

OCCASIONAL LIST

FOOD

Palinurus Antiquarian Books
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[21 items]

1. Hufeland, C W - DIET.
Die Kunst das menschliche Leben zu verlängern, 2 vols. bound as one.

Jena: Akademischen Buchhandlung, 1798.
Second Enlarged Edition. 8vo, I - xx, [2], [3] - 186 pp.; II - [4], [3] - 256, [iii] - xxii pp.
Very good; some toning; backstrip abraded.
Original paste paper boards.

An important book for formulating a strict vegetarian regime for the prolongation of human lifespan. The second edition is revised and enlarged over the first and is a worthy book in itself. This is Hufeland's best known work and cited throughout the literature of medicine. As he states: "Das Publikum hat dieses Werk mit einer Güte und Theilnahme aufgenommen, die meine höchsten Erwartungen übertroffen hat, und die mir um so erfreulicher war, je vollkommener ich dadurch meinen

Wunsch nutzen zu stiften und die Summe von Glück auf Erden zu vermehren, zu erreichen hoffen konnte. Ich statue hierdurch meinen öffentlichen Dank ab, und über gebe mit desto mehr Zuversicht diese zweyte Aufalge desselben, bey der ich mir Mühe gegen habe, durch eine Menge Zusätze und durch einige ganz neue Artiekl: "Haus- und Reiseapotheke" und "über die flanelle Bekleidung" es seiner Vollkommenheit und wahren Zweck immer näher zu bringen. G - M #1602 - citing the first edition. This Jena printing is the authorized edition; the Prague and Vienna printings of the same year follow.
\$575

2. Fox, C B.
Sanitary Examinations of Water, Air, and Food

London: J & A Churchill, 1886.
Second Edition. 8vo. There are numerous text illus..
Good; hinges starting; cloth somewhat worn; unopened.
Original publisher's cloth.

Fox's expanded manual for the chemical and microscopic analysis of air, water, and foodstuffs. The book was intended as guide for public health officials charged with maintaining public health standards.
\$100

3. Wetzel, N C.
The Kinetics of Starvation, I - II.

[Cleveland]: Jour. of Gen'l. Physiology, 1924.
OFFPRINTS. 8vo.
Fine.
Original printed wrappers.

A grim animal study, hoping to elucidate the mechanisms of starvation. \$100

4. Liebig, J v.
The Natural Laws of Husbandry.

London: Walton & Maberly, 1863.
First English Edition. 8vo.
Very good; some spotting internally.
Original publisher's cloth.

The summation of the author's important views on agriculture and organic chemistry applied to farming.
Paolini #704. \$250

5. Liebig, J v - METABOLISM.
**Chemische Untersuchung über das Fleisch
.... - BOUND WITH - Über den Werth des
Fleischextractes - Bound with 3 other
contemporary pamphlets**

Heidelberg / Berlin: C F Winter / F Straub, 1847.
First Edition. 8vo.
Very good.

Contemporary half-cloth.
Liebig's meat extract and its meaning for nutrition. A rare series of analysis of the metabolic values of this extract along with three other publications, one in French, analyzing the discovery. Paolini #487 & 488. \$2,000

6. Pasteur, Louis.
Etudes sur la Biere.

Paris: Gauthier - Villars, 1876.
First Edition. 8vo. There are 12 plates and text illus.
Very good; some wear to the backstrip.
Original publisher's printed wrappers.

The DSB states : "...a new and perfected method of preparing pure yeast [and] emphasized that yeast occasionally required small quantities of oxygen in order to retain its youth and its capacity to germinate in oxygen-free environments. Having now achieved a new appreciation for the importance of oxygen in brewing, and especially the advantages of aerated wort, he insisted only that air should be carefully limited and freed of foreign germs rather than entirely eliminated." The advertisements indicate that the wrapper is a later or remainder issue of the book. G - M #2485; Heirs #1898; DSB X, p. 373. \$450

7. Fairchild Brothers & Foster.
**Fairchild's Hand-Book of the Digestive
Ferments as Remedies per se as Surgical
Solvents**

New York: Fairchild Bros., [1894].
Later Printing. 8vo.
Very good.
Original publisher's cloth.

A manufacturer's trade catalog of digestive enzymes and the various uses to which they could be applied. They were considered to be a type of medication without side effects. An interesting by-way and primitive view of bio-chemistry.

\$75

8. Paris, J A.
A Treatise on Diet

New York: E Duyckinck ..., 1828.
First American Edition. 8vo.
Very good; some overall browning; frt. cover detached.
Original cloth backed boards.

The author wrote a number of books and made important observations on workplace diseases. Cordasco 20-0458.

\$100

9. Mueller, J J - HORTICULTURE -
COOKING.
**Anweisung zu dem eintraglichen Anbau der
Erdmantel - BOUND WITH - Beitrag zu dem
eintraglichen Anbau der Erdmantel**

Frankfurt: Behrens, 1800 & 1801.
First Editions. 8vo, I - 28, [4 - adverts] pp. + one color plate; II - 16 pp. + one color plate.
Fine; blank fore edge of the first pamphlet appears somewhat trimmed.
Rebound in blue paper wrappers.

Mueller provides the history, use, and cultivation of this edible plant that had been cultivated in parts of Europe since the late 16th century. The plant is the Cyperus esculentis (tiger nut, yellow nutsedge etc.). Unlocated.

\$525

10. Anon. - SPECTACLE.
**[BROADSIDE - Carnaval de Paris] Marche du
boeuf gras.**

[Paris]: Imp. Chassaignon, [1851]. Edition Unknown.
Folio. A large central figure of the garland festooned bull on a cart with an accompanying entourage parading through the streets. Folded, but otherwise fine. As issued.

The culmination of the carnival of Paris - an annual event that occurred in the city throughout the 19th century.

The woodcut illustration of the parade adorning the broadside measures 50 x 20 cm.. It is vibrant representation of the event. Pachkoff, ... Fete de Paris
\$1,250

11. Valangin, Francis de - DIET.
A Treatise on Diet, or the Management of Human Life; By Physicians called the Six Non-Naturals

London: Printed for the Author, 1768.
First [only] Edition. 8vo, [x], 342 pp.
Worn binding; contents clear.
A once ornate gilt stamped calf binding.

The author's inquiry into the causes of diseases especially those prevalent in London. Health, states the author, is based on the balance of what he calls 'non-naturals': air, food, excretion, motion, sleep, and consciousness. The text is an explication of how to bring these health essentials into balance and what to do to restore it. Blake, p. 467; Wellcome, V, p. 323. \$475

12. Liebig, J v.
Researches on the Chemistry of Food and the Motion of the Juices in the Animal Body.

Lowell: Daniel Bixby and Company, 1848.
First American Edition. 8vo, xxx, 220 pp.

Very good; gum label on the spine; blind stamped institutional ownership stamp on the title and three other pages; minor wear at spine tips.
Original publisher's cloth.

Edited from the English translation of E Horsford. Paoloni #515. \$75

13. Smith, Timothy (Apothecary).
A Treatise of Health and Long Life ... in two books. The first by Leonard Lessius, and the second by Lewis Cornaro, a noble Venetian

London: Charles Hitch .., 1743.
First Edition. 12mo, [8], [1] - 97, [3], [3] - 38 pp.
Very good.
Disbound.

"... forbear variety of dishes, and the luxurious artfulness of cookery." Mr Smith recommends temperance, sobriety, and a vegetarian regime. He translated both works to support his point of view. It is recommended the aged should eat an Italian dish (akin to gruel) called Panado.
\$250

14. Bosson, Charles P[alfray].
Observations on the Potatoe, and a Remedy for the Potatoe Plague

Boston: E L Pratt, 1846.

First Edition. 8vo, [6], ii, [3] - 118, 4[advertisement] pp.
Good; tattered at extremities; rear wrapper wanting a
small section that has been torn away; unopened.
Original publisher's color paper printed wrappers.

Bosson was editor of the New England Agriculturalist and may have been part of the firm of Ellis & Bosson in an early commercial incarnation; he is also described as a seedsman on the last page of the advertisements in this pamphlet. The blight began in the 1840s with devastating impact in Ireland between 1845 - 1850. It was caused by a fungus. Since most cultivated potatoes of the period were clones, i.e., propagated asexually, disease of any sort would have spread like wildfire through such a monoclonal crop. Bosson attributed the blight as a, "... disease given to the potato by over-ripening, over-cultivation, deterioration of seed" Although an earnest effort his work had little impact on the problem. Tucher #779. \$250

15. Anon. - GERMAN COOKERY MANUSCRIPT.

Eighteenth century German cookery recipe manuscript.

ca1780. 4to, appx. 320 pp. including index. In at least
three distinct hands. Written in German gothic script.
Good; some toning.
Full contemporary vellum.

A comprehensive record of all kinds of recipes accompanied by considerable mis-spellings, e.g., "Gereugert" [sic] Fleisch in 48 Stunden zu machen or "Hinbern Saff" [sic] zu machen. An anonymous household recipe record that carries on through several owners and centers around traditional German foods - at least in the first 140 or so pages. Also somewhat exotic fare, e.g., almond jelly. \$1,200

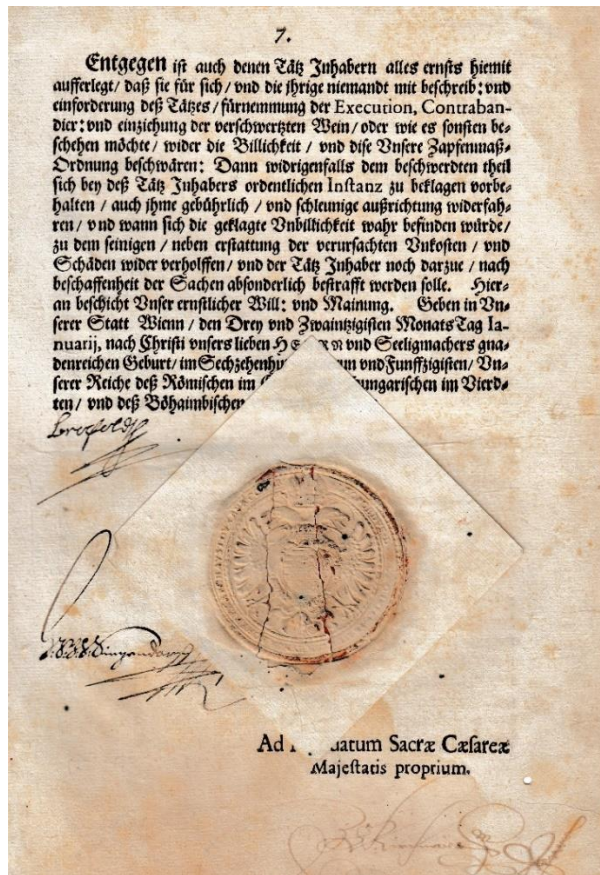
16. Wells & Provost. **Directions for Preserving Hermetically by Spratt's Patent Can.**

New York City: Wells & Provost, 1855.
First Edition. Handbill, meas. appx. 235 x 142 mm.
Good; spotting; some short tears at the edge; old folds.
As issued.

Canning as a method of preserving foodstuffs originated in France in 1809 when N Appert, a brewer, confectioner, and chef, took note that the contents of various jars he had heated and sealed were not spoiling or discoloring. He published a book on his observations in 1810 and was granted a government prize for demonstrating it in 1812. A variant of his process, utilizing tin plated iron cans was brought to NYC in 1812 by R Ayers. The Spratt innovation, offered here, was to have a glass screw top for the metal can sealed with wax after being heated to evacuate the air. The handbill offered here provides detailed directions for preserving fruits and warnings not to deviate from the instructions. \$150

17. Leopold I - REGULATIONS FOR ALCOHOLIC BEVERAGES.

**Kayserliche Tätz und Zapfenmass Ordnung
dess Ertzhertzogthumbs Oesterreich unter
der Ennss de Dato Wienn den 23 Januarii
Anno 1659** [caption title].



[Vienna]: HRE, 1659.

First Edition. 4to, 8 pp. [p.8 blank]. Final leaf of text has the impressed seal of the empire mounted below the last line of text. It also bears what may be the signature of Leopold followed by the signatures of two officials. Good; some spotting; disbound from a larger volume with a minor glue mark running the length of the edge in the gutter. Disbound.

Codification of the alcohol content of "Landwein", beer, and all types of "Most"; service provisions of the same; refills; provision during work for day laborers or employees; taxes.

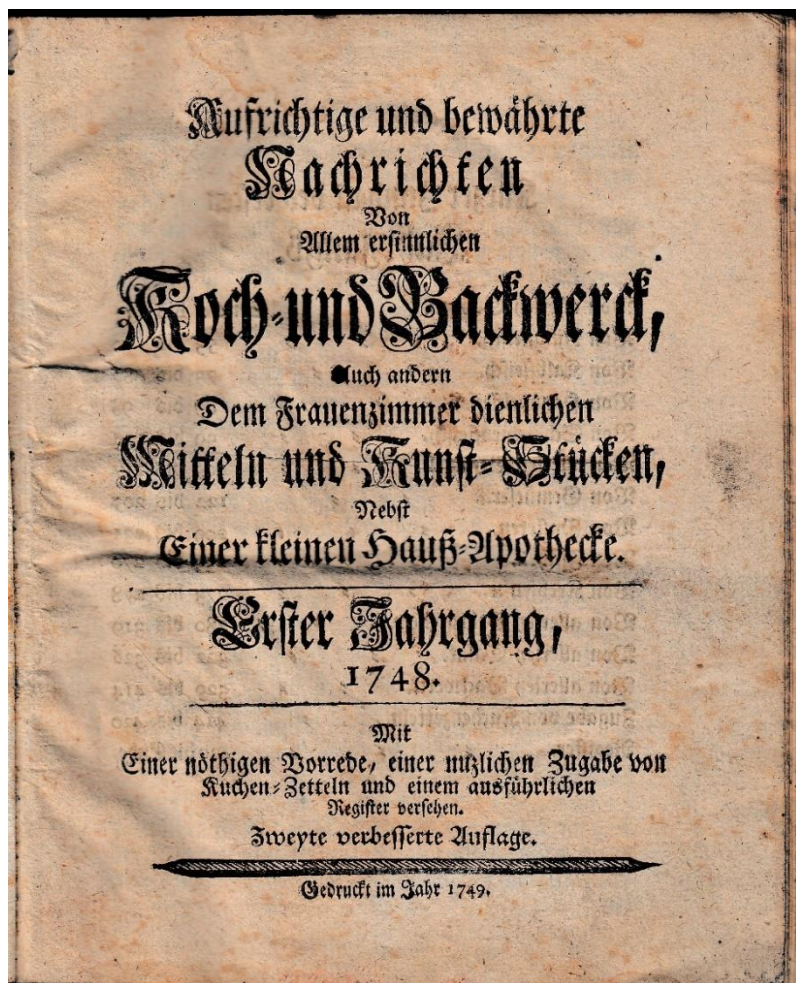
\$825

18. Anon. - CUISINE - COSMETICS - CURES.
**Aufrichtige und bewährte Nachrichten Von
Allem ersinnlichen Koch und Backwerk, auch
andern Dem Frauenzimmer dienlichen Mitteln
und Kunst-Stücken, Nebst Einer kleinen
Haus-Apothecke ... einer nützlichen Zugabe
von Kuchen-Zetteln**, 2 vols. bound as one [all published].

[Stuttgart]: [Johann Georg Dorr], 1749.

First Complete Edition. 4to, I - [6], [1] - 446 [mis-numbered 442] pp.; II - [4], [443] - 860, [20 - index] pp. Good; some spotting; binding worn; backstrip abraded; binding firm.

Original eighteenth century paper over paste-paper boards.



The complete run of Dorr's short-lived weekly cookery periodical. Each number of the periodical consists of 4 leaves or one quire of this book and was available to

subscribers each Monday. Originally issued in 1748-1749 the first volume, according to the first preface, was quickly oversubscribed and required a re-print to make-up complete sets. The preface to volume two points out that Dorr was plagued by a pirated, cheap (and what he calls "inaccurate") octavo reprint of the 1748 year of recipes (no copies of the octavo printing appear to have survived). In presenting the second volume of 1749 Dorr points out that a volume three was all ready to go but depended on the demand from his subscribers. As an enticement to subscribers some medical and cosmetic recipes were added, e.g., the Appendix to #33 in 1749 contains: "Ein Wasser, das Gesicht schön zart und junggeschaffen zu machen" (nothing changes). It is a fair assumption that this printing of the current year and reprint of the previous year were bound up and made available as a "set" to excite interest in subscriptions to the periodical. If so, it failed; volume three never appeared. There are some 1600 recipes of all kinds of dishes representing the major European national cuisines (including Italian). Not in Cagle or Bitting. Apparently rare, with no copies in America and the German holdings being almost exclusively electronic resources. \$2,750

19. COOKERY BROADSIDE. Call for Duryeas' Improved Corn Starch.

Glen Cove, NY: Wm Duryea, ca1880.
First Edition?. Broadside meas. appx. 360 x 250 mm.;
printed in three columns.
Very good; old folds.
As issued.

[Edinburgh]: [Privately Printed] Printed for the Argonauts, 1881.

First (only) Edition. 8vo, [8], [1] - 134 pp. + 16 mounted full page albumen photographic prints.

Good with use; hinges weak; some spotting; photographs somewhat yellowed or unevenly faded; one signature loose.

Original red, gilt stamped cloth; a.e.g.

William Mitchell Banks was a successful surgeon who introduced the radical mastectomy (the subject of his Lettsomian lectures) into practice. He helped found the Univ. of Liverpool, and was a book collector in the history of medicine. A wonderful jaunty narrative of his voyage aboard the Argo with 14 companions to Iceland, Faroe Islands, and Norway that contains a number of surprises, e.g., "A beautiful schooner yacht glided into the bay with the setting sun and lay beside us. It belonged to Sir William Thomson [Lord Kelvin]" Banks sketches a picture of slow-moving life aboard, with no purpose other than "going" with good conversation, food, and drink. His reports of the local life when landing, the villages, harbors, the people he and his companions encounter, and natural environment are informative, short, and to the point. The "next thing" seemingly implicit with each comment. An enjoyable narrative and trip to be envied. The photographs are by Richard Caton, a physician and fellow traveller. DNB, 20th Century, 91-92; absent from Toy; Bibliotheca Norvegica II, #6916; World Cat. 2 copies.

\$1,500

21. [Knor, R Christine] - COOKERY.

Sammlung vieler Vorschriften von allerly Koch und Backwerk - BOUND WITH - Goppinger Kochbuch Zweyter Theil oder Neue Sammlung

Stuttgart: Erhard & Loflund, 1790.

Revised & Enlarged Edition. 8vo, [8], [1] - 374, [24 - index] pp; iv, [1] - 316 pp. There is a text illustration.

Good; some marginal stains; overall toning; some wear to the backstrip; binding rubbed.

Contemporary three-quarter leather.

A rare, complete copy of the revised edition of Ms. Knor's cookbook. First issued in 1783 it went through another printing in 1787 and the revised edition (offered here) in 1790. This copy appears to be the only one known to have the second volume supplement of 316 pages. The author is not identified on the title page other than with the notation a 'Freundin der Kochkunst'. Ms. Knor was a diligent editor. The first volume runs to nearly 400 pages including a detailed index. The short and direct preface to the supplement states that the volume contains nothing but new material. The text in both volumes has two grand divisions; baking and the ancillary arts of preserves, fruits, tarts, confections utilizing yeast dough as well as those baked, roasted and doused in 'schmalz', etc. having their own section. The supplement has a brief appendix on wine making. The Wretman sale, strong in European books of this era, did not have a copy. Cagle, Taste, #476 - citing only one volume and stating the book is "unrecorded" in any bibliography consulted.

\$2,200