

**THREE HUNDRED YEARS
OF FOOD AND WINE**

CATALOGUE FORTY-THREE



~ JANET CLARKE ~

CATALOGUE FORTY~THREE

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For Jeremy, Lawrence, Jim and Betty for their enormous generosity, wonderful hospitality and for my first Dee salmon

For Eddie and for Alexandra Cook with thanks

For Susan, Liz, Flick and Nicky, Carole, Sally

Ivan Day, my cousin Simon and my brother Peter with love

THE SEVENTEENTH AND EIGHTEENTH CENTURIES

1. **MACDONALD, Duncan. The New London Family Cook: or, Town and Country Housekeepers' Guide.** Comprehending directions for marketing ... Practical instructions for preparing soups, broths, gravies, sauces, and made dishes; and for dressing fish, venison, hares, butcher's meat, poultry, game &c. ... Pastry and Confectionary, the art of potting, pickling, preserving, &c. cookery for the sick and the poor. Directions for Carving ... Valuable Family Recipes in dyeing, perfumery &c. Instructions for brewing ... British wines ...the dairy, and gardening. Albion Press, for J. and J. Cundee, Ivy Lane, London, n.d. c.1812. A truly comprehensive manual showing meticulous attention to detail: "serve the bird before the breast fall, or it will be spoiled by coming flatted to the table"; "If made the day before it has a much better taste"; "if beet-root is in the least broken before dressed, or loses it's colour and looks ill." Lemon rind and or juice is used in many dishes in order to bring out the flavour especially in savoury dishes together with much use of various herbs and spices although, surprisingly, there is only one recipe given for curry. 8vo. original calf binding sometime rebaced retaining original, very cracked, spine, iv, 5-604, 609-634pp. Frontispiece portrait dated 1812 and 9 plates dated 1808. Published in twenty parts and bound in one. The earlier editions advertised: "The family tradesman's directory; or, Alphabetical list of some of the most respectable manufacturers and dealers in the various articles connected with domestic economy." not present in the later editions which accounts for the gap in pagination. Corners bumped and worn, a little browning to a few pp., small tear to one leaf repaired, portrait dampstained else the contents clean and tight. **£300.00**
2. **(MENON). La Cuisiniere Bourgeoise, suivie de l'Office, a l'usage de tous ceux qui se melent de depenses de maisons.** Contenant la maniere de connoître, disséquer et servir toutes sortes de viandes; des avis interessants sur leur bonte et sur le choix qu'on en doit faire. Nouvelle edition, augmentee de plusieurs apprets qui sont marques par une etoile. Bruxelles, Francois Foppens, 1790. One of the first books addressed to the bourgeoisie, being the middle and upper-middle classes, employing female cooks rather than the male chefs of the aristocracy. Two volumes in one; 12mo. xix, 223, 218pp. original tree calf bound by Michel E. Perow, St. Petersburg, neatly rebaced retaining part of the original spine, corners reinforced, gilt decorations, marbled endpapers, a few small tears to fore-edge margin due to imperfections within the paper else an exceptionally clean and bright copy. **£375.00**
3. **SMITH, E. The Compleat Housewife: or, Accomplish'd Gentlewoman's Companion: Being a collection of upwards Five Hundred of the most approved Receipts ... The Fifth Edition, with very large Additions ...** London, J. Pemberton, 1732. The recipes in this work are a delight. Soups and ragoos, puddings and pies, creams and cheeses, cakes and biscuits all could be made with ease today with modern equipment. No need to beat, whisk or chop for hours just bring out the processor. The preserves are legion and make use of every fruit, flower, vegetable and nut imaginable and would bring colour and flavour into the dark days of a winter diet. The medicinal receipts however, are best left well alone. The plates depict the correct placing of the dishes on the table. 8vo. contemporary panelled calf, hinges sometime repaired with new endpapers, and two new labels, (xvi), 1-348, xv, (iv) (8)pp. six folding plates. Repair and stain to the bottom margin of one leaf not affecting text, contemporary name on title crossed out else a very good copy of one of the most celebrated of the 18thC. English cookery books. **£450.00**

THE NINETEENTH AND EARLY TWENTIETH CENTURIES

4. **ACTON, Eliza. Modern Cookery, In All Its Branches: reduced to A System of Easy Practice, for the use of Private Families.** In a series of practical receipts, which have been strictly tested, and are given with the most minute exactness. Thirteenth Edition to which are added directions for carving. London: Longman, Brown, Green and Longmans. 1853. Rightly described as the the best cookery book in the English language. The author was the first to give a list of ingredients and the timing for each recipe and was meticulous in the writing and testing of her recipes and her observations throughout are to the point drawing the cook's attention to every refinement possible. It is obvious that she had great knowledge and experience in the kitchen. There is a short, but excellent, chapter on Curries and Potted Meats &c. 8vo. cloth gilt, xlviii, 608pp. plus 32pp. Catalogue of New Works. 8 engraved plates and many illustrations of utensils, trussing, carving etc. Neatly recased retaining original gilt decorated spine strip, some little tears to contents which are tight but with food stains and other marks but in the main clean. **£75.00**
5. **ACTON, Eliza. Modern Cookery, for Private Families, reduced to A System of Easy Practice, In a series of carefully tested receipts. Newly Revised and much Enlarged Edition.** London: Longman, Brown, Green and Longmans and Roberts. 1858. Rightly described as the the best cookery book in the English language. The author was the first to give a list of ingredients and the timing for each recipe and was meticulous in the writing and testing of her recipes and her observations throughout are to the point drawing the cook's attention to every refinement possible. It is obvious that she had great knowledge and experience in the kitchen. There is a short, but excellent, chapter on Curries and Potted Meats &c. and another on Foreign and Jewish Cookery not in the earlier editions including Simple Turkish or Arabian Pilaw (from Mr. Lane the Oriental traveller). 8vo. cloth gilt, xlvii, 643pp. (iv), plus 32pp. Catalogue of New Works. 8 engraved plates and many illustrations of utensils, trussing, carving etc. Covers worn and with some of the backstrip lacking, hinges broken, with some repairs. Contents with some marking and foxing, a poor copy only. Previous owner's name on verso of frontispiece. With two very nice little labels, one for the binder and one for the bookseller. **£55.00**

6. **(AUDOT, L.E.) French Domestic Cookery, Combining Elegance with Economy.** Describing new culinary implements and processes; the management of the table; instructions for carving; French, German, Polish, Spanish and Italian Cookery in Twelve Hundred Receipts. Besides a variety of new modes of keeping and restoring provisions, domestic hints, &c. management of wines, &c. With many engravings. London: David Bogue, Fleet Street, 1846. This is the first adapted translation into English of Audot's enormously popular work "La Cuisine de la Campagne et de la Ville" written entirely for the housewife as opposed to the chef. The recipes are typical of the period incorporating, unusually for a French work, dishes from other countries including a section entitled "Cookery in the South of France, (Provence and Languedoc.)" Also included in the Entremets section of the main body of the work are some twenty-three recipes entitled English Entremets including the inevitable Plum Pudding and its Sauce, Bread-and-Butter Pudding, Wedding Cake (but not as we know it) and no less than five recipes for various Gooseberry dishes. The engravings are of culinary implements new, or little used. Crown 8vo. original blind stamped cloth, xi, 339pp. back strip worn and splitting and with a small piece missing from the top, covers a little marked. Inscription on front paste-down, a little very minor foxing but the main body of the contents, clean and bright. Very scarce. Bitting, 20, gives only the American edition; Oxford 177 (the printer's name is erroneously given as "Boyne"); **£450.00**
7. **BAUTTE, A. Hors-D'oeuvres, Savouries, Salads etc.** London, c.1905. The main body of this interesting little book is taken with information on the various ingredients which should be kept in every well established household and over 350 recipes. 8vo. red cloth, top cover soiled, xxxii, 213pp. ads. contents v.g. D.48.2. **£20.00**
8. **BRODERIP, Frances Freeling. (ed.) Tib's Tit-Bits.** Two Hundred and Thirty-One Recipes, taken from a valuable collection of old-fashioned recipes for Soups, Made Dishes, Fish, Sauces, Pickles, Pies, Vegetables, Preserves, Eggs, Puddings, Sweet Dishes, Pastry, Cakes, Beverages etc. With a Preface by Tom Hood. 1st edn. Richard Bentley, London, 1869. Recipes taken from a manuscript collection compiled by Mrs. Jane Hood some of them marked Granny's or Grandmamma's, some of German origin some Indian but, in the main, mostly English country-house style recipes. Cr. 8vo. green cloth, x, 8-130pp. carmined edges, one or two small marks and stitching a little loose but mainly a very good copy of a very scarce item not in Driver, Bitting or Cagle. **£75.00**
9. **BRODERIP, Frances Freeling. (ed.) Tib's Tit-Bits.** Two Hundred and Thirty-One Recipes, taken from a valuable collection of old-fashioned recipes for Soups, Made Dishes, Fish, Sauces, Pickles, Pies, Vegetables, Preserves, Eggs, Puddings, Sweet Dishes, Pastry, Cakes, Beverages etc. With a Preface by Tom Hood. 1st edn. Richard Bentley, London, 1869. Recipes taken from a manuscript collection compiled by Mrs. Jane Hood some of them marked Granny's or Grandmamma's, some of German origin some Indian but, in the main, mostly English country-house style recipes. Cr. 8vo. original boards, x, 8-130pp. boards grubby and worn, lacks free end papers, stain to lower corner margin through the volume but the rest of the contents clean and tight. A very scarce item not in Driver, Bitting or Cagle. **£45.00**
10. **CLARK, Lady of Tillypronie. The Cookery Book of.** Arranged and edited by Catherine Frances Frere. 1st. edn. Constable & Company, London, 1909. Throughout her life Charlotte Clark was passionately interested in food and collected recipes wherever she went. On her death, her husband Sir John Clark, a diplomat, gave the sixteen note books containing some 3000 recipes to Catherine Frances Frere to edit. The result is this brilliant compilation of recipes from all corners of the earth and from hundreds of sources being the ultimate in Country House cookery. From Bate a kitchen maid at the Austrian Embassy, Cataldi the Milanese cook at Birk Hall, from Balmoral, from Florence Nightingale's father, from Lady Colebook and many, many others. It was Sir John's father, Sir James Clark physician in ordinary to Queen Victoria, who was responsible for introducing the Queen to Deeside and Balmoral and it was she who laid the foundation stone to Tillypronie House. 8vo. tan cloth gilt with the entwined initials C.C. taken from the seal always used by Lady Clark and the colour of the cloth taken from the tint of a beech leaf picked in autumn from the gardens of Tillypronie, xx, 584pp. Covers very lightly spotted, a few recipes lightly marked in pencil and two biro marks, corner to one page with food spots else a very good clean, tight copy. B.168. D.179.1 **£125.00**
11. **DODS, Mistress Margaret. Cook and Housewife's Manual.** A Practical System of Modern Domestic Cookery and Family Management. The Tenth Edition. Carefully Revised and Enlarged. Oliver and Boyd, Edinburgh. 1856. One of the most attractive of Scottish cookery books with many historical notes and references to the food of other nations. Excellent recipes throughout. Cr. 8vo. original blind stamped cloth, 688pp. neatly recased, new endpapers, some corners dog-eared, contents clean, woodcut diagrams for carving. **£85.00**
12. **ESCOFFIER, A. A Guide to Modern Cookery.** 2nd. imp. London, William Heinemann, December, 1907. Without doubt this work is considered to be one of the cornerstones of modern cookery but with the introduction of Nouvelle Cuisine and, latterly, fusion food it became dated. It is interesting to note though that chefs are returning to Escoffier or discovering him for the first time with the realisation the he was a genius. Large 8vo. green cloth gilt, portrait, xvi, 880pp. very neatly rebacked retaining original spine with reinforcing to top and bottom, corners a little bumped, a little wear to covers, contents clean and tight. **£95.00**
13. **ESCOFFIER, A. A Guide to Modern Cookery.** New and Revised Edition, London, William Heinemann, November, 1935. Without doubt this work is considered to be one of the cornerstones of modern cookery but with the introduction of Nouvelle Cuisine and, latterly, fusion food it became dated. It is interesting to note though that chefs are returning to Escoffier or discovering him for the first time with the realisation the he was a genius. Large 8vo. green cloth gilt, portrait, xvi, 880pp. corners a little bumped, a little wear to covers, spine strip splitting at base, many recipes marked with x in ball-point and pencil else contents clean and tight. **£55.00**

14. **Feill Cookery Book, The.** 1st. edn. M'Naughtan and Sinclair, Glasgow, 1907. Some unusual Scottish recipes, a chapter of Gaelic recipes with their translations, many Colonial and Indian recipes, Ancient Cookery said to be 500 years old as well as the usual type of contributed recipes for this period. As always cakes and biscuits with names unknown to many such as Brooksby Luncheon Cake, Lady Dorchester's Cakes, Ormidale Soda Plum Cake. Many local advertisements etc. 8vo. blue cloth decorated with a steaming bowl, 248pp. corner of one leaf torn away else a very good copy. Scarce. D380.1 **£30.00**
15. **FRANCATELLI, C.E. The Cook's Guide,** and Housekeeper's and Butler's Assistant: A practical treatise on English and Foreign cookery in all its branches; containing plain instructions for pickling and preserving vegetables, fruits, game &c. The Curing of Hams and Bacon; the Art of Confectionery &c. London, Bentley, 1888. Full of really excellent recipes from sandwiches to elaborate dishes for dinners and ball suppers. The author was a pupil of the celebrated Careme, seven years chef de cuisine at the Reform Club having been in the employ of Queen Victoria, many noble families et al. He once remarked that he could feed every day a thousand families on the food that was wasted in London. Cr. 8vo. dec. cloth, xx, 524pp. portrait and other illustrations, cover sl. worn, light foxing to title, name on back of frontispiece else contents v.g. **£55.00**
16. **FRANCATELLI, C.E. The Cook's Guide,** and Housekeeper's and Butler's Assistant: A practical treatise on English and Foreign cookery in all its branches; containing plain instructions for pickling and preserving vegetables, fruits, game &c. The Curing of Hams and Bacon; the Art of Confectionery &c. London, Bentley, 1888. Full of really excellent recipes from sandwiches to elaborate dishes for dinners and ball suppers. The author was a pupil of the celebrated Careme, seven years chef de cuisine at the Reform Club having been in the employ of Queen Victoria, many noble families et al. He once remarked that he could feed every day a thousand families on the food that was wasted in London. Cr. 8vo. dec. cloth, xx, 524pp. portrait and other illustrations, covers worn, hinges shaky, free endpapers loose, some contemporary cuttings pinned to pp. contents mainly clean and tight. **£55.00**
17. **GARRETT, Theodore Francis. (ed). The Encyclopaedia of Practical Cookery: A Complete Dictionary of All Pertaining to the Art of Cookery and Table Service.** Illustrated with colour plates and engravings by Harold Furniss, George Cruickshank, W. Munn Andrew et al. L. Upcott Gill, n.d. c.1895. Garrett was assisted by William A. Rawson (Cook and Confectioner to Messrs, Ring and Brymer, Caterers for City of London and other Banquets.) Other contributors were: A.J. Corlett; J. Detraz; J. Fiorillo; G. Heywood; C. Norwak; L. Lecomte; C. Reichert; A. Thoumire; T. Wallace; C. Willin, all noted chefs at grand establishments and all Gold medal winners in their various departments of cuisine. From Abat-faim to Zweibachen this monumental work incorporates every aspect of gastronomy one could think of. Obviously leaning towards the upper end of cookery to be found at that period many of the recipes given are for elaborate dishes but look in the index and one finds the much loved foods of the British such as Biscuits: Abernethy; Bath Oliver; Captains'; Nursery. Cakes: Bairn Brack; Dundee; Derwentwater; Ginger; Simnel; Travelling. Game: Roast Grouse; Jugged Hare; Ptarmigan and Pheasant; Venison; Woodcock. Puddings: Bakewell; Colledge; Jam Roly-Poly; Queen Mab's; Sir Watkin Wynnes' and numerous Trifles. Sandwiches: Aberdeen; Curry; Egg; Ham; Sardine; Tongue. Eight volumes (being eight divisions bound in two volumes) 4to. red decorated cloth gilt, a.e.g. 1-1006; 1007-892pp. 77 full-page plates (as called for in the Descriptive Index to Special Plates), 1088 in-text engravings. A few marks and some wear to covers but in the main this can only be described as an exceptionally fine set. From the collection of John Fuller with his bookplates. **£450.00**
18. **GOUFFÉ, Jules. The Royal Cookery Book (Le Livre de Cuisine).** New edition. Sampson, Low, Son, and Marston. 1869. Translated from the French and adapted for English use by Alphonse Gouffé head pastry-cook to Her Majesty the Queen. The work is divided into Domestic and High-Class Cookery. The author had been a pupil of Careme then opened a Patisserie in the Faubourg St. Honore. Later he became Chef de Cuisine at the Jockey Club de Paris. 4to. quarter roan, xiv, 599pp. 161 woodcuts by E. Ronjat. Neatly rebacked retaining original roan spine but with some damage, cloth covered boards slightly sunned at top, new endpapers, contents very good. **£135.00**

THE COMPLETE SET

19. **GREEN, Olive. (Myrtle Reed) Putnam's Homemaker Series.** I. What to Have for Breakfast; II. Everyday Luncheons; III. One Thousand Simple Soups; IV. How to Cook Shellfish; V. How to Cook Fish; VI. How to Cook Meat and Poultry; VII. How to Cook Vegetables; VIII. One Thousand Salads; IX. Every-Day Desserts; X. Every-Day Dinners. The Knickerbocker Press, N.Y. & London. 1905-1911. A charming and attractive series containing thousands of American, English, French and other European recipes. It is rare to find the complete set. All 16mo. bound in blue apron gingham, t.e.g. other edges untrimmed tipped on decorated title labels, labels on spine, title pages printed in black and red. All covers a little grubby, spine labels worn and some front cover labels a little worn, very small patches of paint adhering to cover of volume II, contents clean and tight the whole making up a very handsome set. What to Have for Breakfast, 2nd. imp. 1906. Everyday Luncheons, 4th. imp. 1906; One Thousand Simple Soups; ©1907; How to Cook Shellfish; ©1907; How to Cook Fish; ©1908; How to Cook Meat and Poultry; ©1908; How to Cook Vegetables; ©1909; One Thousand Salads; ©1909; Every-Day Desserts; 1st. edn. 1911; Every-Day Dinners. 1st. edn. 1911. Bitting lists only nine of the series. **£395.00**

20. **HELOUIS, Edouard. Les Royal-Diners. Guide du Gourmet.** Contenant des Menus pour Chaque Saison avec la maniere de les preparer et des conseils sur le service de la table. 1st. edn. Paris, Noblet & Dentu, 1878. Helouis was Chef de Cuisine to both Kings Charles Albert and Victor Emmanuel (of Piedmont) and many of the Menus listed are for Royal occasions such as: Pour le mariage du prince Napoleon; mariage du prince Amedee, roi d'Espagne; mariage du prince Humbert etc. The menus have dishes and wines listed and are of an elaborate nature serving 60 to 130 covers. The recipes echo their royal origins: a la Duchesse; Broglie; Royale; Princess Clothilde; Carignan et al. The plates illustrate a few ustensils but mostly the finished dishes many of them featuring game including pheasant and wild boar, partridge, lobster etc. 8vo. sometime bound quarter cloth, title label, marbled boards, new endpapers, title in red and black, (iv) 493pp., 24 coloured plates, backstrip sunned, some scattered foxing and spots to lower margin of some plates not affecting the illustration, overall a very nice copy. **£350.00**
21. **HERBERT, T. Salads and Sandwiches. Recipes for making them.** 1st. edn. Sampson, Low, Marston, Searle & Rivington, 1890. Giving particulars how to make some thousands of Salads and hundreds of Sandwiches. He gives 26 dressings for salads including walnut, soy, horseradish, currie and additions including tarragon, chervil, corn salad, dandelion, watercress, nasturtium leaf, endive etc. etc. 8vo. pictorial boards, 31pp. slight wear to edges, contents v.g. With the bookplate of John Fuller. One of the prettiest covers of all cookery books. **£45.00**
22. **(HILL, Georgiana). Everybody's Pudding Book; Or Puddings, Tarts, Etc. In Their Proper Season, for all the Year Round.** by the author of the "Gourmet's Guide to Rabbit Cooking". Third Edition. London, Richard Bentley, 1863. A splendid collection of sweet dishes of every type arranged monthly. Pies, and puddings, tarts, custards, souflees, cheesecakes and the wonderful Tart de Moi together with a few choice sauces. Cr. 8vo. blind stamped cloth, 185pp. slight wear to top and base of spine, inscription on ffep. contents v.g. **£65.00**
23. **(HILL Georgiana). The Breakfast Book; A Cookery-Book for the Morning Meal or Breakfast Table; comprising Bills of Fare. Pasties, and dishes adapted for all occasions.** 1st. edn. London: Richard Bentley, 1865. Fairly substantial dishes such as hashes of various meats and game; duck, ham, Pic-nic, woodcock and Yorkshire pies; many type of sausages; potted and pickled meats; fish dressed in various ways; etc. etc. These dishes today would serve well for lunch or supper. Cr. 8vo. blind stamped cloth, 185pp. slight dampstaining to end papers but not affecting contents or text, a small part of lower cover bubbling and stitching loose to one signature but otherwise a nice copy. D.369.1. (later editions). **£55.00**
24. **(HILL, Georgiana). Everybody's Pudding Book; Or Puddings, Tarts, Etc. In Their Proper Season, for all the Year Round.** by the author of the "Gourmet's Guide to Rabbit Cooking". Tenth Thousand. London, Bentley, 1887. A splendid collection of sweet dishes of every type arranged monthly. Pies, and puddings, tarts, custards, souflees, cheesecakes etc. and Spinach Tarts which "when well made are both delicious and salutary", together with a few choice sauces. Cr. 8vo. decorated cloth, 185pp. covers grubby and worn in places, contents clean and v.g. D.369.1. **£35.00**
25. **HILL, Georgina. How to Cook Apples, Eggs, Rabbits and Potatoes in One Hundred Different Ways.** 1st. edn. George Routledge & Sons. London, 1867. Four volumes of this popular series bound in one volume. An imaginative and comprehensive collection of recipes. Cr. 8vo. green cloth, backstrip decorated in gilt with a rabbit sitting under an apple tree with an egg filled nest on a branch and with a couple of large potatoes at his paws, hinges neatly repaired, contents clean and tight. Very scarce. This volume not listed in Bitting. **£150.00**
26. **ISOLA, Antonia. Simple Italian Cookery.** 1st. edn. Harper & Brothers, N.Y. 1912. Written at a time when there were many Italian immigrants to the US bringing with them their regional dishes and this work brings together a collection of those recipes. It is similar to Janet Ross's Leaves from our Tuscan Kitchen but with many fewer recipes and must have brought an understanding to an otherwise almost unknown cuisine in the US. The author, real name Mabel Earl McGinnis, was an American who lived in Rome. Cr. 8vo. cloth, 68pp. backstrip a little darkened, contents very clean and tight. Scarce. B.242. **£35.00**
27. **JEANES, William. Gunter's Modern Confectioner: A practical guide to the latest and most improved methods for making the various kinds of confectionery; with The Manner of Preparing and Laying out Desserts.** Adapted for Private Families, or Large Establishments. New Edition. With numerous illustrations. London: John Camden Hotten, Piccadilly. c.1871. Jeanes was the chief confectioner at Messrs. Gunter's, Confectioners to Her Majesty and this work entirely updated Jarrin's Italian Confectioner. The introduction is dated 1861. Recipes for preserved fruits and compotes, jams, jellies, fruit pastes, drinks, cream and water ices, biscuits and cakes etc. etc. 8vo. original stamped green cloth, xv, 224pp., frontispiece of a Summer Dessert for 24 persons, 14 plates. Publisher's List of Special Books 32pp. dated 1871. Corners lightly bumped a few pages carelessly opened else a very good bright, tight copy. **£125.00**
28. **(JERROLD, W.B.) Fin Bec. The Epicure's Year Book and Table Companion.** London: Bradbury Evans, 1868. Contains an Epicure's Calendar, London Dinners, Cooks and the Art of Cookery, Recipes, Scrap Book etc. 12mo. cloth gilt, xii, (xiv) 234pp. ads., each page in a ruled border, t.e.g. Covers marked and bubbling else v.g. Not in Bitting. Scarce. **£95.00**

29. **JONES, Lucy. Puddings & Sweets.** Being Three Hundred and Sixty-Five Receipts Approved by Experience. 5th. Thousand. W.H. Allen & Co. n.d. c.1887. An unusual collection of recipes including some exotic ones such as African Omelette which includes a pound of Giraffe marrow and a dozen guinea-fowls' eggs; Bombay Toast and Pudding; Caffre Land Pudding (From the receipt of a great Traveller); Jamaica Pudding; The Rajah of Mysore's Pudding as well as many local to England: Bakewell, Bath, Derby, Fillingham, Hyde Park, Keswick, Lancing, Marlow, Northumberland, Putney, Shelford, Southover, Wimborne, Windsor and Welbeck. Cr. 8vo. blue cloth, 155pp. slightly worn at edges of back strip, contents clean and tight. Very scarce. D.559.2 **£45.00**
30. **KOCHHEIM von, Amalia. A Handbook of Foreign Cookery:** Principally French, German and Danish intended as a supplement to all English cookery books. 1st. edn. London: John Murray, 1845. In her Preface the author states that with Continental travel now so general travellers have returned home radically cured of thier erroneous prejudices to foreign dishes. She goes on, "With the French and German table the majority of my travelled readers are, no doubt, familiar, while at the introduction of Danish dainties many will be somewhat startled. To such, I say, taste and try". Each recipe has the initial F,G,D after the title and range from soups to puddings together with a few preserves, pickles and beverages. Interestingly, from Denmark comes an Eel Curry, from France a Pilau au riz a la Turque and very English sounding Forced (Stuffed) Mushrooms from Germany. An intruiging item. 12mo. original blind stamped green cloth, iv, 264pp. Covers a little worn and split, some foxing, mainly to fore-edge margin, previous owner's name on front paste-down (Caroline C. Cooper, Toddington Manor, 1848), ms. recipe on inside of rear free end paper otherwise a very nice copy of an exceedingly rare item not listed in the usual bibliographies. **£275.00**
31. **MALORTIE, (Ernst von). Das Menu.** Vol.1. Dritte, bedeutend erweiterte Ausgabe. (3rd. revised and enlarged edn.) Erster Theil. Anleitung. Muster-Menus. Historische Menus. Culinarische Litteratur. Vol.II. Dritte, bedeutend erweiterte Ausgabe. (3rd. revised and enlarged edn.) Zweiter Theil. Anweisung zur Bereitung de Gerichte. Mit 29 Tafeln Ubbildungen. Klindworth's Verlag, Hannover, 1888. Volume I. The first part gives information on the service of food and wine and menus in general together with lists of dishes for the various courses. Then follows a selection of menus for every day of the year. Following this is a section giving many examples of important and historical menus throughout the centuries from various Royal and other grand European and Russian establishments. The final part comprises a selection of extracts from many important French and German gastronomic works and a bibliography of 1704 titles of culinary items divided into their various categories. Volume II. Contains over 1500 recipes for the full repertoire of the classic cuisine of the period. From Soups, Sauces, Hors-d'oeuvre, Fish, Entrees &c. &c. to Puddings, Desserts, Ices, a few Punches and directions for carving. Altogether a monumental work suitable for the grand houses of that era. The author was Oberhofmarschall (Chamberlain) to the Court of the Kings of Hanover. Volume 1. 8vo. red cloth highly decorated gilt, grey and gilt decorated end papers, frontispiece menu for an elegant dinner with wines listed, title, 468pp. a tiny amount of wear to edge of front cover and darkening to backstrip otherwise a remarkably bright copy. Volume II. 8vo. brown cloth highly decorated gilt, grey and gilt decorated end papers, 480pp. frontispiece of chefs at work in a well-appointed kitchen, 28 engraved plates depicting finished dishes, piece monteés, attlettes, pastry cutters, ground plan for a large kitchen etc. etc. with other in text illustrations for the directions of carving various joints of meat, game and fish. Corners a little bumped, spine rubbed, tiny repair to frontispiece else a very good copy. Bitting 305. **£385.00**
32. **Manuscript Receipt Book. Mrs. Bignell.** In two hands. 1809 - 1857. As well as the usual recipes of this period for soups, meat dishes, breads, cakes, puddings, cheesecakes, wines, medicinal remedies and household formulas etc. more interesting dishes include Est Sauce (It is vastly good with both hot and cold meats); Kentish Sausage Meat; Bakewell Pudding (from Wales); Windsor Palace puddings; Carrot Jam; Cocoa Nut Cakes; Tomaties or Love Apple Ketchup. There are also many extremely unusual recipes collected from the Colonies such as: A Famous Curry (by Maria alba Talits to Mr. Hastings); Currie Mince; Curried Soles; Salmon Curry; Skate Curry, most delicious; Kedgerree; Indian Picolilly; Delhi Chattny; Dr. Powels Royal Bengal Sauce; Boiled rice for Curry; The King of Oudes Omelet; Duccaneur of Indian Corn; Potatoe Pone or Pudding; Bermuda Witches; Pepper Pot; Pepper Pot or Vegetable Soup; Occorra an African Pudding. Continental recipes include Venetian Cake or Cakes (Super-excellent); Swiss Cabbage (very good) being cabbage leaves stuffed with a mixture of spinach, ham, breadcrumbs soaked in cream etc.; Chorissa with rice; Neopolitan Maccaroni and Maccaroni a l'Italliennes ... "This is the mode adopted at the best tables in Florence" and many, many more.
Black straight grain leather bound with outer and inner gilt tooling, a.e.g. thirty eight pp. of culinary recipes, thirteen pp. of recipes for wines, twenty-five pp. of medicinal and household receipts, twenty-three pp. Thumbnail Index in black and red. Crudely repaired top cover and with new, very thick, end papers. **£575.00**

33. **Manuscript Receipt Book. Cookery with a few Medicinal Receipts.** (Norton Family). c.1840-1850. No name in the front of this MS. as is the norm but it is obviously a collection of recipes from the Norton family with contributions from: Mrs. Norton and Mrs. Henry Norton (25), Emma Norton (11), Edwin Norton (4), Miss Norton (2), Mary (neice) 13, Mrs. George Norton (1), Mrs. Edward Norton (1), Annie Norton (3), William Norton (1), Mrs. William (7). Other names being: Branson (10), Captain Smith (1) Mrs. Captain Smith (5), Louisa Smith (4), Mrs. Harland (7), Mrs. Pickslay (5) and many many others. Dr. Paley contributed some of the Medicinal receipts. There are only a few places named: Ripon, Masham and Hewick but many of the dishes are from Derbyshire and the North of England such as Wallsend Cakes, Bakewell Puddings (one from Mrs. Anthony of the Castle Hotel, Bakewell), Wennington Cakes, Shropshire and Worcester Puddings. There are several for Gingerbreads: Rich; Loaf x 2; Finger; Lemon Sponge; Honeycomb; Transparent; Ormskirk; Wakefield; Sponge; Parliament, and two different Parkins. Preserves include Winesours, Bullace, Cranberries and Bramble all fruits which flourish in the North. The whole giving an insight into the eating habits of a middle-class family in the era of Mrs. Gaskell's Cranford. 8vo. reversed calf, lacking backstrip. 197pp. and Thumbnail Index in one hand with some half dozen recipes in a much later, 20th.C. hand and many blank pp. **£295.00**
34. **Manuscript Receipt Book. Swiss Patisserie. Rezept fur Alph. Hangartner.** Gossau (St. Gallen), n.d. c.1898-1915. Manuscript recipe book in three hands for patisserie, confiserie, gateaux, cakes, ices, coupes etc. etc. The book is divided into several different sections, the first, untitled, being 21pp. in the first hand is in German; Rezept von Altdorf being 5pp. in the first hand and 19 in the second; Resettes de Geneve 18pp. is in French and continues thus to the end; Resette de Lausanne 20pp. Recettes de Bordeaux 28pp.; Entremets d'Hotel 16pp.; Confiserie Geneve 5pp. Confiserie de Lausanne 4pp.; Entremets 7pp. in the third hand; 3pp. blank; English Recipes 4pp. Designs for gateaux 10pp. The pages of the second hand (possibly T. Lequin) are decorated with many tiny hand-drawn illustrations and diagrams some of them coloured. The recipes are typical of the period and would have been used in high-class establishments such as luxury hotels and restaurants, private houses and sold in patisseries. Many of the dishes are named after Royalty and other well-known personalities such as: Alexandra, Eugenie, Suvaroff, v. Altdorf, Constantin, Charlotte, Victoria, Bristol, Ouida, Romanoff, Rothschild, Melba, Orloff and others not so well known or now forgotten such as: Bombe Miss Helioth; Pouding Arthur William; Piores Edna May and many others. Original rather crude cloth, eidelweiss decorated end papers, pp. not numbered. Covers very worn and fraying, hinges breaking and broken in part, edges carmined, exterior condition not good, contents much cleaner although with a few ink spots and food stains. Bookseller's label: J.G. Cavelti-Hangartner, Gossau (St. Gallen). **£195.00**
35. **NEIL, Marion H. The Thrift Cook Book.** W. & R. Chambers, London & Edinburgh, n.d. c.1920. Lobster Gateau, Crab Meat Jambalaya, Capon with Chestnut Stuffing might have been thrift cookery in the USA but not in the UK however Sheep's head Broth, Tripe, Sausages in Baked Potatoes and Red Cabbage are thrifty the world over. 8vo. cloth, 331pp. b/w photographs, free endpapers browned as usual else a very nice clean copy. **£7.50**
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41. **RUNDELL, Mrs. Maria Eliza. A New System of Domestic Cookery Formed Upon Principles of Economy, and Adapted to the Use of Private Families By a Lady.** The Cottage Library. Halifax, Milner & Sowerby. 1862. One of the most popular 19th.C cookery books being in print from 1806 until the end of the century. It was intended for the newly emerging middle class whose knowledge of this type of cookery was scant. Cr. 8vo. original blind stamped cloth, 1, (iv) 376pp. the 9 plates of carving instructions printed as one folding plate, small splits to cloth and corners bumped, some small tears to pp. and a some stained and a little grubby but in the main the contents tight and clean. Previous owner's name on f.f.e.p. **£25.00**
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50. **VIARD, A. Le Cuisinier Royal ou l' art de faire la cuisine et la patisserie pour toutes les fortunes avec la maniere de servir une table depuis vingt jusqu' à soixante couverts.** Neuvieme edition, revue, corrigee et augmentee de cent cinquante articles. Par A. Viard, Homme de Bouche. Suivie d'une notice sur les vin, Par M. Pierhugue, Sommelier du Roi. Paris, Chez Barba, Libraire, Palais Royal, 1817. This classic and highly important work in the French culinary repertoire was first published in 1806 entitled Le Cuisinier Imperial, later in 1817 at the time of the Restoration, the title was changed to Le Cuisinier Royal therefore this is the first edition thus. One is used to finding recipes entitled Italienne and Espagnol even the odd Turque in books of this period but to find eight recipes for various curry dishes in a French cookery book being: Sauce Indienne, Remoulade Indienne, Sauce de Kari, Sauce Tomate Indienne, Kari de tenderons de veau a l'Indienne, Kari a la Francaise, Kari de Lapereau, Debris de volaille en kari, is highly unusual. Those dishes a l'Anglaise feature mainly in the section for Mouton with six recipes, in the Patisserie section with Pates anglais and Tourte anglais; three in the Legumes and an Eau-de-vie made with Poires de Beurre d'Angleterre. 8vo. original half calf gilt lines and blind stamped decorations, marbled boards, grey endpapers, title, (iv), xiii, 1-485pp. Some wear to covers and a very small split in the spine, small tear in one leaf due to imperfection within the paper not affecting text, contemporary slip of paper covering writing in top margin of title else a very good clean copy with the bookplate of Adam Drummond Esq. R.N. Megginch Castle. **£350.00**
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THE TWENTIETH CENTURY ONWARDS

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ELIZABETH DAVID

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278. **DAVID, Elizabeth. Summer Cooking.** Revised and enlarged edn. Penguin, 1970. Light dishes to be enjoyed on summer days. With illustrations by Adrian Daintrey. Paperback, 232pp. Cover photograph by Anthony Denney of a plate of figs and cheese. Tiny spots on cover else v.g. **£5.50**
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280. **DAVID, Elizabeth. London Letter. The Cooks' Almanac.** Volume Two, Number One and Number Two. Williams-Sonoma, California, 1975. Two issues of the Williams-Sonoma newsletter with observations on the foods in season and notes on the various utensils and kitchen equipment for sale all attractively illustrated with little line drawings. E.D.'s contribution to this was entitled London Letter from Elizabeth David in which she made observations on various ingredients with a recipe or two. In one she writes on the virtues of the bayleaf in both savoury and sweet dishes giving recipes for Creme Caramel and Petits Pots de Creme; in the other she writes eloquently on the "ravishing and original salad leaves and greenstuff" to be had in Venice in the spring and autumn and how the seeds her sister bought there fared in a Sussex garden in the summer of 1969 going on to describe a simple salad and extolling the properties of first pressing Italian or Provence olive oil for the dressing. On the last leaf of each is written: 2:1 (1975); 2:2 (1975) in pencil in E.D.'s own hand. Exceptionally rare items of Elizabeth David ephemera. Four pp. one printed in green the other in brown on cream paper. Punched for filing. Both clean and bright copies. **£35.00**
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The Mustard Club advertising campaign was created in 1926 by S.H. Benson, Ltd. where the author Dorothy L. Sayers worked as a copywriter and who prepared much of the copy for the campaign and this booklet. Her husband, Atherton "Mac" Fleming wrote for the Sunday Chronicle and Evening News under the alias "Gourmet" was responsible for some of the recipes.
503. **Colman's Mustard. (SAYERS, Dorothy L.) Mustard Uses Mustered.** A New Book by the Baron de Beef, Founder of the Mustard Club. J. & J. Colman Limited. Norwich, n.d. c.1930. Mainly medicinal uses for mustard together with a few cookery recipes and household hints. Cartoon decorations by J. Gilroy. Card covers, 24pp. on cream paper with yellow top and bottom ruled lines, line illustrations, slightly worn and lower cover stained in part with what appears to be red ink and with a stain in the margin to several pp. Very scarce. **£55.00**
504. **Colman's Mustard. (SAYERS, Dorothy L.) Mustard Uses Mustered.** A New Book by the Baron de Beef, Founder of the Mustard Club. J. & J. Colman Limited. Norwich, n.d. c.1930. Mainly medicinal uses for mustard together with a few cookery recipes and household hints. Cartoon decorations by J. Gilroy. Card covers, 24pp. on cream paper with yellow top and bottom ruled lines, line illustrations. Covers slightly worn and grubby, staples rusted but not broken else contents v.g. Very scarce. **£55.00**
505. **Crawford's Biscuits. Product brochure with desk diary for 1933 and blotter.** Fairfield Biscuit Works, Liverpool, 1932. 28pp. of coloured illustrations Crawford's biscuits produced in tins, boxes and packets. Brown Owl Assorted; Cabinet Creams; Chocolate Parade; Chocolate Assorted (all in decorative wrappers); Olympic; Cocoanut Rings; Zanzibar; Shortbread; Oatcakes etc. etc. Diary, one page per week, printed in brown on cream, decorated with line drawings, unused. Cloth backed leather style boards, gilt decorations. Worn at edges else very good. Scarce. **£30.00**
506. **Empire Marketing Board. A Book of Empire Dinners.** Comprising two seasonable menus for each month of the year. 2nd. edn. Empire Marketing Board, Westminster, 1928. Promotional booklet for using products available from the British Empire. The menus printed show that there is no day in the year on which the Empire at home and overseas cannot supply a banquet of the first order with all its amenities. The menus were supplied by chefs and maitres d'hotel of the leading clubs, hotels and restaurants with three being given, by gracious consent, by T.M. the King and Queen, the Prince of Wales and the Duke of York. M. Le Roy d'Orely, Chef de Cuisine to the Athenaeum Club really entered into the spirit of the exercise by presenting the following menu: Grape Fruit Jamaica; Turtle Soup of the West Indies; Salmon Canadian Fashion; Lamb Cutlet Calcutta; Stuffed Chicken Ontario; Asparagus of the Motherland, Sauce Montreal; Peaches on Strawberry Ice, Palestine Sauce; Indian Savoury; Fruits of South Africa. 8vo. original grey wrappers, 75pp. printed in black within a red ruled border, vary slight crease to lower right corner else a very clean, bright copy. Scarce. **£25.00**
507. **HARBEN, Philip. New Zealand Lamb. Helpful Hints. Buying Cooking Carving.** c.1955. Showing principal cuts, hints on carving and recipes. Soft card covers, 16pp. printed in black and red, illustrated, v.g. **£1.50**
508. **Harpic The Harpic Home Book.** Domestic Science, Hygiene, Cookery, Medical, Home Decoration Etc. Harpic Manufacturing Co. n.d. c.1933. Good advice throughout and, mercifully, the recipes do not contain Harpic and are of the usual type for this period also listing a few interesting tasty sandwiches and advice on preserving etc. Illustrated soft card covers, 96pp. b/w illustrations; covers foxed, slight damage to bottom margin of lower cover going through to final page but not affecting text, rest of contents clean and tight. **£4.00**
509. **Harris of Calne. Keep House on Harris.** n.p., n.d. c.1935. Coloured illustrations of the firm's products and recipes for using them. Coloured illustrated wraps, 24pp. Covers worn at corners and with small slit at the spine else v.g. **£10.00**
510. **Smith's. Smith's Crisps. Holiday Tours. S. Coast.** Routes Around the South Coast. c.1930. A little book of maps with points of interest listed. Prettily illustrated and with a Smith's product also illustrated on each page. Lovely Art Deco cover illustration. Scarce. Pictorial wraps, 16pp. staples rusted but holding else condition very good. **£7.50**

GUIDES

511. **NEWNHAM-DAVIS, N. Dinners and Diners.** Where and How to Dine in London. 1st. edn. London: Grant Richards, 1899. Remarks on London life, restaurants and eating places with menus and some recipes. Pictorial cloth, xxvi, 335pp. 16pp. ads. Backstrip sunned and soiled, contents v.g. **£45.00**
512. **NEWNHAM-DAVIS, N. The Gourmet's Guide To Europe.** 2nd. edn. London, Grant Richards, 1908. A detailed view of restaurants, clubs and entertainments from Norway and Sweden to Turkey, Greece, Russia and all other countries in-between including Russia. Cr. 8vo. cloth gilt, xiii, 400pp. covers a little rubbed at corners and spine, contents v.g. very scarce. **£55.00**

513. **POSTGATE, Raymond. The Good Food Guide.** 1st. edn. Cassell & Co. 1951 - 1952. The first issue of the Guide. Over 600 places throughout Britain listed. Extraordinary for us now to read that a place had eggs "even when scarce"; "home-cured mild sweet bacon, farmyard fresh eggs, and thick cream on the porridge"; many establishments in the country provided food from their own farms and vegetable gardens; game and wild-fowl came from the surrounding moors and estuaries, trout and salmon from near-by rivers and streams; lobsters and other shellfish, Dover soles, turbot, halibut, plaice; service was always friendly, pleasant and helpful, accommodation comfortable; these places must have seemed idyllic to urban dwellers in dreary post-war Britain with meat and many other foods still rationed. With a few numerals in pencil alongside London entries and notes on the rear free end paper. Cr. 8vo. green cloth, small vertical tear at inner margin of half title else v.g in slightly worn d.w. Very scarce. **£55.00**
514. **POSTGATE, Raymond. The Good Food Guide 1957-1958.** 1st. edn. Cassell & Co. 1957. Nearly 700 places throughout Britain listed. Cr. 8vo. red cloth, 416pp. including maps, a very good, clean copy. **£35.00**
515. **POSTGATE, Raymond. The Good Food Guide 1959-1960.** 1st. edn. Cassell & Co. 1959. Nearly 700 places throughout Britain listed. Cr. 8vo. green cloth, 423pp. including maps, covers a little grubby, contents clean and tight. **£32.50**
516. **ROBERT-ROBERT. (Robert Burnand). Paris Restaurants.** n.d. Geoffrey Bles, London, c.1925. Restaurants plus food shops etc. 127pp. fore-edge foxed else v.g in very attractive but repaired d.w. **£15.00**
517. **Where to Dine in London and Paris.** No date or edition so possibly 1st. edn. The Ram's Head Press, c.1949. A guide in chart form listing 200 restaurants selected exclusively on the basis of merit. The introduction to London states: "The after-effects of an all but devastating war have created a iron-bound pattern of living and one must conform to this or go mad from frustration". In Paris on the other hand: "Every dawn the city's restaurateurs and store-keepers gather here (Les Halles) to collect the riches of France. By the time you sit down to a delectable lunch these purchases have been transformed by the genius of French cuisine into succulent dishes for your pleasure". Hmm, so no rationing there then. Card covers, cover design and vignettes by Lewitt-Him (George Him & Jan Lewitt), 64pp. ads. tiny crease to lower corner front cover else v.g. **£12.50**

THE HISTORY OF FOOD ~ DOMESTIC LIFE ~ BIOGRAPHIES

518. **ARLOTT, John. The Snuff Shop: Fribourg & Treyer.** 1st. edn. Michael Joseph. 1974. Foreword by Kingsley Amis. History of the beautiful shop with bow windows at the upper end of the Haymarket alas no longer there. Tall 8vo. blue cloth gilt, coloured frontispiece and other illustrations by Ray Evans, 61pp. on thick cream paper. A very good copy in original plastic wrapper. Signed by the author on f.f.e.p. **£20.00**
519. **BENTLEY, Nicholas. Week-end Worries of a Hostess** A Memorandum Book. 1st. edn. Cobden-Sanderson, 1938. The Week-End Pleasures of ... Memoire pages to be filled in by the hostess together with lists of requirements to be checked, embellished with amusing illustrations by the author. Unused. 8vo. pictorial boards a little worn at the edges, pp. nn. contents very clean and tight. **£9.50**
520. **BOLITHO, Hector. (ed.) The Glorious Oyster.** 1st. edn. thus, Sidgwick & Jackson, London, 1960. History of the Oyster in Rome and Britain; it's reproduction and growth by Maurice Burton and a chapter on the cookery of the oyster by W.A. Bentley. 8vo harback grey cloth, 174pp. b/w plates from old sources, v.g. in Rex Whistler illustrated d.w. with wear to edges. With the bookplate of John Fuller. **£20.00**
521. **BOULESTIN, X.M. Having Crossed the Channel ...** 1st. edn. London: Heinemann Ltd. 1934. Autobiography of his life before the restaurant with descriptions of journeys, meals and friends. Delightful line illustrations by J.E. Laboureur. 8vo. cloth, x, 188pp. Covers lightly marked, contents very clean and tight. **£35.00**
522. **BOULESTIN, X.M. Ease and Endurance.** Translated by Robin Adair. 1st. edn. Home & Van Thal, 1948. Memoirs of the one-time interior decorator, restaurateur and the first to demonstrate cookery on the television. 8vo. cloth. slight mark on top cover else v.g. no d.w. **£8.50**
523. **BOULESTIN, X.M. Ease and Endurance.** Translated by Robin Adair. 1st. edn. Home & Van Thal, 1948. Memoirs of the one-time interior decorator, restaurateur and the first to demonstrate cookery on the television. 8vo. cloth. xii, 132pp. b/w photo illustrations, covers and contents clean, name on f.f.e.p., no d.w. **£8.50**
524. **(BOULESTIN, X.M. and J-E. LABOUREUR). A Salute to Marcel Boulestin.** London, Michael Parkin Fine Art, 1981. Catalogue of an exhibition of artists associated with the Restaurant Boulestin. Texts by Michael Parkin and Denise Hooker. Illustrated card covers, 40pp. coloured frontispiece and b/w plates with decorations and illustrations taken from contemporary printed material. Front cover a little sunned, contents very good. **£10.00**
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526. **CHAPMAN, Kit. An Innkeeper's Diary.** September 1996 - September 1997. 1st. edn. Weidenfeld & Nicholson, 1999. A momentous year in the life of this charismatic hotelier. The food, wine, music, theatre and people. 8vo. 256pp. b/w illustrations, fine in d.w. **£17.50**
527. **(COLVILLE, James ed.) Ochtertyre House Book of Accomps 1737 - 1739.** Edited with Introduction and a Glossary by James Colville. Edinburgh, for the Scottish History Society, 1907. A daily record of foods bought and prepared for the household from 1737 - 1739. A fascinating insight into the eating habits and cookery of the period. 8vo. cloth, gilt, li, 259pp. An unopened copy in really outstanding condition. B.96. Scarce. **£45.00**

528. **COOPER, Derek. The Bad Food Guide.** 1st. edn. Routledge and Keegan Paul, 1967. A eye-opening view of the food industry, sadly still valid over 30 years later. 8vo. hardback 192pp. line drawings, a very good copy in unclipped d.w. slightly worn at edges. **£5.50**
529. **DAY, Ivan. (ed.) Eat, Drink & Be Merry.** The British at Table 1600 - 2000. London, 2000. Lavishly illustrated book produced to accompany the spectacular exhibition which was displayed in Fairfax House, York, Kenwood House, London and the Assembly House, Norwich. Contributions from Ivan Day, Gillian Riley, Lisa Chaney, Peter Brears, Peter Brown, Laura Mason, Eileen White and C. Anne Wilson. Oblong glossy paperback, 168pp. lower cover creased else v.g. **£10.00**
530. **DUBOURCQ, Hilaire. Benjamin Franklin Book of Recipes.** 1st. edn. Canopus, Cambridge, 2000. A celebration of the wit, wisdom and pure enjoyment of Franklin's love of food with contemporary recipes from America, England, France, Italy and Holland. 8vo. 192pp. decorations by Isabel Hutchinson, fine in d.w. **£12.50**
531. **Early English Recipes. Selected from the Harleian MS. 279.** Cambridge University Press, 1937. Wood engravings by Margaret Webb and an introduction by Sir Stephen Gaselee. Decorated boards pp. nn. spine worn and frayed, contents v.g. Scarce. **£25.00**
532. **ELLIS, Monica. Ice and Icehouses Through the Ages.** Southampton University Industrial Archaeology Group, 1982. A history of the Icehouse and a short account of the transport and storage of ice through the centuries. Tall 8vo. pictorial card, 87pp. illustrated, inscription on inside front cover and stain to bottom of title page else v.g. **£12.50**
533. **FEARNLEY-WHITTINGSTALL, Hugh. Hugh Fearlessly Eats It All.** Dispatches from the Gastronomic Front Line. 1st. edn. Bloomsbury, 2006. A selection of articles from the many publications Hugh has written for. He hits the mark precisely, is honest, prepared to admit when he is in the wrong and, above all, is very funny and made me laugh many times. 8vo. xiii, 1-288pp. near mint in d.w. **£12.50**
534. **FLETCHER, Ronald. The Parkers at Saltram 1769-89.** Everyday Life in an Eighteenth-century House. 3rd. imp. BBC, 1971. Life and events in the house in the family's own words together with excerpts from other contemporary writings. 8vo. 216pp. coloured and b/w illustrations from the house and other sources, inscription on verso of half title else v.g. in price clipped d.w. **£15.00**
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537. **LAVÉR, James. Eating Out.** An Historical Dissertation. London, published by The Tea Centre, printed by the Curwen Press, 1947. From the Chaucerian Inn, Coffee Houses to the Pioneer Typist. Illustrated wraps by Clark Hutton, 16pp. v.g. **£15.00**
538. **LAWRENCE, Felicity. Not on the Label.** What really goes into the food on your plate. Penguin, 2004. Makes for terrifying reading. The manipulation of food manufacturers and retailers will make you think twice about what foods you buy. Paperback, 272pp. owner's name on half title else near fine. **£3.50**
539. **MABEY, David. Breadlines: A journal of food and events.** 1st. edn. Allen Lane, 1975. A gentle ramble through the changing seasons foods, of travels, memories and East Anglian life. 8vo. laminated pictorial boards, 158pp. line illustrations by David Goddard. Label removed from inside front cover else v.g. **£7.50**
540. **McGEE, Harold. On Food and Cooking.** The Science and Lore of the Kitchen. 4th. imp. Unwin, Hyman, 1988. Foreword by Alan Davidson. Culinary lore and scientific exploration that examines food - its history, make-up and behaviour when we prepare it and cook it. 8vo. hardback, 684pp. b/w illustrations, line illustrations and diagrams, a fine copy in unclipped d.w. **£20.00**
541. **OLIVIER, Edith. In Pursuit of Rare Meats.** A Guide to the Duchy of Epicuria with some Account of the Famous Expedition. London, n.d. (1954). Being the story of the Rex Whistler Murals in the Tate Gallery Restaurant. Wraps, 27pp. fine. Scarce little pamphlet. **£20.00**
542. **PALMER, Arnold. Movable Feasts.** 1st. edn. O.U.P 1953. A reconnaissance of the origins and consequences of fluctuations in meal-times with special attention to the introduction of luncheon and afternoon tea. Small 8vo. decorated boards, cloth spine, x, 153pp. illustrated, v.g. in chipped and repaired d.w. With publisher's slip and pencilled review notes by Robin McDouall. **£17.50**
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544. **SHAND, P. Morton. A Book of Food.** 1st. edn. Jonathan Cape, 1927. A series of remarks addressed to the gourmet and to all curious and adventurous spirits in the domain of gastrosophy. Very readable, he describes the prickly pear as resembling a ripening carbuncle or publican's nose. 8vo. cloth, 319pp. ink stain on lower cover and spine discoloured and spotted else contents v.g. **£10.00**

545. **SHEPARD, M. (ed.) Mary Butler's Book.** The Personal Recipe Book of an early 19th. Century Housewife of Charlton-on-Otmoor. P. Drinkwater, Shipston-on-Stour, 1985. A little collection of recipes mainly for wines, a few pastries, medicines and household receipts. Clotted cream coloured soft card wraps, cream coloured laid paper 10pp. frontispiece portrait of Mary Butler from an early daguerreotype, inscription on f.f.e.p. else a very nice clean copy of a collectable item. **£12.50**
546. **SIM, Alison. Food and Feast in Tudor England.** 1st. edn. Sutton Publishing, 1997. Much on the etiquette as well as the Tudor ideas for healthy eating with the effects of various foods on the body and mind. Well researched and very readable. 8vo. xi, 180pp. colour and b/w illustrations from old sources. Fine in d.w. **£17.50**
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548. **STRONG, Sir Roy. Feast.** A history of grand eating. 1st. edn. Johnathan Cape, 2002. Dining in the grand style from the ancient Babylonian banquets and the Roman villa to the Victorian dining-room with fascinating insights and descriptions of the lengths and rituals people went to display their wealth at table. 8vo. xviii, 349pp. b/w illustrations from various archival sources, near mint in unclipped d.w. **£20.00**
549. **TRESSLER, Donald K. and EVERS, Clifford F. The Freezing Preservation of Foods.** 1st. edn. The Avi Publishing Co. N.Y. 1943. Interesting from the historical side of early commercial freezing. Both authors were chemists at the Birdseye laboratories. 8vo. brown cloth, vii, 763pp. b/w illustrations and diagrams throughout. Covers with very small amount of bubbling and backstrip a little worn else a good, clean copy. **£7.50**
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552. **TWINING, Stephen H. The House of Twining 1706-1956.** R. Twining & Co. 1956. Two hundred and fifty years of tea and coffee. Being a short history Twining's the merchants of 216 The Strand, London. Tall 8vo. illustrated boards, 115pp. tipped in coloured frontispiece portrait, many other monochrome illustrations from the firm's archives and others, illustrated endpapers. A very clean copy in chipped at top but unclipped d.w. **£9.50**
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ANTHOLOGIES AND NOVELS

555. **BEDEL. Maurice. Molinoff; or, The Count in the Kitchen.** 2nd. imp. The Viking Press, N.Y. 1929. Translated from the French by Lawrence S. Morris. Rather surreal story of Count Ivan Molinoff, love, food, the aristocracy, the nouveau riche and deception. 8vo. green cloth, 252pp. spine sunned and with some marks, previous owner's name stamped on paste downs, number in red on final leaf else contents clean and tight. **£9.50**
556. **BUNYARD, E.A. & Lorna and others. The Epicure's Companion.** 1st. edn. J.M. Dent, 1937. With contributions from G.B. Stern, Andre L. Simon, X. Marcel Boulestin, G.M. Thomson, Marguerite Bunyard, Sir Francis Colchester-Wemyss, Martin Armstrong. Illustrated by Frances Bunyard. Chock-full of information, recipes, quotations etc. etc. Crown 8vo. cloth, 539pp. v.g. in in slightly worn d.w. **£25.00**
557. **LECKIE, Ross. The Gourmet's Companion:** A Chronicle of Events, Facts, Fables and Folklore from the World of Food and Drink. 1st. edn. Edinburgh Publishing Co. 1993. A month by month celebration and chronicle of curious culinary fact, fables and folklore. Inscribed by the author to Valentine Dawnay who introduced him to the cartoons of Rowlandson. 8vo. pictorial glossy boards, 128pp. b/w illustrations from many sources. A fine copy. **£7.50**
558. **PENNELL, E.R. A Guide for the Greedy by a Greedy Woman** being a new and revised edition of The Feasts of Autolytus. London, 1923. Romantic views on various foods and dishes such as The Triumphant Tomato, A Dish of Sunshine (pasta eaten on deep, dark winter days), A Study in Green and Red, with recipes and ideas for eating etc. 8vo. pictorial cloth, xxxii, 179pp. a few pp. carelessly opened and a small burn mark to the bottom edge of some 20pp. towards the end not affecting text else the contents are clean and tight. Scarce. B.363. **£30.00**

WINES AND SPIRITS ~ ANTIQUARIAN

559. **BRAVO, Pedro & DUARTE, De Oliveira. VINIFICACAO MODERNA.** Second Edition, Officinas do Commercio do Porto, Porto, 1917. The classic work on early 20th.C. viticulture and wines in the various districts of Portugal. 8vo. quarter roan, (15) 17-899pp. 3 folding maps, one coloured plate, 151 b/w figures and many other decorations. Covers very worn and repaired, some dampstaining to inner margin of first few and last pp. pages browning at edges else contents clean and tight. Scarce. £135.00
560. **HARTLEY, Joseph. THE WINE AND SPIRIT MERCHANT'S COMPANION, AND COMPLETE INSTRUCTOR TO THE WHOLESALE AND RETAIL TRADE;** Third Edition, London, Simpkin, Marshall and Co. c.1845. Instructions on the care and management of wines and spirits; for the making of wines especially English fruit and flower wines, cordials and spirits. Cr. 8vo. sometime bound cloth, roan title label, ii, 1-228pp. edges untrimmed, one or two pp. lacking at margin but not affecting text, small damp stain to top corner for first few pp. some marks throughout, contemporary owner's stamp on title and A2 (O.A. Hedges, George 4th. Lichfield, a public house which is still extant). £95.00

WINES AND SPIRITS ~ MODERN

561. **BELLOC, Hilaire. Advice.** 1st. edn. Harvill Press, printed by The Curwen Press, 1960. Advice on wine, food and other matters written to his goddaughter, Bridget Herbert, on the occasion of her marriage. With occasional sketches by the author. Introduction by Evelyn Waugh. Tall 8vo. cream and red patterned boards with matching price clipped dust wrapper, a little foxing to endpapers, contents printed in red and black v.g. £17.50
562. **DAVIES, Frederick and Seymour. Drinks of all Kinds.** Hot and Cold for All Seasons including Temperance Drinks. London: John Hogg, n.d. c.1900. Hundreds of recipes for Cobblers, Cocktails, Fancy Drinks, Fixes, Fizzes, Flips, Juleps, Nectars, Nogs and Punches. Hot winter drinks, restorative drinks, temperance drinks etc. etc. 8vo. grey cloth, title in red and black within a ruled border, (i-xix) 23-151pp. covers marked, contents clean. Bitting 116. £35.00
563. **DAVIS, J. Irving. A Beginner's Guide to Wines and Spirits.** 1st. edn. Stanley Nott Ltd. Printed by The Curwen Press, Plaistow, 1934. Sage advice illustrated with line drawn maps and other illustrations. A now scarce item by one of the founders of the Wine and Food Society. 8vo. green cloth, viii, 93pp. A very good, clean copy, no d.w. £10.00
564. **HYAMS, Edward. Vineyards in England.** 1st. edn. Faber, 1953. A practical handbook for the restoration of vine cultivation and wine making in southern Britain. 8vo. cloth, 229pp. b/w illustrations, a couple of pp. dampstained else good, no d.w. £5.00
565. **WAUGH, Auberon. Waugh on Wine.** 1st. edn. Fourth Estate, London, 1986. An acerbic, pithy and eccentric collection of articles on wine, wine merchants, other people and places. Delightfully illustrated by Willie Rushton. 8vo. 175pp. v.g. in d.w. Scarce. £55.00

WORKING COPIES OF ANTIQUARIAN BOOKS

566. **(GLASSE, Hannah.) (The Art of Cookery Made Plain and Easy.)** c.1780. Lacking half-title and title, index incorrectly bound and lacking last 2pp. but a very useful working copy of a classic item. Contains the Appendix and Receipts for Perfumery. With the author's signature in facsimile. 8vo. 19th.C. half calf, marbled boards, lacking half title and title, lacking 2pp. index and with 2pp. index incorrectly bound, the main body of the work very clean but a working copy only. £25.00
567. **LOWINSKY, Ruth. More Lovely Food.** The Nonesuch Press, 1935. With Table Decorations by Thomas Lowinsky. Delightfully eccentric menus with recipes. 8vo. blue and red cloth, gilt, 4/100 copies on handmade paper, edges uncut. There is an unfortunate dark yellow grease stain on the fore-edge seeping in to the right-hand margin of about a quarter of this item but the rest of the contents are clean and tight. A working copy only. Scarce. £15.00
568. **(RUNDELL, Mrs. Maria Eliza.) (A New System of Domestic Cookery.)** (John Murray) c.1813. Lacking the title page but with the rest of the contents complete this affords a chance to work from an early edition of this extremely popular work. Small 8vo. half calf, engraved frontispiece (Published as the Act directs Decr. 1812 by J. Murray), lacking title, (vi), xxx, 348pp., 9 plates. A working copy only. £15.00
569. **(RUNDELL, Mrs. Maria Eliza.) (A New System of Domestic Cookery.)** (Augmented and Improved by the Addition of more than Nine Hundred New Receipts ... by Miss Emma Roberts.) (John Murray) c.1813. The additional recipes contributed to this work by Emma Roberts are an added bonus. Having lived in Agra, Cawnpore and Calcutta she had a great knowledge of Indian cookery and gives many recipes throughout for various pickles, chutneys, preserves etc. as well as a dedicated chapter on Curry. Small 8vo. sometime rebound in green cloth with black label, lacking title, lacking frontispiece, liv, 568pp. lacking final page of Index, 9 plates. A working copy only. £25.00