new direction and interest in the cookery of England as distinct from the Mediterranean.

The shop's elegant fit out, displays and decor were designed by the photographer and interior designer, Anthony Denney. The elegantly simple illustrated wrappers here echo the shop's design. Denney and David were close friends and Denney was intimately involved in the shop. David had at least once considered using Denney's illustrations for her books.<sup>1</sup> Sadly, the wrapper illustrations are not attributed.

The four pamphlets were only available for sale from the shop or by mail order. As Elizabeth's relationship with the shop and her partners declined, she decided not to reprint them.

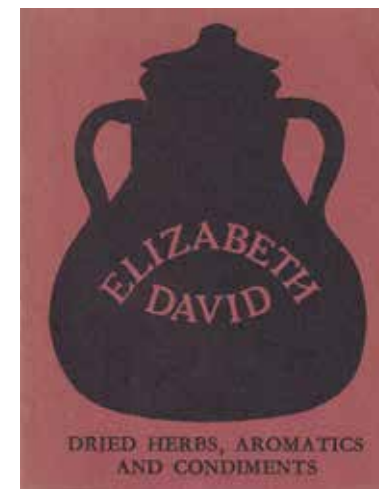
Generally fine or near fine, with one or two discrete blemishes.

Scarce in this condition.

<sup>1</sup> Cooper, Artemis. *Writing at the Kitchen Table: the authorized biography of Elizabeth David*. Ecco, 2000, p. 241.

#10078

\$400 | £225



*Dried Herbs, Aromatics and Condiments*

[London] : Elizabeth David Ltd Kitchen Utensils, 1967. First Edition. Printed by Hopkins & Bailey Ltd, Birmingham.

Duodecimo (150x120mm) ochre stiff card printed wrappers, stapled 20pp. Priced 2/6.

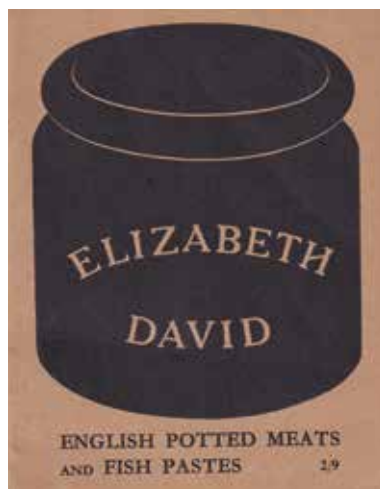
Wrapper edges faintly faded to stapled edge.

*Dried Herbs, Aromatics and Condiments* first appeared in article form in the April 1965 issue of *Nova*. It was revised, enhanced and turned into a booklet in 1968 for the Elizabeth David Kitchen Utensils shop. Printed by Elizabeth David at her cost. Later it was to be repurposed as the basis for *Spices, Salt and Aromatics in the English Kitchen*, Penguin Books, 1970.

The first in this series, *Dried Herbs* came about because the shop had begun to stock speciality ingredients such as gros sel, herbs, Dijon mustard and saffron. The chapters are: How to store and use, bouquet garni, twelve sections on various herbs and spices, and 10 pages of recipes using the various ingredients including a lovely tomato 'jam'.

Near Fine.

§ OCLC records 11 holdings; COPAC 4 holdings.



### *English Potted Meats and Fish Pastes*

[London] : Elizabeth David Ltd Kitchen Utensils, 1968. First Edition. Printed by Hopkins & Bailey Ltd, Birmingham.

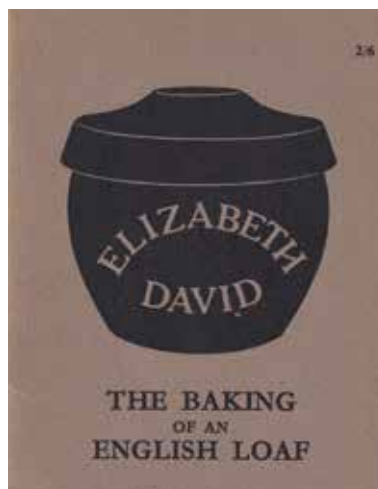
Duodecimo (150x120mm) stiff tan card printed wrappers, stapled 20pp. Priced 2/9.

*English Potted Meats & Fish Pastes* first appeared in article form in the April 1965 issue of *Nova*. It was revised, enlarged, and turned into a booklet in 1968 for the Elizabeth David Kitchen Utensils shop. Printed by Elizabeth David at her cost. Not reprinted. Later reproduced in David's *Omelette & a Glass of Wine*, Jill Norman, 1984.

Twenty-six recipes for the most quintessentially British of provisions follow an essay on their 'Englishness' (as opposed to the French - although David does include a *Porc Rillette* and *Taramasalata*), instructions on storage, serving and how to clarify butter.

Fine.

§ OCLC records 13 holdings; COPAC 6 holdings.



### *The Baking of an English Loaf*

[London] : Elizabeth David Ltd Kitchen Utensils, 1969. First Edition. Printed by Hopkins & Bailey Ltd, Birmingham.

Duodecimo (150x120mm) stiff tan card printed wrappers, stapled 24pp. Priced 2/6.

Small blemish to verso wrappers top edge; else crisp and fine.

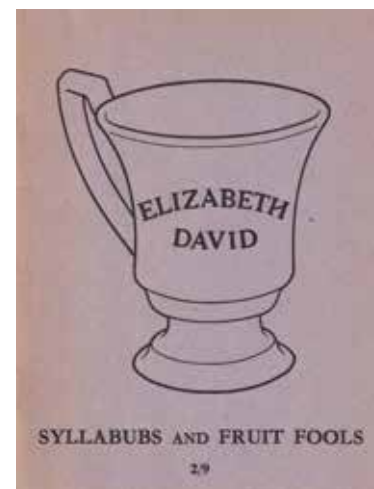
*The Baking of an English Loaf* first appeared in article form in *Queen Magazine* on 4 December 1968. It was revised, enhanced and turned into a booklet in 1969 for the Elizabeth David Kitchen Utensils shop. Printed by Elizabeth David at her cost. Not reprinted. Later much revised, it was incorporated in *English Bread & Yeast Cookery* Allen Lane 1977.

Chapters include: The baking of an English loaf, flour for bread, the yeast, the equipment, the basic recipe, important points to note, variations, books on yeast cookery, bread on the table, French and English.

*"It is not my intention to make even a slight attempt to persuade you into baking your own bread. I am simply going to tell you how to set about it if you feel you must, and I find it comical as well as shameful that in this day and age anybody should be forced into so archaic an activity"* (page 1)

Almost Near Fine. A lovely copy.

§ OCLC records 13 holdings; COPAC 6 holdings.



### *Syllabubs and Fruit Fools*

[London] : Elizabeth David Ltd Kitchen Utensils, 1969. First Edition. Printed by Hopkins & Bailey Ltd, Birmingham. 1969

Duodecimo (150x120mm) grey stiff card printed wrappers, stapled 20pp. Priced 2/9.

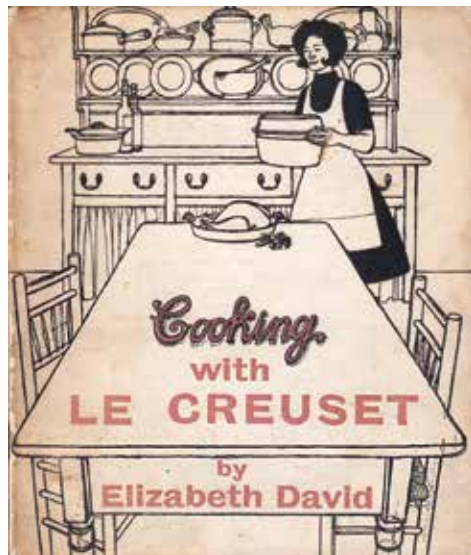
Wrapper stapled edge lightly age-toned, ink notation to p.16 noting that the recipe for *Black Fruit Fool* was recommended by Elizabeth Ray in the *Sunday Observer*, else fine.

A version of *Syllabubs and Fruit Fools* first appeared in article form in the inaugural issue of *Nova* in March 1965. Subsequently revised and enhanced (or rather restored to its original form) together with an introductory essay it was published in *Queen Magazine* in the Summer of 1965 under Hugh Johnson's editorship. The final version was a combination of the two which was produced as a pamphlet in 1969 for the Elizabeth David Kitchen Utensils shop. Printed by Elizabeth David at her cost. Later reproduced in David's *Omelette & a Glass of Wine*, Jill Norman, 1984.

Nineteen recipes for trifles, fools, creams and syllabubs, finished with a recipe for a good almond shortbread to have with them. The recipes are attributed to a range of authors from the 17th to the 20th centuries, including seven from Sir Kenelm Digby, and a *Gooseberry Fool* from Ruth Lowinsky, providing a concise history of this uniquely English dessert.

An excellent copy.

§ OCLC records 9 holdings; COPAC 3 holdings, but neither the British nor Bodleian Library.



**[30] DAVID, ELIZABETH  
[NEE GWYNNE (1913-1992)]**

*Cooking with Le Creuset*

Watford : Cresta Press, 1969. First Edition. Printed by Cresta Press [for Le Creuset].

Quarto (205x170mm) cream stiff card wrappers, printed and illustrated red and black, stapled 16pp. Designed and illustrated by British illustrator, Heather Standring (1928 -).

Spine lightly rubbed, wrappers age-toned, upper wrapper lightly soiled, lower wrapper moderately soiled; some signs of kitchen use not affecting the charm.

*"Some of the very first cooking utensils I ever owned were orange-red cast-iron casseroles lined with white enamel. They took my fancy when I saw them in the window of a shop somewhere in Marseilles during a pre-war trip to the Mediterranean. I bought*

*four or five of them and carried them back with me to London. At the time I was only beginning to learn to cook, and in the passage-kitchen of a basement flat those little French casseroles did much to help me. Everything I cooked seemed to turn out right. They never played me an unwelcome trick" (p.1)*

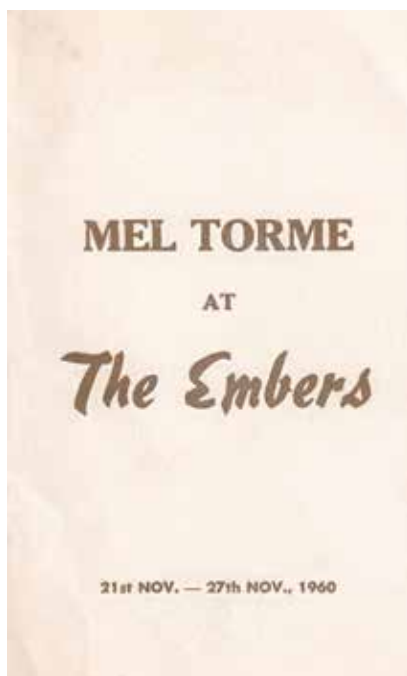
The first and scarcest of several booklets by David on cooking with Le Creuset. Written for a trans-atlantic audience in both sets of measures and listing her books in both editions. Sensible practical advice and recipes which no doubt led to increased sales for Le Creuset. Not mentioned in either of her biographies nor in her compendia of articles "Omelette and a Glass of Wine" and "Is there a Nutmeg?", perhaps because Le Creuset were stocked in Conran's Habitat?

Scarce in any condition. A solid copy.

§ OCLC records 2 holdings.

#10104

**\$295 | £165**



**[31] THE EMBERS**

*[Menu] Mel Torme at the Embers  
21st Nov - 27th Nov, 1960*

Bifolium (210x125mm) single fold stiff cream card [4]pps. very lightly soiled, some light age toning to top corner, crisp & otherwise clean. Authentication mark to page 4. Page 2 is blank, page 3 is the 6 course dinner menu for The Mel Torme Show at the Embers for £2.0.0 per head, page 4 has three signatures:

*'Mel Tormé, 'and me too! Tommy Hanlon' and 'always Pilita' (Pilita Corrales)*

The Embers, owned by entrepreneur and promoter Jimmy Noall, was a short lived but iconic venue in Toorak, Melbourne in the late 1950s and early 1960s that hosted a number of significant Jazz and popular musicians during this time.

In 1960, Noall promoted Ella Fitzgerald's second tour to Australia and New Zealand. She toured from the 26th November to the 11th December and performed shows in Brisbane, Adelaide, Melbourne (Festival Hall), Sydney and then Melbourne again, for a show televised by Channel 9 from the Embers.

Mel Tormé (1925 - 1999) was Ella Fitzgerald's opening act on tour (they were both signed to the Verve label at the time). Tormé arrived in Melbourne before the Fitzgerald tour group for a week's

engagement at the Embers; and saxophonist Frank Smith's house quartet (and friends) provided the backing for all of his Melbourne performances, including the Festival Hall concert.

Also performing regularly at the Embers was the American comedian Tommy Hanlon (1923-2003). Hanlon went onto become a major Australian TV celebrity in the early 1960s with Channel 9 and was the winner of the Gold Logie for most popular TV presenter in Australia in 1962.

Also performing regularly around town, and with Channel 9, was Pilita Corrales. Corrales (1939 - ) arrived in Australia in 1957 from the Philippines in sensational circumstances, making the headlines for being rescued by the Navy from a shipwreck. She was the first woman to ever top the charts in Australia with her cover of 'Speak Low, Come Closer to Me' in 1959 and the first person to locally produce a record with Astor Records (November 1959). By 1960 she was a regular and highly popular songstress on Channel 9, including Graham Kennedy's IMT, Channel 7 and appeared in many venues around the country. Between 1959 and 1961 Corrales was one of the biggest stars on Australian TV. She subsequently returned to the Philippines performing all over the world and releasing more than 130 albums.

The signatures of Mel Tormé and Tommy Hanlon have been authenticated.

#7958

**\$500 | £275**





**[32] H J HEINZ CO**

*Eight (8) Heinz Sweet Pickle 'Little Ladies' promotional embossed trade cards (or bookmarks) of varying designs.*

Pittsburgh: H J Heinz Company, [ca.1900].

Each, embossed stiff card, printed both sides, approximately 130x50mm die-cut in the shape of a pickle. Several with faint edge-wear, about near fine; one with adhesion marks to verso from removal from album, recto near fine.

H J Heinz Co created an extensive range advertising culinary ephemera from the 1860s onwards to promote the wide range of products sold by H J Heinz Co. One of the most iconic was the Sweet Pickle 'Little Ladies'; images of little girls, babies and young women perched on or looking out from a pickle and often holding another Heinz product such as Spaghetti, Tomato Soup, Peach Preserves or Heinz Sweet Pickles.

Near fine ephemeral promotional items.

§ Weaver, William Woys. *Culinary Ephemera: an illustrated history*. University of California Press, 2010, illustrations 295 & 296.

#9476

**\$500 | £275**



**[33] MORSE, WESLEY [ILLUSTRATOR (1897-1963)]**

*[Menu] Jules Podell's Copacabana 10 East 60th Street New York.*

[ca.1955]

Folio bifolium (430x280mm) stiff cream card, [4pp]. Cover illustration of 'the Copa Girl' by Wesley Morse. Pages 2 and 3 dinner menu including: hors d'oeuvres, entrees, rotis et grillades, rarebits, buffet froid, sandwiches, and Chinese dishes. Page 4, Wine list, listing 1952 and 1953 marque Champagnes.

Edges lightly creased and faintly soiled, minor age-toning to one edge; fold mark to centre, small lost to rear edge; else clean and stiff.

The Copacabana (1940 – 1973) was a Brazilian themed New York nightclub, serving Chinese food. Jules Podell was for most of this time the owner/front man for Mafia owners. It was a very popular venue hosting acts such as Harry Belafonte, Sam Cooke, Dean Martin and Jerry Lewis, and the Supremes. After Podell's death in 1973, the

club closed for several years reopening in the height of the disco era; and made famous again as the subject of Barry Manilow's 1978 hit 'At the Copa, Copacabana'.

Wesley Morse was a cartoonist and commercial artist based in New York who did most of the graphic design work for the Copacabana.

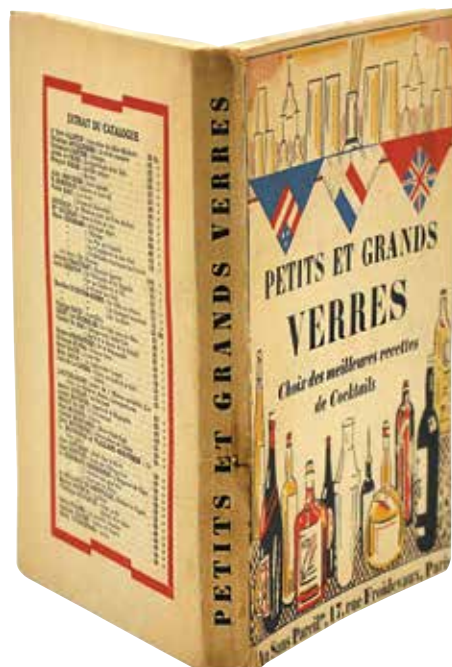
A striking menu cover, with an unusual selection of dishes from a Mafia owned, highly popular nightclub in the 1950s.

A nice copy.

§ Holdings at the Culinary Institute of America and Cornell, earlier editions; OCLC unhelpfully records no holdings.

#10106

\$200 | £120



**[34] TOYE, NINA [ANNA (1879 - ?)] & ADAIR, A H [ARTHUR HENRY "ROBIN" (1901-1956)]**

*Petits et Grands Verres: choix des meilleures recettes de cocktails.*

Paris : Au Sans Pareil, [1927].  
First Edition thus. In French

Octavo (195x145mm) softcover, sewn pictorial coloured stiff wraps, [4],131,[1],[4 advertisements]pp. A colour printed Art Deco cover design and 14 line engraving vignettes depicting cocktail equipment and drinks by Jean-Emile Laboureur (1877-1943); translated into French by PH [Philibert] Le Huby (a pseudonym for the artist Jean-Emile Laboureur). Edges to wraps and prelims very lightly age-toned; else clean, crisp and bright.

The French trade issue of A H Adair and Nina Toye's *Drinks Long and Short* (William Heinemann 1925) translated by the artist.

The authors and the artist are connected via the writer and restaurateur X Marcel Boulestin. Adair was Boulestin's life companion, literary partner and translator. Toye (a published crime fiction author) was the wife of Boulestin's friend, the music critic Francis Toye (with whom Boulestin had co-authored a book some years earlier; Toye was also the Managing Director of Restaurant

Boulestin) and Laboureur, a significant French artist, illustrator and engraver (who as Boulestin's friend - had collaborated on Boulestin's earlier books and painted the murals at Restaurant Boulestin in Covent Garden. Boulestin also wrote the 'companion volume' *Petits et Grands Plats* with Laboureur's wife Suzanne the following year.

Notable for several reasons: uncommonly all the recipes serve 6; it is the first mention in print of two cocktails, the Dunhill's Special and the Champs-Elysees; and it was entirely and specifically for home use, and as such is a very early example of what is now described as a lifestyle publishing book.

A near fine scarce Jazz-Age cocktail book

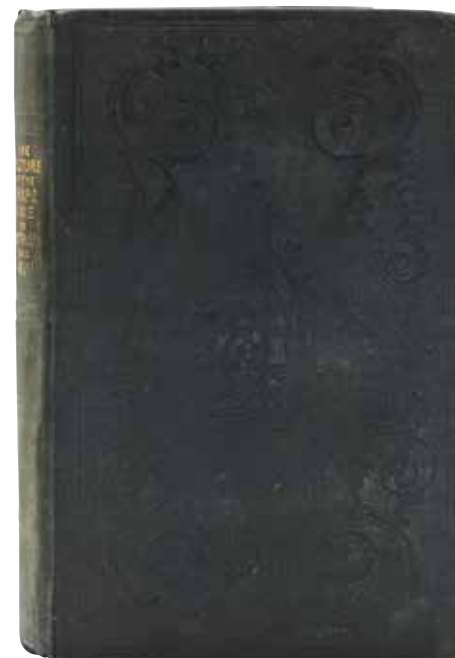
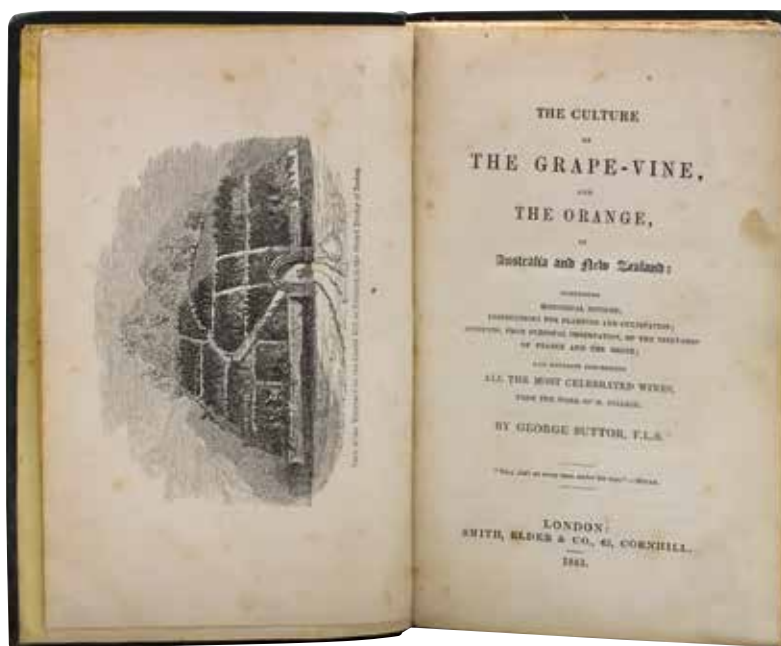
§ No holdings recorded in OCLC this edition.

§ Noling p.409; This edition not in EUVS (cf the English edition, *Drinks Long & Short*).

#9512

\$675 | £375





**[35] SUTTON, GEORGE (1774-1859)**

*The Culture of the Grape-Vine, and the Orange, in Australia and New Zealand: comprising historical notices; instructions for planting and cultivation; accounts, from personal observation, of the vineyards of France and the Rhine; and extracts concerning all the most celebrated wines. from the work of M. Jullien.*

London : Smith, Elder & Co., 1843. First and only edition. Printed by Stewart and Murray, Old Bailey, London.

Octavo (210x130mm) green blind-stamped original green publisher's cloth with vine motif, title in gilt to spine, edges untrimmed, frontispiece view of Vineyard on the Castle Hill at Fribourg, Baden; viii,184pp.

Edges and boards lightly rubbed; corners gently bruised; spine gilt a little worn; occasional faint foxing, page edges trifle dusty/soiled; binder's ticket to rear paste-down, "Bound by Westleys & Clark, London".

Trained originally as a market gardener, Sutton was the first to produce oranges on a commercial scale in the colony, one of the first suppliers of olive oil and one of the pioneers of wine making in Australia.

A protege of Joseph Banks, botanist, Sutton emigrated to Australia in 1799, charged with delivering vines and other plants selected by Banks for the Colonies. Sutton had to replace many of the vines at the Cape of Good Hope. Sutton was a supporter of Bligh during the period of the Rum Rebellion, which probably blunted his ambitions and access to capital. It certainly led to his imprisonment and appearance at Bligh's trial in London. He returned to Australia, after Bligh's acquittal, with a further selection of vines and plants from Banks. He first planted vines at Parramatta in 1801, somewhat unsuccessfully. In the 1830s he had more success on his selection at Bathurst. In 1839-1844 he took an extended tour of European wine regions, first in 1840 recording his observations, interspersed with commentary from leading works on wine, (namely Julien). He noted soil types, vine height, trellising methods, and other vineyard details as well as commenting rather romantically on the various wine regions. In 1842 he returned to France to

visit Chateaux Margaux and observe and record the vintage. These observations form the basis of this text.

Important for Sutton's personal observations on the birth of the Australian wine industry particularly in New South Wales as well as contemporary observations on the European wine regions and practices. Less well known than Busby, but nevertheless an important part in Australia's wine story.

Rare. An excellent copy.

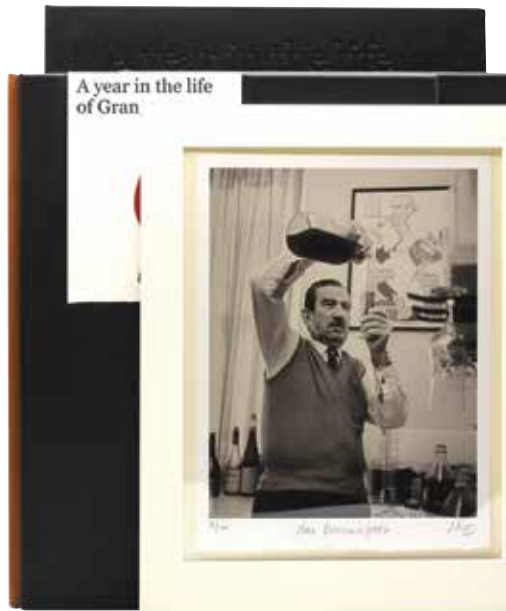
§ OCLC records only 21 holdings worldwide, 6 in the UK, 10 in Australasia.

§ Ferguson 3731; Gabler G40640; Noling p.397; not in Simon BV.

#10076

**\$4,000 | £2,200**





**[36] WORDLEY, MILTON [PHOTOGRAPHER] AND WHITE, PHILIP [WRITER] NOWLAND, JOHN [DESIGNER]**

*A Year in the Life of Grange: a photo essay*

Adelaide : Southlight, 2013. First Edition - Collector's Edition. Printed by Mark Orel, Finsbury Green, Adelaide. Hand bound by Charles Zammit, (Chasdor). Giclée prints by David Hobbs.

Folio (380x310mm) black leather boards, title inlaid to upper board, tan kangaroo hide spine (case bound, modern offset joint), title blind-stamped, 128pp.

Signed to the front paste-down by Peter Gago (Chief Winemaker, Penfolds), Milton Wordley, Philip White, John Newland, Mark Orel, Charles Zammit and David Hobbs.

Together with a folio of seven original museum grade 'Giclée' photographs printed on 310gsm German etching paper, signed by the artist, window matted in a leather portfolio box and a DVD of a series of interviews with a number of wine industry people including Peter Gago, Andrew Caillard MW, Dr Ray Beckwith and Max Schubert.

Presented in a blind-stamped black buckram archival box, featuring American Oak sides. Numbered #26 of 100. Each

'Giclée' print similarly numbered and signed by Milton Wordley. Milton Wordley has been photographing the Australian wine industry for over 45 years. Philip White is one of Australia's most respected wine journalists and critics.

Grange is, without a doubt, Australia's greatest wine; dry grown shiraz, aged in American oak. This work is a fitting homage.

*"I've got well over a thousand wine books in my library, and only one comes close to this."* James Halliday – Australian Wine Companion."

Fine.

§ OCLC records 6 only holdings, 5 in Australia, 1 in Singapore.

#10094

\$7,500 | £4,000

**[37] MISH, ERIC J**

*The Wine & Food Cookery Book (An Unusual Cookery Book): embodying recipes for Lovers of Good Dishes.*

Melbourne : J J Liston, [1938].  
Printed by the Arrow Printery, Melbourne.

Octavo (215x140mm) ochre stiff card printed in black, wrappers, stapled, 31,[1]pp.

A few notations in ink to the rear wrapper, small chip to edge; else lightly age-toned.

Published by the "Vote NO" campaign lobbying against legislative temperance measures and prohibition in Victoria by the abolition of commercial and retail liquor licences. The poll was held on the 8th October 1938. Over 1.2 million people voted. The NO case was successful with 66% of the vote. In the 1930 poll, the result had been much closer.

John James Liston was an Irish immigrant to Australia who in 1901, at the age of twenty-nine, become the youngest mayor in Victoria. By 1906 he was licensee of the Customs House Hotel and that year was appointed secretary of the Liquor Trades' Defence Union, based in Melbourne.

Directed squarely at women voters, the recipes are interspersed with various social and economic arguments against prohibition and exhortations to "Vote NO". Each recipe includes wine or alcohol in some form (boldly capitalized). The chapters are: Recipes with White Wine; Recipes with Red Wines; Recipes with Sherry; Recipes with Liqueurs; General Recipes (more than one type of alcohol); and, Recipes with Beer.

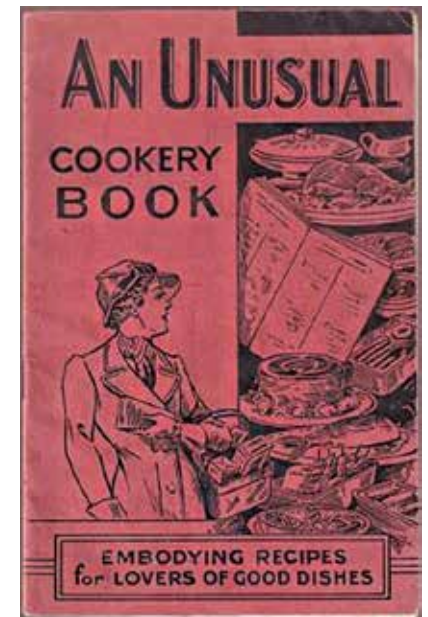
An interesting insight into the temperance debate during the interbellum in the antipodes.

Scarce

§ OCLC records 9 holdings (3 editions), all in Australia.  
§ Hoyle 1385; Neither in Gabler, nor Noling.

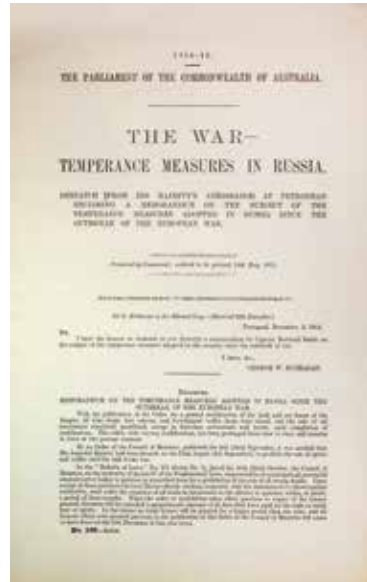
#10107

\$150 | £85



## [38] THE PARLIAMENT OF THE COMMONWEALTH OF AUSTRALIA

*The War - Temperance Measures in Russia: despatch from his Majesty's Ambassador at Petrograd enclosing a memorandum on the subject of the temperance measures adopted in Russia since the outbreak of the European War*



Melbourne : Albert J Mullett, Government Printer for the State of Victoria. No 108 - F6748.

Folio (340x210mm) cream single leaf, printed to both sides, [2]pp,

When World War I broke out in 1914, almost all of the participant countries, including Russia, restricted alcohol. Because of the policies noted here, closing all liquor outlets and prohibiting the sale of alcohol until the end of the war, Russia was able to put its armies in the field much quicker than German, securing early victories on the Eastern Front. For a number of reasons, the Tsar had been seeking for some time to reduce his empire's reliance on and addiction to vodka (spurred on by the Government's absolute control for some centuries of vodka production and distribution). In September 1914 he effectively invoked prohibition; making Russia the first prohibition country in the world, five years early than the USA. Some scholars now contend that this prohibition and its economic consequences, was one of the main contributing causes of the Russian Revolution. Prohibition of State controlled Vodka continued until Stalin came to power in 1924.

The recipient, Sir Edward Grey was the British Foreign Secretary. Why he forwarded it to the Australian Parliament or why it was published in 1915 is unclear; however, during World War I temperance and patriotism had become firmly wedded together in the public's mind due to increased activism by the temperance movement. In Australia in 1915 there was a significant debate about temperance and its importance to the war effort. Bipartisan political and religious support meant that temperance measures (but not prohibition) were enacted throughout Australia, such as early closing hours, to 'preserve the empire' and 'support the troops'.

An intriguing insight into the confluence of war and prohibition. A fine copy.

§ Trove records 1 holding. Only 950 copies were produced.

#9946

\$300 | £165

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